

# Community. Mindfulness. Food.

Gourmet Wellness

*At Botany, we redefine the culinary experience by infusing wellness into every dish we create.*

*Our commitment to wholesome, flavorful cuisine is evident in our meticulous selection of ingredients. We exclusively use natural*

*Understanding the diverse needs of our patrons, our skilled team is adept at accommodating various dietary preferences. Whether you're seeking gluten-free, lactose-free, vegetarian, or vegan options, Botany offers a tailored dining experience that doesn't compromise on taste or quality.*



# BOTANY

Community | Mindfulness | Food

# daily happy hour

3PM - 7PM

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



available from 11am

# botany

## 4-course menu

\$58++/per pax

### appetiser */choose one*

#### Mushroom Soup

blended field mushrooms with cream, white truffle oil, garlic crouton, chives

#### Quinoa Kale Salad

apple cider vinaigrette, kale quinoa, cherry tomatoes

### entrée */choose one*

#### Crabmeat Aglio Olio

blended field mushrooms with cream, white truffle oil, garlic crouton, chives

#### Australian Grass Fed Ribeye (200gm)

succulent cut of ribeye doused in coarse sea-salt, black pepper with butter mash and sauteed baby spinach

#### Pan-seared Barramundi w/ Pesto

golden pan-seared barramundi with pesto on buttery mash potato

### dessert */choose one*

#### Red Velvet Ferrero Chocolate Cake

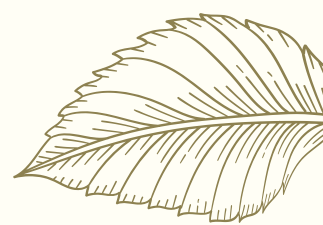
### drink */choose one*

#### Iced Lychee Rose Soda Iced Yuzu Peach Tea

\*House Wine/Guinness Draught/Heineken Draught +8

 Vegetarian/Vegan Option

 Gluten-Free Option



4 COURSE SET

available from 11am

# spring specials

## starter

**Hot & Sour Soup**  12  
szechuan vegetables, shiitake mushroom,  
carrots, tofu, lily buds

## mains

**Oriental Chicken Bowl** 19  
mala spices marinated chicken, fried kale,  
lotus chips, sous vide egg

**Feisty Chicken Burger** 25  
crispy chicken thigh, glazed pineapple,  
housemade mala mayo

**The Golden Fish** 29  
choice of: pan-seared barramundi or salmon,  
pesto, mash, orange jux

## alcoholic drinks

**Mandarin Blossom** 18  
orange puree, sweet & sour, tequila, lime

**Dragon's Kiss** 18  
orange syrup, yogurt, sweet & sour, vodka, soda

## non-alcoholic

**Dark Cocoa Orange** 9  
cocoa, orange, milk


**Lychee Rose Soda** 9  
lychee syrup, rose petals, soda

 Vegetarian/Vegan Option

 Gluten-Free Option



## SOUPS / all day everyday

**BOTANY Mushroom Soup**   
blended field mushrooms with cream,  
white truffle oil, garlic crouton, chives  
12

**Minestrone Soup**    
zucchini, carrot, red potatoes, celery,  
herbs  
12

## STARTERS / all day everyday

**Taiwanese Chicken Bites**  
marinated chicken thigh with  
taiwanese spice seasoning  
15

**Truffle Kombu Fries**   
truffle, shoestring Fries, kombu,  
parmesan  
15

**Homemade Hummus with Nachos**    
homemade hummus doused with olive  
oil and paired with nachos  
15

**Tofu Tempe Fries**   
fried tofu and tempe fritters  
served with sambal mayo  
15

**Mid Wings w/ Thai Sweet Chilli**  
in-house baked mid wings, sweet chilli  
glaze, garlic crumb  
15

## PROTEIN OR SALAD / all day everyday

**BOTANY Protein Meal or Salad DIY**    
choose your base:  
a) quinoa kale b) truffle quinoa  
c) mixed salad d) cauliflower 'rice'

choose your protein/side:  
a) tofu tempe fritters  
b) grilled boneless chicken  
c) pan-seared salmon  
d) pan-seared steak (150gm)  
e) impossible patty

25

**add ons +5**  
sauteed mushrooms  
sauteed baby spinach  
smashed avocados



 Vegetarian/Vegan Option  
 Gluten-Free Option

## ALL DAY BRUNCH / available till 6pm

### BOTANY Signature Breakfast DIY

choose your base:  
french toast/croissant/sourdough

salad, pork bratswurst, tomato relish,  
eggs-of-your-choice, sauteed mushrooms

25 *\*vegan option available*

#### **amplify your breakfast:**

sauteed mushrooms +5  
sauteed baby spinach +5  
bacon +5  
grilled chicken +7  
smoked salmon +7  
pan-seared steak (180gm) +9  
impossible patty +9

### Signature Avo Toast

in-house smashed avocado recipe on  
sourdough toast with sauteed kale and  
sous vide egg

19 *\*vegan option available*

### Steak and Eggs

200gm grassfed striploin, sauteed  
mushrooms, scrambled eggs or  
sunnyside-ups

27

### Truffle Scrambled Eggs and Smoked Salmon Toast

scrambled eggs, truffle oil, black caviar,  
smoked salmon, sourdough toast

24 *\*gluten-free option available*

### Muesli Granola Bowl

muesli bowl topped with fresh cut fruits,  
yogurt and milk

13 *\*vegan option available*

*\*change to oat/soy/almond milk + 1*

### Grandma Lee Chicken Congee

in-house recipe of slow-cooked congee  
with diced soy sauce chicken, egg, dough  
fritter and scallions

