

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

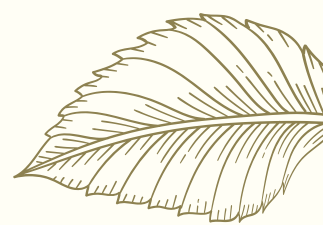
drink */choose one*

Iced Lychee Rose Soda Iced Yuzu Peach Tea

*House Wine/Guinness Draught/Heineken Draught +8


 Vegetarian/Vegan Option

 Gluten-Free Option



4 COURSE SET

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
sauteed mushrooms +6
sauteed baby spinach +6
smashed avocados +8

gluten free bread +5
croissant +5

bacon +6
bratswurst sausage +6
smoked salmon +8
impossible patty +10

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

Signature Basque Cheesecake

australian cream cheese, heavy cream, eggs, vanilla

10

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

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">• Salted Caramel• Dark Chocolate Mocha• Mocha Mojito• Hazelnut• Rose (with alcohol)			

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">• Organic German Camomile• Organic Peppermint• Organic Detox Blend• Rose & Honey• Organic Lemon Ginger	

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

- 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 & 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