

BOTANY

COMMUNITY | MINDFULNESS | FOOD

stay in touch via Instagram/Facebook: @botany.sg

CHRISTMAS SPECIALS

STARTERS

kosho potato salad • 15

*red potatoes, seasoned kale, crushed bacons,
egg mayo, shallot, shoyu kosho*

white bait fritters • 18

battered whitebait, yuzu kosho, sesame oil, ikura

MAIN COURSES

scandi herb crusted salmon • 28

*pan seared salmon, powdered orange peel, crackers nori, slow roasted,
onion puree, brunoise japanese cucumber, parsnip*

parisien duck breast • 28

*pan-seared duck breast, herbed-roasted pumpkin,
broccolini, pineapple feta flakes, raspberry sauce*

rack of lamb w mint jelly • 32

*herb marinated lamb rack, butter mash,
roasted broccolini & parsnip, sea salt, mint jelly*

DESSERTS

rustic black forest • 18

in-house deconstructed black forest

4 COURSE MEAL - 78++ PER PAX
starter, any main, dessert, cocktail

CHRISTMAS DRINKS

NON ALCOHOL

gingerbread milk tea • 8

assam milk tea, gingerbread sauce, non-dairy creamer

hazelnut cocoa • 8

homemade cocoa, milk, hazelnut

COCKTAIL SPECIALS

rudolf • 18

grenadine, campari, vodka, soda, mixed berry

after eight • 18

dark chocolate, baileys, mint

calpis kiss • 18

homemade japanese calpis, soda, peach, gin

3PM - 7PM

DAILY HAPPY HOUR

House red / white | 10 / glass

House cocktails | 12/glass

Signature cocktails | 15/glass

Heineken (draft) | 10 / pint

Guinness (draft) | 12 / pint

Erdinger Weissbrau Weissbier | 12 / btl

WEEKDAYS: 9AM - 10PM

WEEKENDS & PH: 8.30AM - 10PM

BOTANY

Community | Mindfulness | Food

good vibes only...

menu.

all day brunch.

Available till 6pm.

BOTANY Signature Breakfast DIY (V) 25

Base Comes with either French Toast, Croissant or Sour Dough, Salad, Pork Bratswurst, Tomato Relish, Eggs-of-Your-Choice, Sauteed Mushrooms

and you can add any of the following:

Add On Sides

Sauteed Mushrooms (V)	+3
Sauteed Baby Spinach (V)	+5
Bacon	+5
Grilled Chicken	+5
Smoked Salmon	+7
Pan-Seared Steak (180gm)	+9
Impossible Patty (V)	+9

*these sides and prices are only available for Breakfast DIY

Signature Avo Toast (V) 19

In-House Smashed Avocado Recipe On Sourdough Toast With Sauteed Kale and Sous Vide Egg

(V) Vegan Option Available

Truffle Scrambled Eggs and Smoked Salmon Toast (GF) 23

Scrambled eggs, Truffle oil, Black Caviar, Smoked Salmon, Sourdough Toast

Steak and Eggs (GF) 26

200G Grassfed Striploin, Sauteed Mushrooms, Scrambled Eggs Or Sunnyside-Ups

Muesli Granola Bowl (V) 13

Muesli Bowl Topped With Fresh Cut Fruits, Yogurt and Milk

(V) Vegan Option Available

Change to Oat/Soy/Almond Milk +1

Grandma Lee Chicken Congee 14

In-house recipe of slow-cooked Congee with Diced Soy Sauce Chicken, Egg, Dough Fritter and Scallions

Add Egg	+ 1.5
Add Century Egg	+ 2
Add Chicken	+ 3

AMPLIFY YOUR BREAKFAST (SIDES):

• Eggs-of-your-choice	+4	• Bacon	+6
• Sauteed Baby Spinach (V)	+6	• Bratswurst Sausage	+6
• Sauteed Mushrooms (V)	+6	• Impossible Patty (V)	+10
• Gluten Free Bread	+5	• Smashed Avocados (V)	+8
• Croissant	+5	• Smoked Salmon	+8

starters.

Available all day.

Tofu Tempe Fries (V) 15

Fried tofu and tempe fritters served with sambal mayo

Mid Wings w/ Thai Sweet Chilli 15

In-house baked mid wings, sweet chilli glaze, garlic crumb

Truffle Kombu Fries (V) 15

Truffle, shoestring fries, kombu, parmesan

Homemade Hummus with Nachos (V)(GF) 15

Homemade Hummus Doused With Olive Oil And Paired With Nachos.

Taiwanese Chicken Bites 15

Marinated Chicken Thigh with Taiwanese Spice Seasoning

soups.

Available from 11am - closing

BOTANY Mushroom Soup (V) 12

Blended Field Mushrooms with Cream, White Truffle Oil, Garlic Crouton, Chives

Minestrone Soup (V)(GF) 12

Zucchini, Carrot, Red Potatoes, Celery, Herbs

protein or salad.

Available all day.

