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.



SPRING/SUMMER **2025 MENU**

available from 11am



Kungfu Shrooms ***/

spiced fried king oyster mushroom, drizzled with sichuan peppercorn oil

15



Garden Squash Risotto 💨 creamy butternut squash risotto, white wine, blistered cherry tomatoes

Choice of: Iberico Pork or King Oyster Mushroom *contains alcohol*

29

Glazed Nomad Duck

pan-seared duck breast, housemade teriyaki japanese leek, sous vide egg served with iapanese rice

23

Flame Kissed Salmon w/

Celeriac Purée 6 pan-seared salmon, dill, celeriac purée, jalapeño citrus jux, kailan

29



√ Vegetarian/Vegan Option



Keto-Friendly Option



Spicy Option



12

food for your soul.

SOUPS

BOTANY Mushroom Soup 12 Minestrone Soup **₹**(**§**) blended field mushrooms with cream, white truffle oil, garlic crouton, chives, served with sourdough zucchini, carrot, red potatoes, celery, herbs served with sourdough

20000

STARTERS

Taiwanese Chicken Bites	15	Hummus w/ Pan De Crystal 🍋 🔰 15
marinated chicken thigh with taiwanese spice seasoning		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

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

Truffle Kombu Fries 🍋 truffle, shoestring fries, kombu, parmesan

~90000

PROTEIN OR SALAD

25 **BOTANY Protein Meal or** Salad DIY @

Approx: 45g Protein | 25g Fats | 25g Carbs

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 thigh c) grilled chicken breast
- d) pan-seared salmon
- e) pan-seared steak (150gm) f) impossible patty

add ons +5 sauteed mushrooms sauteed baby spinach smashed avocados

Otah Fritters 15 fried otah served with mayo

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

10 Plain Fries plain shoestring fries

№ Vegetarian/Vegan Option

Gluten-Free Option

Keto-Friendly Option



25

14

hello morning birds

ALL DAY BRUNCH

BOTANY Signature Breakfast DIY

choose your base: croissant/sourdough

pork bratswurst, 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 boneless chicken thigh +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

Approx: 65g Protein | 45g Fats | 5g Carbs

French Toast (pullman loaf, eggs, mixed berries, maple syrup

~ es

sourdough

ADD ON SIDES

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

Vegetarian/Vegan Option

Gluten-Free Option

Keto-Friendly Option



26

19

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

*change to gluten-free bread +3

Muesli Granola Bowl (E) muesli bowl topped with fresh cut fruits, yogurt and cow's milk

*change to oat/soy/almond milk +l

Grandma Lee Chicken Congee

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



all day brinch

for the gourmet voyager

PASTAS

Truffle Mushroom Pasta () truffle cream, sauteed mushrooms, bacon (remove if vegetarian), poached egg, organic penne	23	Crabmeat Aglio Olio () organic spaghetti tossed in olive oil, garlic and chilli with crabmeat	26
change to gluten-free pasta +3		change to gluten-free pasta +3	
~976e			
MAINS			
Australian Grass Fed Ribeye (200gm/300gm) (2) succulent cut of ribeye doused in coarse sea-salt, black pepper with butter mash and sauteed baby spinach	30/38	Homemade Beef Burger (E) home-made beef patty marinated with herbs, himalayan sea-salt and black pepper topped with cheddar cheese and sunny-side up	26
Pan-seared Barramundi	30	change to impossible patty +4	
with Pesto 3	30	Mixed Grilled Platter \delta	58
golden pan-seared barramundi with pesto on buttery mash potato		choose any 3 meats: a) pork sausages b) grilled chicken	
Rosemary Orange Duck Confit golden pan-seared duck leg confit with rosemary orange sauce on buttery mash pota	29	c) pan-seared salmon d) pan-seared steak e) impossible patty	
		choose one side: a) quinoa kale b) truffle quinoa	
Countryside Chicken 🛞	22	c) mixed salad d) cauliflower 'rice'	
slow seared chicken breast, capers, shallots, with buttery mash			
~9ncev			
EAST MEETS WEST			
Signature Grilled Chicken with Balinese Salsa	19	Scallop Truffle Capellini	29
a BOTANY signature – boneless chicken leg marinated with spices paired with home- made balinese salsa and sunny side up Approx: 49g Protein 35g Fat 43g Carbs		cold rinsed capellini with truffle salsa, japanese scallops, sakura ebi and salmon roe	
Impossible™ Mapo Tofu Bowl ୶ଔ	19	'Hae Mi' Pasta	29
japanese rice paired with silken tofu cooked in szechuan spices and impossible™ meat,		a modern take on local crowd favourite — prawn noodles.	
topped with sous vide egg ** Vegetarian/Vegan Option ** Chatan Free Option		al dente spaghetti in a rich, umami prawn bisque, topped with torched tiger prawn, kombu, and a touch of tobiko.	



