

BOTANY



CNY Opening Hours:

21st & 22nd Jan:
9am to 9pm

23rd & 24th Jan:
9am to 6pm

Resume usual operating hours from 25th January:

Weekdays:
9am-10pm

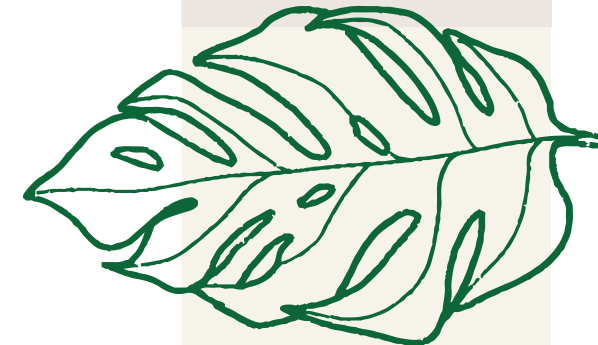
Weekends & PH:
8.30am-10pm

**Thank you for your
patience this CNY.**

Most of our crew is away for CNY
from 21st - 24th January.

We seek your kind understanding on the longer
waiting time due to the shortage of manpower.

Cheers,
BOTANY Team



BOTANY

COMMUNITY | MINDFULNESS | FOOD

Blending the best of the East and West cuisines, BOTANY aims to serve delectable original recipes in an inclusive environment.

All Day Brunch

BOTANY Signature Breakfast DIY 25

Base comes with either French Toast, Croissant or Sourdough, Salad, Chicken Bratwurst, Tomato Relish, Eggs-of-Your-Choice, Sautéed Mushrooms

Add On Sides

Sautéed Mushrooms (V)	+4
Sautéed Baby Spinach (V)	+6
Grilled Chicken	+5
Smoked Salmon	+8
Pan-Seared Steak (150gm)	+9
Impossible Patty (V)	+10

Steak & Eggs 26

200G Grassfed Striploin, Sautéed Mushrooms, Scrambled Eggs Or Sunny Side-Ups

Signature Avocado Toast (V) 19

In-House Smashed Avocado Recipe On Sourdough Toast With Sautéed 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

Soups

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

Appetizers

Homemade Hummus with Nachos (V)(GF) 15

Homemade Hummus Doused With Olive Oil And Paired With Nachos.

Tofu & Tempe Fries (V) 15

Fried Tofu & Tempe Fritters served with Sambal Mayo

Truffle Kombu Fries (V) 15

Truffle, Shoestring Fries, Kombu, Parmesan

Taiwanese Chicken Bites 15

Marinated Chicken Thigh with Taiwanese Spice Seasoning

Protein or Salad

BOTANY Protein Meal or Salad DIY (V) 25

Make Your Own Meal By Choosing **Base** and **Protein**

Base

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

Protein

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

Extras +5

Smashed Avocados (V)
Sautéed Baby Spinach (V)
Sautéed Mushrooms (V)

Mains

Truffle Mushroom Pasta (V) 22

Truffle Cream, Sautéed Mushrooms, Spinach, Sous Vide Egg, Organic Penne

(V) Vegetarian Option Available

Crabmeat Aglio Olio 22

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

(V) Vegetarian/Vegan Option Available

Pan-Seared Salmon w/ Salsa 28

Golden Pan-seared Salmon (200gm) w/ Tomato Salsa on Buttery Mash Potato

Australian Grass Fed Ribeye (200gm) 28

Succulent Cut Of Ribeye Doused In Coarse Sea-Salt, Black Pepper With Butter Mash or Baked Potatoes in Duck Fat w/ Spinach

Grandma Lee Congee 14

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

Add On

Egg	+1.5
Century Egg	+2
Chicken	+3

East Meets West

Signature Grilled Chicken with Balinese Salsa 19

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

Pan-Seared Barrumundi w/ Pesto 28

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

Thai Basil Impossible™ Stir Fry 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

Chinese New Year Edition

BOTANY

COMMUNITY | MINDFULNESS | FOOD

Blending the best of the East and West cuisines, BOTANY aims to serve delectable original recipes in an inclusive environment.

Artisanal Sweet Treats

Signature Basque Cheese Cake 9

Australian Cream Cheese, Heavy Cream, Eggs, Vanilla

Pre-order: 6 inch - 52 ; 8 inch - 72

Bella's Brownies w/ Gelato 14

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

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

Coffee / Cocoa

85% Arabica with 15% Robusta Coffee Beans -
Decaf Option Available

	H	C
Espresso (Double)	5	-
Black Coffee	5	6
Cappuccino	7	7
Piccolo	5	6
Café Latte	7	7
Hazelnut Latte	7	8
BOTANY Mocha Mojito	7	8
Salted Caramel Latte	7	8
Dark Chocolate Mocha	7	8
Rose Latte (With Alcohol)	7	8
Chai Latte	7	8
Cold Brew	-	8
Cocoa	7	8
Babycino	3	

Change to
Organic Oat/Soy/Almond +1

Extra Shot of Coffee/Upsize +1

Artisan Water 7

Sparkling Water (330ml)
Evian Mineral Water (Glass Btl)

Juices

BOTANY Cold Pressed Juice 9

Immunity Boost
(Ginger, Carrots, Oranges, celery)

Detox
(Green Apples, Celery, Cucumber, Kale,
and Ginger)

Fruit Juices 7.5

Orange Juice
Apple Juice
Guava Juice

Artisan Teas 8

Earl Grey Milk Tea (Hot/Cold)
BOTANY Milk Tea (Hot/Cold)
Thai Milk Tea (Hot/Cold)
Iced Peach Tea With Yuzu
Lychee Lavender Iced Tea

Peach Soda
Yuzu Soda
Lemonade Soda

Organic Teas (Pot) 8

Rose & Honey
Organic German Camomile
Organic Peppermint
Organic Detox Blend
Ginger Lemon

BOTANY

COMMUNITY | MINDFULNESS | FOOD

Blending the best of the East and West cuisines, BOTANY aims to serve delectable original recipes in an inclusive environment.

COCKTAILS

Sunny Days 15

Rosemary, Orange Juice, Prosecco

Basil Mojito 15

Basil, Lime, Rum, Soda

Rose Garden 18

Rose Tea, Soda, Whiskey, Rose Petals, Lychee

Younger Days 18

Apple Juice, Cinnamon, Gin, Soda

Classics 15

- Gin and Tonic

- Whiskey

- Vodka

- Martini

WHITE WINES

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.

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 2017 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.

RED WINES

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.

Miranda Somerton Cabernet Sauvignon 2020 12/55

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

Cantina Di Montalcino Chianti DOCG 2015, Italy 15/70

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

Margaret River Cape Mentelle Shiraz 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.

DESSERT WINES / BUBBLY

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.

Veve 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.

BEERS / OTHERS

Heineken Draft (Pint) 12

Guinness (Draught - 440ml) 14

Erdinger Weissbrau Weissbier 14

Strongbow Golden Apple (Bottle) 11

Tiger Crystal 8

0% Alcohol Heineken (Bottle) 8

ALCOHOL MENU