BOTANY Protein Meal or Salad DIY (V) 25

Choose your base (V):

a) Quinoa Kale b) Truffle Quinoa
c) Mixed Salad d) Cauliflower 'Rice'

Choose your protein/side:

Tofu Tempe Fritters(V)
Grilled Boneless Chicken
Pan-Seared Salmon
Pan-Seared Steak (150gm)
Impossible Patty (V)

ADD EXTRAS : +5

• Smashed Avocados (V)
• Sauteed Baby Spinach (V)
• Sauteed Mushrooms (V)

Our Food Philosophy

At BOTANY, we create food we love for people we love to share with – regardless if they are meat-lovers, vegetarian or vegan. Our serving time may be longer than other restaurants as we need a longer preparation time as most of our dishes are cooked on the spot.

Blending the best of the East and West cuisines, Botany aims to serve delectable original recipes in its most natural flavours.

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(V) Vegetarian / Vegan Option
(GF) Gluten-Free Option

good vibes only...

menu.

mains.

Available from 11am - closing

Truffle Mushroom Pasta (V)(GF) 22

Truffle Cream, Sauteed Mushrooms, Bacon, Poached Egg, Organic Penne

*gluten-free option available +2

Crabmeat Aglio Olio (V)(GF) 22

Organic Spaghetti Tossed in Olive Oil, Garlic and Chili with Crabmeat

*gluten-free option available +2

Make it Vegetarian or Plant-Based!

Mushrooms, Baby Spinach, Linguine, Olive Oil, Garlic, Bird's Eye Chilli

Pan-Seared Barramundi w/ Pesto (GF) 28

Golden Pan-seared Barramundi (200gm) with Pesto on Buttery Mash Potato

Homemade Beef Burger (V) 25

Home-made beef patty marinated with herbs, Himalayan Sea-Salt and Black Pepper Topped with Cheddar Cheese and Sunny-side up

(V) Vegetarian/Vegan Option Available
Change to Impossible Patty +3

Australian Grass Fed Ribeye (GF) 28/36 (200gm/300gm)

Succulent Cut Of Ribeye Doused In Coarse Sea-Salt, Black Pepper With Butter Mash and Sauteed Baby Spinach.

Rosemary Orange Duck Confit 28

Golden Pan-seared Duck Leg Confit with Rosemary Orange Sauce on Buttery Mash Potato.

Mixed Grill Platter (GF) 55

Choose any 3 meats below:

Pork Sausages
Grilled Chicken
Pan-Seared Salmon
Pan-Seared Steak
Impossible Patty (V)

Choose 1 side below:

a) Quinoa Kale b) Truffle Quinoa
c) Mixed Salad d) Cauliflower 'Rice'

Caring For You – Through Little Details

Using the natural flavouring of herbs and spices, we create healthier recipes that retains its tastiness.

We use only Himalayan Salt, raw sugar and vegetable oils in most of our dishes. No MSG and preservatives.

east meets west.

Available from 11am - closing

Signature Grilled Chicken with Balinese Salsa (GF) 19

A BOTANY Signature – Boneless Chicken Leg Marinated With Spices Paired With Home-Made Balinese Salsa and Sunny Side Up.

Impossible™ Mapo Tofu Bowl (V) 19

Japanese Rice paired with Silken Tofu cooked in Szechuan Spices and Impossible™ meat, Topped with Sous Vide Egg.

Thai Basil Impossible™ Stir Fry (V) 25

Thai Basil Impossible™ Minced Stir Fry with Japanese Rice and Sunny Side Up

(V) Vegan Option Available

Uni Truffle Capellini 29

Cold Rinsed Capellini with Truffle Salsa, Japanese Sea Urchin and Salmon Roe

desserts.

Available all day.

Bella's Brownies w/ Gelato 14

Love Bella's famous fudgy brownies served with Chocolate or Vanilla Gelato

Signature Basque Cheesecake 9

Australian Cream Cheese, Heavy Cream, Eggs, Vanilla

Gluten-Free Desserts 8

Gluten-Free Chocolate Cake
Gluten-Free Apple Tart

Plant-Based Cakes 9

Handmade Plant-Based Cakes. Wholemeal Flour, Organic Oat Milk, Raw Sugar, Coconut Oil. 100% Natural Ingredients

Choose your flavour:

Banana Cake
Carrot Walnut

Add Chocolate or Vanilla Gelato +4.50

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(V) Vegetarian / Vegan Option
(GF) Gluten-Free Option

good vibes only...

specialty coffee.

Available all day.

	H C
Espresso (Double)	5 -
Black Coffee / Piccolo	5 6
Cappuccino / Latte / Flat White	7 7
Cold Brew	- 8
Chai / Matcha Latte	7 8
Cocoa	7 8
Flavoured Latte	7 8
· Salted Caramel	
· Dark Chocolate Mocha	
· Mocha Mojito	
· Hazelnut	
· Rose (with alcohol)	
Babycino	3 -

MODIFY YOUR COFFEE :

- Extra Shot +1
- Oat/Soy/Almond +1

Our Coffee Blend

85% Arabica and 15% Robusta, roasted locally to Italian standards – bold and fruity sans the bitterness you get from an Italian roast.

cold pressed juices.