Gluten-Free OptionKeto-Friendly Option

available all day everyday

for your sweet indulgence.

Bella's Brownies w/ Gelato

14

Signature Basque Cheesecake 🗐 💧 12

Cake of The Day

12

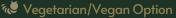
10

Plant-Based Cakes (December 2) housemade plant-based cakes, wholemeal flour, organic oat milk, raw sugar, coconut oil, 100% natural ingredients

add chocolate or vanilla gelato +4.5







Soluten-Free Option

Keto-Friendly Option

dessents

dew drops

SPECIALTY COFFEE 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 Carame
- Dark Chocolate Mocha
- Mocha Mojito
- Hazelnut
- Rose (with alcohol)

SPECIALTY DRINKS

Iced Matcha Iced Vanilla Latte Iced Cocoa

all available in hot - 8

modify your coffee: +l extra shot oat/soy/almond

Our Coffee Blend

85% Arabica and I5% Robusta, roasted locally to Italian standards — bold and fruity sans the bitterness you get from an Italian roast.

~9000

COLD PRESSED JUICES

lmmu	nity			9
min man	commoto	0 20 00 00 00 00	0.010,000	

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

FRUIT SODA 8

Yuzu Soda Peach Soda Lemonade

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	
Iced Strawberry Tea	
Iced Osmanthus Green Tea	
Herbal Teas	8

- Organic Peppermint
- Rose & Honey
- Organic Lemon Ginger

~90000

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 blossum, lotus leaf, licorice root

 \sim \sim \sim \sim \sim

ForrestBrew is a local homegrown brand with the aim to enrich your health and honour Mother Nature through their 100% all-natural artisanal kombucha.

Crafted with fresh ingredients & free from any artificial additives, preservatives, they are brewed in small batches to ensure quality and consistency. Kombucha is packed with probiotics, antioxidants, and live cultures for a gut-friendly boost.

Flavours available:

- ★ Chrysanthemum Goji
- **★** Passionfruit
- **★** Hibiscus Goji Cranberry

non-alcoholic drinks

MON TO SUN

daily promos

FROM 3PM TO 7PM

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 2HOURS, AVAILABLE FROM 6PM

Premium Red Wine Premium White Wine Heineken Draft **Guinness Draft**

Lor-1 promos WEDNESDAYS

EVERY WED, FROM 6PM TO 9.30PM

l-for-l 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

~ DOCC

signature cocktails



a cocktail love letter

SWEET RECIPE FOR A GOODNIGHT

~\@\\\

CLASSICS | 15

Gin & Tonic

Whisky

Vodka

Martini

BEERS

Heineken Draught (Pint)	12
Guiness 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 (Gla	ıss)	12	



beers & classics

SPECIALTY WHITE WINES

Miranda Somerton Chardonnay, 12 | 55 Australia

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

Kono Sauvignon Blanc 15 | 70 Marlborough, New Zealand

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

Cloudy Bay Sauvignon Blanc, 85 New Zealand

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.

~9000co

SPECIALTY RED WINES

Miranda Somerton Cabernet 12 | 55 Sauvignon, Australia

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

Cantina Di Montalcino Chianti 15 | 70 DOCG 2019, Italy

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

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

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

~90000

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 15 | 70 San Pietro di Barbozza Superiore DOCG

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

Bouchard Père & Fils Bourgogne 98 Chardonnay Reserve, France

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 98 Beaune Villages, France

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- 118 Saint-Émilion 2016, France

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.

Moet & Chandon Rose Imperial 22 | 125

Moët & Chandon Rose Imperial has rich & balanced flavour, a fruity & fragrant aroma.

wines 2 bubbly

