

since 2019

BOTANY

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. 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.

Community.
Mindfulness.
Food.

stay in touch via Instagram: [@botany.sg](https://www.instagram.com/botany.sg)

SOUPS

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

Minestrone Soup 🌱🌱🌾 12
 zucchini, carrot, red potatoes, celery,
 herbs served with sourdough



STARTERS

Taiwanese Chicken Bites 15
 marinated chicken thigh with
 taiwanese spice seasoning

Hummus w/ Pan De Crystal 🌱 15
 housemade roasted red pepper hummus
 doused with olive oil, served with crystal bread

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

Otah Fritters 15
 fried otah served with mayo

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

Gochujang Cauli 🌱 15
 cauliflower, gochujang, homemade batter,
 spring onion, pepper, sesame seed

Truffle Kombu Fries 🌱 15
 truffle, shoestring fries, kombu, parmesan

Plain Fries 🌱 10
 plain shoestring fries



PROTEIN OR SALAD

BOTANY Protein Meal or Salad DIY 🌱🌱 25
 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

add ons +5
 sauteed mushrooms
 sauteed baby spinach
 smashed avocados

- 🌱 Vegetarian/Vegan Option
- 🌾 Gluten-Free Option
- 🥑 Keto-Friendly Option



starters

ALL DAY BRUNCH

BOTANY Signature Breakfast DIY

choose your base:
croissant/sourdough

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

*change to gluten-free bread +3

amplify your breakfast:
sauteed mushrooms +5
sauteed baby spinach +5
bacon +5
grilled chicken +8
smoked salmon +8
pan-seared steak (180gm) +10
impossible patty +10

Signature Avo Toast

in-house smashed avocado recipe on
sourdough toast, pomegranate, sous vide egg

*change to gluten-free bread +3

Steak and Eggs

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


French Toast

pullman loaf, eggs, mixed berries, maple syrup



ADD ON SIDES

eggs-of-your-choice	+6	bacon	+6
sauteed mushrooms	+6	bratwurst sausage	+6
sauteed baby spinach	+6	smoked salmon	+9
smashed avocados	+8	impossible patty	+10
gluten free bread	+5		
croissant	+5		
sourdough	+5		

 Vegetarian/Vegan Option

 Gluten-Free Option

 Keto-Friendly Option

26

Truffle Scrambled Eggs and Smoked Salmon Toast

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

*change to gluten-free bread +3

Muesli Granola Bowl

muesli bowl topped with fresh cut fruits,
yogurt and cow's milk

*change to oat/soy/almond milk +1

Grandma Lee Chicken Congee

25

14

15

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

add on to your congee

egg +1.5

century egg +2

chicken +3

19



29

19



all day brunch

PASTAS

Truffle Mushroom Pasta   **23**
truffle cream, sauteed mushrooms,
bacon (remove if vegetarian), poached
egg, organic penne

change to gluten-free pasta +3

Crabmeat Aglio Olio   **26**
organic spaghetti tossed in olive oil,
garlic and chilli with crabmeat

change to gluten-free pasta +3



MAINS

**Australian Grass Fed Ribeye
(200gm/300gm)**  **30/38**
succulent cut of ribeye doused in
coarse sea-salt, black pepper with
butter mash and sauteed baby spinach

**Pan-seared Barramundi
with Pesto**  **30**
golden pan-seared barramundi with
pesto on buttery mash potato


Rosemary Orange Duck Confit **29**
golden pan-seared duck leg confit with
rosemary orange sauce on buttery mash potato


Countryside Chicken  **22**
slow seared chicken breast, capers,
shallots, with buttery mash



EAST MEETS WEST

**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  **19**
japanese rice paired with silken tofu cooked
in szechuan spices and impossible™ meat,
topped with sous vide egg

Homemade Beef Burger  **26**
home-made beef patty marinated
with herbs, himalayan sea-salt and
black pepper topped with cheddar
cheese and sunny-side up

change to impossible patty +4

Mixed Grilled Platter  **58**
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'

Scallop Truffle Capellini **29**
cold rinsed capellini with truffle salsa,
japanese scallops, sakura ebi and salmon roe

'Hae Mi' Pasta **29**
a modern take on local crowd favourite –
prawn noodles.

al dente spaghetti in a rich, umami prawn
bisque, topped with torched tiger prawn,
kombu, and a touch of tobiko.