Available all day.

Immunity	9
<i>Ginger, carrots, oranges, celery.</i>	
Detox	9
<i>Green apples, celery, cucumber, kale, and ginger</i>	

juices & artisan water.

Available all day.

Orange / Apple / Guava Juice	7.5
Evian Mineral Water (Glass Bottle)	7
Sparkling Water (330ml)	7

specialty teas.

Available all day.

BOTANY Milk Tea (Hot/Cold)	8
Earl Grey Milk Tea (Hot/Cold)	8
Thai Milk Tea (Hot/Cold)	8
Rose Milk Tea (Hot/Cold)	8
Iced Yuzu Peach Tea	8
Iced Lychee Lavender Tea	8
Herbal Teas	8
· Rose & Honey	
· Organic German Camomile	
· Organic Peppermint	
· Organic Detox Blend	
· Ginger Lemon	

fruit sodas

Available all day.

Yuzu Soda	8
Peach Soda	8
Lemonade	8

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happy times only...

specialty white wines.

Available all day.

Miranda Somerton Chardonnay 2020, Australia 12 | 55

Fresh lifted aromas of peach, melon and tropical fruit and the palate brimming with lively varietal flavour.

Kono Sauvignon Blanc Marlborough 2020, New Zealand 15 | 70

On the palate luscious fruit flavours of ripe tropical fruits and lifted herbaceous notes.

Cloudy Bay Sauvignon Blanc 2021, New Zealand 85

Lifted aromas of ripe stonefruit and juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice with zesty citrus flavours and fresh acidity.

Bouchard Père & Fils Bourgogne Chardonnay Reserve 2020, France 98

Complex, dominated by flowery notes, hints of toast, honey and fresh fruits. An excellent dry wine with supple flavours, very well-balanced, at once fresh and mellow.

William Fevre Chablis 2019, France 108

Fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas. The mouth is fresh, supple underscored by mineral.

specialty red wines.

Available all day.

Miranda Somerton Cabernet Sauvignon 2020, Australia 12 | 55

An elegant full bodied wine with distinctive black currant and red berry aromas.

Cantina Di Montalcino Chianti DOCG 2019, Italy 15 | 70

Perfumes of cherries and fresh red fruit, mingle with spicy, peppery notes.

Margaret River Cape Mentelle Shiraz 2017, Australia 90

The palate is rich and juicy displaying satsuma plum and ripe black forest berry fruits of mulberry and blackberry overlaying cured charcuterie and smoked pink peppercorn.

Bouchard Père & Fils Bourgogne Pinot Noir Reserve, 2020 France 98

Founded in 1731, Bouchard Père & Fils is one of Burgundy's oldest wine merchants and one of the largest landowners in the Côte d'Or. Bursting with aromas of cherries, berries and licorice, the 2019 Bourgogne Pinot Noir Reserve is medium to full-bodied, layered and succulent, with a fleshy core of fruit and melting tannins.

Chateau des Laurets Puisseguin-Saint-Émilion 2016, France 118

Chocolate shavings, tobacco, violets, red cherry and spicy plum on the nose. There's a whiff of vanilla and a trace of new oak with mocha and spice, although this is more about the concentration of ripe fruit and a rich approachable style.

bubbly / dessert wines.

Available all day.

Moscadello di Montalcino Italy 15 | 65

Sweet and harmonious. The aftertaste boosts the fruity and aromatic notes.

Prosecco Blue Millesimato 15 | 70

A terrific sparkling wine with an elegant floral bouquet and a magnificent mousse. It has the perfect balance between acidity and softness.

Veuve Clicquot Yellow Brut NV 110

Grapes from as many as 50 to 60 different Crus are used for the blending of Yellow Label. The predominance of Pinot Noir provides the core structure of Clicquot, while a touch of Meunier rounds out the blend.

Moët & Chandon Rose Imperial 22/120

Moët & Chandon Rose Imperial has rich and balanced flavors and a fruity and fragrant aroma.

signature cocktails.

Available all day.

Sunny Days 15

Rosemary, Orange juice, Prosecco

Basil Mojito 15

Basil, Lime, Rum

Rose Garden 18

Rose Tea, Whiskey, Rose Petals, Lychee

Younger Days 18

Apple Juice, Cinnamon, Rosemary, Gin

A Night in Seoul 18

Yuzu, Gin, Honey

Starry Night 18

Baileys, Chocolate, Maraschino Cherry

Classics 15

Gin and Tonic

Whiskey

Vodka

Martini

beers

Available all day.

Heineken Draft (Pint) 12

Guinness Draft (Pint) 14

Erdinger Weissbrau Weissbier 14

Tiger Crystal (Btl) 8

Strongbow Golden Apple Cider (Btl) 11

Heineken Zero (No Alcohol) 8

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