

BOTANICO



A Merry Feast

AVAILABLE 1 TO 31 DECEMBER 2026

Celebrate the festive season with an enchanting communal feast inspired by woodland flavours, seasonal ingredients and signature wood-fired cooking.

BREAD BASKET

House-Made Focaccia | Mini Baguette | Crackers
Olive Tapenade | House-Made Butter

APPETISERS TO SHARE

Baked Camembert

Mortadella | Caramelised Figs | Ulam Raja | Infused Maple Syrup

Octopus Skewers

Yuzu Kosho | Smoked Teriyaki Glaze

Smoked Duck Breast

Water Chestnuts | Arugula | Red Wine Cranberry Sauce

MAINS

Select 1 Per Pax

Locally Farmed Red Snapper Fillet

Purple Cauliflower | Charred Pickled Lady's Finger | Aji Verde
(Supplement Black Cod +\$8)

Chicken Roulade

Grilled Japanese Corn | Pickled Root Vegetables | Porcini Jus

Wood-Fired Black Angus Tenderloin (180g)

Truffle Mashed Potato | Roasted Asparagus | Red Wine Jus
(Supplement A4 Wagyu Striploin +\$20)

DESSERT

Petit Pâtisseries

Sticky Date Pudding | Citrus Pavlova | Persimmon Cake

