

BOTANY

COMMUNITY | MINDFULNESS | FOOD

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

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Community | Mindfulness | Food

CHRISTMAS MENU

Available from 11am

starter

Mussel Bisque • 15

mussel, corn, cream, served with toasted bread

Winter Salad • 15

mixed salad, seasonal fruit, walnut, prosciutto crisp, balsamic dressing

Spicy Cranberry Wingette • 15

marinated wings, housemade cranberry jam w/ chilli relish

entrée

Brûlée Sando • 19

Brûlée croissant, housemade cranberry jam, cheddar, honey baked ham

Oven Baked Salmon w/ Artichokes • 29

oven-baked salmon, artichokes, broccolini, tangy herb dressing

Truffle Scallop Risotto • 29

risotto w/ truffle paté, king oyster mushroom, pan-seared Hokkaido scallops

Holiday Lamb Roast • 32

New Zealand lamb rack, sweet potato mash, asparagus, king oyster mushroom

Uni Cream Pasta • 32

linguine, uni cream, pan-seared Hokkaido scallop, ikura

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CHRISTMAS MENU

Available from 11am

cocktails

Peach Margarita • 18

tequila, peach puree, sweet & sour, lime

Jolly Gin • 18

gin, tonic, lime, orange juice, cranberry juice, rosemary

Calpis Kiss • 18

vodka, yogurt, sweet & sour, soda

non-alcoholic

Gingerbread Milk Tea • 9

assam black tea, gingerbread syrup, creamer

**iced +1*

Iced Hazelnut Cocoa • 9

cocoa, hazelnut syrup, oat milk

Iced Baileys Mocha • 10

espresso, milk, cocoa, baileys cream

contains alcohol

dessert

Tiramisu • 12

eggs, mascarpone cheese, cocoa powder, coffee

Ferrero Chocolate Cake • 12

couverture chocolate, feuilletine, hazelnuts, eggs, cocoa

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

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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)	+5
Sauteed Baby Spinach (V)	+5
Bacon	+5
Grilled Chicken	+7
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

(VG) Vegan Option Available

Truffle Scrambled Eggs and Smoked Salmon Toast (GF) 24

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

Steak and Eggs (GF) 27

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

(VG) 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	+6	• 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 (VG)(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 (VG)(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 Option

(VG) Vegan Option

(GF) Gluten-Free Option

good vibes only...

menu.

mains.

Available from 11am - closing

Truffle Mushroom Pasta (GF) 22

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

*gluten-free option available +2

Crabmeat Aglio Olio (V)(GF) 24

Organic Spaghetti Tossed in Olive Oil, Garlic and Chilli 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) 29

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) 30/38 (200gm/300gm)

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

Rosemary Orange Duck Confit 29

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

Mixed Grill Platter (GF) 58

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'

east meets west.

Available from 11am - closing

Signature Grilled Chicken with Balinese Salsa 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

(VG) 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 10

Australian Cream Cheese, Heavy Cream, Eggs, Vanilla

Plant-Based Cakes 10

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

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.

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(V) Vegetarian Option
(VG) 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

kombucha

Available all day.

Pineapple & Peach	9
Ginger & Lemon	9
Passionfruit	9

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happy times only...

specialty white wines.

Available all day.

Miranda Somerton Chardonnay, Australia 12 | 55

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

Kono Sauvignon Blanc Marlborough, New Zealand 15 | 70

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

Cloudy Bay Sauvignon Blanc, 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, 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, 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, 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.

Two Hands Angel Share Shiraz 2022, McLaren Vale: Australia 98

A gorgeous silky rich Shiraz, interesting aromas of dried herbs, fresh mint, clove, coffee, chocolate and sauteed plums.

Margaret River Cape Mentelle Shiraz 2017, Australia 92

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 Et Fils Cote De Beaune Villages, 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, red berries and earthy notes, the Côte de Beaune-Villages is medium-bodied with a long, silky finish.

Chateau des Laurets Puisseguin-Saint-Emilion 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.

Vietti Moscato d'asti 15 | 65

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

Val d'Oca Prosecco Brut Rive di San Pietro di Barbozza Superiore DOCG 15 | 70

Its perlage is fine and elegant, fruity nose with sliced pears, lemon drops and white flowers. Delicate, dry but harmonious.

Veuve Clicquot Yellow Brut NV 115

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 22/125

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

Somersby Apple Cider (Btl) 11

Heineken Zero (No Alcohol) 8

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