-  Vegetarian/Vegan Option
-  Gluten-Free Option
-  Keto-Friendly Option

Mains

for your sweet indulgence.

available all day everyday

Bella's Brownies w/ Gelato 14

love bella's famous fudgey brownies served with choice of chocolate or vanilla gelato

Signature Basque Cheesecake   12

australian cream cheese, heavy cream, eggs, vanilla

Cake of The Day 12

do check with our staff for cake of the day

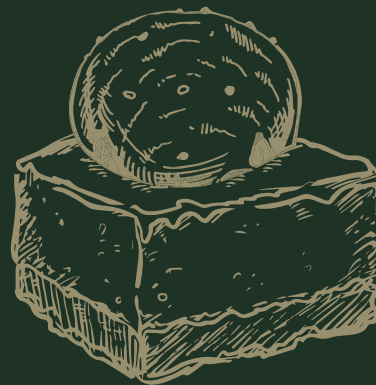
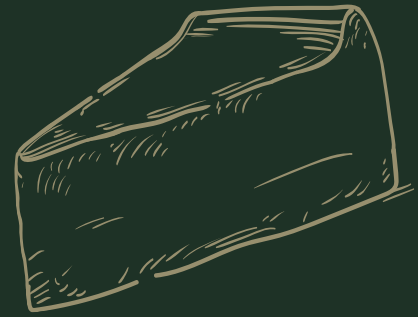
Plant-Based Cakes  10


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



 Vegetarian/Vegan Option

 Gluten-Free Option

 Keto-Friendly Option

desserts

SPECIALTY COFFEE

H | C

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

SPECIALTY DRINKS

9

- Iced Matcha
- Iced Vanilla Latte
- Iced Cocoa

all available in hot - 8

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

Immunity 9
ginger, carrots, oranges, celery

Detox 9
green apples, celery, cucumber, kale, ginger

JUICES & ARTISAN WATER

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

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
Iced Strawberry Tea	9
Iced Osmanthus Green Tea	10
Herbal Teas	8
• Organic Peppermint	
• Rose & Honey	
• Organic Lemon Ginger	



ELE TEA X BOTANY

9/per pot

*only available in hot

Believing in the power of natural herbs to enhance one's well-being and elevate daily rituals. Ele Tea's herbal tea blends are meticulously crafted to combine honoured traditions with a modern twist.

Immunity Tea

ginseng, red dates, longan, astragalus, goji berries, licorice root

Sleep Tea

rooibos tea, wild jujube kernel, lavender, longan, roasted barley, red jujube, licorice root

Detox Tea

white tea, dried ginger, stevia, gynostemma, chinese hawthorn, peach blossom, lotus leaf, licorice root

KOMBUCHA

9

- Pineapple & Peach
- Passionfruit
- Ginger & Lemon

FRUIT SODA

8

- Yuzu Soda
- Peach Soda
- Lemonade

non-alcoholic drinks

MON TO SUN

daily promos

FROM 3PM TO 7PM

daily happy hour

House Wines (Red/White)	10/glass
Classic Cocktails	12/glass
Signature Cocktails	15/glass
Heineken (Draft)	10/pint
Guinness (Draft)	12/pint
Erdinger Weissbrau Weissbier	12/btl

FOR 2 HOURS, AVAILABLE FROM 6PM

daily free flow

48++/
per pax

Premium Red Wine
Premium White Wine
Heineken Draft
Guinness Draft

WEDNESDAYS

1-for-1 promos

EVERY WED, FROM 6PM TO 9.30PM

1-for-1 cocktails

wednesdays
ladies' night

ALCOHOLIC DRINKS MENU

To: *dear curious soul*

Subject: *a love letter*



Are you in search of a new adventure,
or perhaps a moment of quiet escape?

Whatever you seek, our menu is crafted
to satisfy your desires.

Our cocktails are the essence of our urban
forest, mixing the finest ingredients to bring
you a taste of nature's whimsy.

Whether you're drawn to timeless classics
or eager to explore our personal selection
of old and new world wines, there's something
here to delight your senses.

So, take a sip, unwind, and let the magic
of the forest embrace you.

master of the forest

SWEET RECIPE FOR A GOODNIGHT



signature cocktails

Sunny Days | 15

rosemary, orange juice,
prosecco

Rose Garden | 18

rose tea, rose petals,
lychee, whiskey

A Night in Seoul | 18

yuzu, honey, gin

Lemon Tree | 18

heineken, soda,
lemon, honey

Basil Mojito | 15

basil, lime, rum

Younger Days | 18

apple juice, cinnamon,
rosemary, gin

Starry Night | 18

chocolate, baileys,
berries



a cocktail love letter

SWEET RECIPE FOR A GOODNIGHT



CLASSICS | 15

Gin & Tonic

Whisky

Vodka

Martini

BEERS

Heineken Draught (Pint) 12

Guinness Draught (Print) 14

Erdinger Weissbrau Weissbier 14

Tiger Crystal (Btl) 8

Tiger (Btl) 8

Somersby Apple Cider (Btl) 11

Heineken Zero (No Alcohol) 8

ASIAN

House Sake (Glass) 12

Umeshu (Glass) 12



beers & classics

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.



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.



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.

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.



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-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.

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 & balanced flavour, a fruity & fragrant aroma.

wines & bubbly

