



BOTANICO

Petals and Plates

An Ode To Mum

4-Course Mother's Day Menu | \$88++ PP | Min. 2 Pax
Available from 1 – 31 May 2026

OAK WOOD-GRILLED ASPARAGUS

Stracciatella | Shio Kombu Dust | Shoyu Butter | Smoked Sweet Vinegar

CHARCOAL-GRILLED OCTOPUS

Saikyo Miso Glaze | Roasted Paprika Fingerling Potatoes | Ohba & Ulam Raja
Chimichurri

CAULIFLOWER SOUP

Charred Cauliflower | Truffle Oil

MAINS

WOOD-FIRED HALIBUT

Yuzu Glaze | Blue Pea Flower Potato Purée | Champagne Ikura Sauce

or

BINCHOTAN-GRILLED WAGYU PICANHA

Smoked Pumpkin Purée | Baby Spinach | Walnut
Raspberries | Citrusy Red Wine | Yakiniku

DESSERT

HOUSE-MADE COOKIE

Praline Crumbs | Crème Anglaise | Raspberry Sorbet

ADD ON L'ORIENT SAKURA WINE (500ML)

1 FOR \$30++ | 2 FOR \$50++

BOTANICO AT THE SUMMERHOUSE, 3 PARK LN, SELETAR AEROSPACE PARK S(798387)