

| BOTANICO          |
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| @ the SUMMERHOUSE |

-MAIN PLATES-

## EXPERIENCE THE PINNACLE OF FLAVOR AS THE FRESHEST PRODUCE IS EXPERTLY GRILLED OVER A METICULOUSLY CRAFTED BLEND OF WOOD AND CHARCOAL, CULMINATING IN A PERFECTLY CHARRED DISH.

## COLD PLATES

| SAKURA PAPAYA SALAD<br>SAKURA SHRIMPS   GREEN PAPAYA<br>PALM SUGAR FISH SAUCE<br>GARDEN RED CHILLI   PISTACHIO | 16 | SURUME SQUID<br>CHARCOAL GRILLED PACIFIC FLYING SQUID<br>MANIS PEDAS SAUCE   GARDEN ULAM RAJA | 38 | WAGYU BUN<br>CHARGRILLED JAPANESE WAGYU<br>BULGOGI SAUCE   PERILLA LEAVES   ONIONS<br>PICKLED DAIKON   LOTUS LEAF BUN | 45 | FOIE GRAS KAYA TOAST<br>HOUSE-MADE FOIE GRAS KAYA<br>CHARGRILLED BRIOCHE   BUTTER    | 12 |
|--|----|---|----|---|----|--|----|
| SMOKED SHRIMP<br>SUMMER ROLLS  | 18 | GRILLED FRENCH POULET<br>AYAM BAKAR SAUCE   NONYA ACHAR                                       | 32 | IBERICO PORK RIB  | 36 | <b>GRILLED EGGPLANT</b><br>MINCED PORK   THAI BASIL   GARLIC<br>BIRD'S EYE CHILLI    | 14 |
| SMOKED TIGER PRAWNS   IKURA<br>PICKLED DAIKON   MUGWORT<br>VERMICELLI   CITRUS DRESSING                        |    | GRILLED FREMANTLE<br>OCTOPUS<br>SAMBAL BELACHAN   JAMBU SALAD<br>CHARRED PADRON PEPPERS       | 38 | BAK KUT TEH SAUCE<br>WOOD-FIRED<br>GRILLED DUCK   | 34 | THAI STYLE KARAAGE<br>FRIED FREE-RANGE CHICKEN<br>HOUSE-MADE THAI BASIL CHILLI SAUCE | 22 |
| COLD NOODLES (V)<br>KOREAN NOODLES<br>JAPANESE DASHI TSUYU<br>GARDEN APPLE MINT   HARD BOILED EGG              | 15 | CHARRED PADRON PEPPERS<br>CHAR SIEW WAGYU<br>WAGYU SHORT RIB   BROCCOLINI   XO SAUCE          | 52 | ANGELICA SAUCE   BABY LEEKS   | 24 | GRILLED BEEF<br>& PORK ROLL<br>PERILLA LEAVES   NƯỚC CHẤM SAUCE                      | 22 |
| GRILLED KING OYSTER MUSHROOMS<br>KOREAN PEAR   SEAWEED   |    | SICHUAN BOILED FISH<br>WHOLE SEASONAL FISH  | 65 | NOODLES (V)<br>CHERRY TOMATOES   ROSE APPLES<br>SHALLOT RINGS   SUSTAINABLE KALE                                      |    | CURRY SOFT SHELL CRAB<br>THAI RED CURRY   GARDEN CURRY LEAVES                        | 22 |
| ASIAN CEVICHE<br>Striped jack   chinchalok<br>belachan   cilantro   lime                                       | 24 | SZECHUAN PEPPERCORN   MALA SAUCE  |    | TOASTED WHITE SESAME   LEMON BALM<br>MARIGOLD PETALS  |    | GRILLED CAULIFLOWER (V)<br>MISO MARINATED CAULIFLOWER   SPICED NUTS                  | 14 |
| WASABINA   HAZELNUT  |    |   |    |   |    | BUTTERFLY BLUE PEA<br>PANDAN RICE<br>garden blue pea   pandan                        | 6  |

MIN JIANG KUEH (V)

PEANUT ICE CREAM CORN FLAVOURED MICROWAVE SPONGE 18

## - DESSERTS -

GINGER FLOWER PANNA COTTA (V) BERRIES AND PURPLE CABBAGE RELISH FERMENTED BERRIES | FERMENTED JUICE 16

ONDEH ONDEH (V) GULA MELAKA | PANDAN MICROWAVE SPONGE COCONUT FOAM | KAYA ICE CREAM

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions. Please note that this menu is currently under development and subject to change. Further updates and revisions may occur. Thank you for understanding.



GARDEN BLUE PEA | PANDAN GARLIC & SHALLOT OIL

SMALL PLATES

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