14

#### **add on to your congee**

egg +1.5  
century egg +2  
chicken +3

## ADD ON SIDES

eggs-of-your-choice	+6	bacon	+6
sauteed mushrooms	+6	bratswurst sausage	+6
sauteed baby spinach	+6	smoked salmon	+8
smashed avocados	+8	impossible patty	+10

gluten free bread	+5
croissant	+5

## PASTAS / available from 11am

**Truffle Mushroom Pasta**    
truffle cream, sauteed mushrooms,  
bacon (*remove if vegetarian*), poached  
egg, organic penne

22

*change to gluten-free pasta +2*  
*\*vegetarian option available*

**Crabmeat Aglio Olio**    
organic spaghetti tossed in olive oil,  
garlic and chilli with crabmeat

24

*change to gluten-free pasta +2*  
*\*vegetarian option available*

## MAINS / available from 11am

**Australian Grass Fed Ribeye**   
(200gm/300gm)  
succulent cut of ribeye doused in coarse  
sea-salt, black pepper with butter mash  
and sauteed baby spinach

30/38

**Pan-seared Barramundi  
with Pesto**   
golden pan-seared barramundi with  
pesto on buttery mash potato

29

**Mixed Grilled Platter**   
choose any 3 meats:  
a) pork sausages  
b) grilled chicken  
c) pan-seared salmon  
d) pan-seared steak  
e) impossible patty

choose one side:  
a) quinoa kale b) truffle quinoa  
c) mixed salad d) cauliflower 'rice'

58

**Homemade Beef Burger**   
home-made beef patty marinated with herbs,  
himalayan sea-salt and black pepper topped  
with cheddar cheese and sunny-side up

25

*change to impossible patty +3*  
*\*vegetarian option available*

**Rosemary Orange Duck Confit**  
golden pan-seared duck leg confit with  
rosemary orange sauce on buttery mash potato

29

 **Vegetarian/Vegan Option**  
 **Gluten-Free Option**



## EAST MEETS WEST / available from 11am

### Signature Grilled Chicken with Balinese Salsa

a BOTANY signature – boneless chicken leg marinated with spices paired with home-made balinese salsa and sunny side up

19

### Impossible™ Mapo Tofu Bowl

japanese rice paired with silken tofu cooked in szechuan spices and impossible™ meat, topped with sous vide egg

19

### Thai Basil Impossible™ Stir Fry

thai basil impossible minced stir fry with japanese rice and sunny side up

25

*\*vegan option available*

### Uni Truffle Capellini

cold rinsed capellini with truffle salsa, japanese sea urchin and salmon roe

29

## DESSERTS / all day everyday

### Bella's Brownies w/ Gelato

love bella's famous fudgy brownies served with chocolate or vanilla Gelato

14

### Plant-Based Cakes

housemade 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 +4.5*

10

### Signature Basque Cheesecake

australian cream cheese, heavy cream, eggs, vanilla

10

### Cake of The Day

do check with our staff for cake of the day

12

 Vegetarian/Vegan Option

 Gluten-Free Option





# drinks.

## SPECIALTY COFFEE

	H	C
Babycino	3	-
Espresso (Double)	5	-
Black Coffee/Piccolo	5	6
Flat White/ Cappuccino/ Latte	7	7
Chai/ Matcha Latte	7	8
Cocoa	7	8
Cold Brew	-	8
Flavoured Latte	7	8
<ul style="list-style-type: none"><li>• Salted Caramel</li><li>• Dark Chocolate Mocha</li><li>• Mocha Mojito</li><li>• Hazelnut</li><li>• Rose (with alcohol)</li></ul>		

**modify your coffee +1**  
extra shot  
oat/soy/almond

### 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 9

### Immunity

ginger, carrots, oranges, celery

### Detox

green apples, celery, cucumber, kale, ginger

## KOMBUCHA

Pineapple & Peach	9
Passionfruit	9
Ginger & Lemon	9

## SPECIALTY TEAS

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
<ul style="list-style-type: none"><li>• Organic German Camomile</li><li>• Organic Peppermint</li><li>• Organic Detox Blend</li><li>• Rose &amp; Honey</li><li>• Organic Lemon Ginger</li></ul>	

## FRUIT SODA

Yuzu Soda	8
Peach Soda	
Lemonade	

## JUICES & ARTISAN WATER

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



stay in touch via Instagram: @botany.sg

botany

# drinks.

## SIGNATURE COCKTAILS

<b>Sunny Days</b> rosemary, orange juice, prosecco	15
<b>Basil Mojito</b> basil, lime, rum	15
<b>Rose Garden</b> rose tea, whiskey, rose petals, lychee	18
<b>Younger Days</b> apple juice, cinnamon, rosemary, gin	18
<b>A Night in Seoul</b> yuzu, gin, honey	18
<b>Starry Night</b> baileys, chocolate, maraschino cherry	18

## CLASSICS 15

Gin & Tonic  
Whisky  
Vodka  
Martini

## BEERS

Heineken Draught (Pint)	12
Guinness Draught (Print)	14
Erdinger Weissbrau Weissbier	14
Tiger Crystal (Btl)	8
Somersby Apple Cider (Btl)	11
Heineken Zero (No Alcohol)	8



cocktails/beers

# drinks.

## WINE & BEER

### SPECIALTY WHITE WINES

**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.

### BUBBLY DESSERT WINES

**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 flavour, a fruity & fragrant aroma.

### SPECIALTY RED WINES

**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.

**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 mediumbodied with a long, silky finish.

**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.

Wines