

Community. Mindfulness. Food.

Chinese New Year Edition

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



BOTANY

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thank you for
your patience.

In observance of the Chinese New Year,
several of our team members are
spending time with their families.


As a result, you may experience a delay in
service, particularly during peak hours.

We thank you for your patience and wish
you a joyful dining experience with us.



STARTERS & BRUNCH

STARTERS */ all day everyday*

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


12

Taiwanese Chicken Bites
marinated chicken thigh with
taiwanese spice seasoning

15

Truffle Kombu Fries 
truffle, shoestring Fries, kombu,
parmesan

15

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

15

CNY SPECIALS

Prosperity Yu Sheng 2 pax/4pax
mixed salad, yusheng, smoked salmon,
plum sauce, sesame dressing

18/28

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

12

ALL DAY BRUNCH */ available till 6pm*

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

19 **vegan option available*

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

**Truffle Scrambled Eggs and
Smoked Salmon Toast**  
scrambled eggs, truffle oil, black caviar,
smoked salmon, sourdough toast

24 **gluten-free option available*

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

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

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

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*

BOTANY Protein Meal DIY 🌿

choose your base:

- a) quinoa kale
- b) truffle quinoa
- c) 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

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*

Crabmeat Aglio Olio 🌾🌿

organic spaghetti tossed in olive oil, garlic and chilli with crabmeat

24

change to gluten-free pasta +2

**vegetarian option available*

Impossible™ Mapo Tofu Bowl 🌿

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

19



Vegetarian/Vegan Option



Gluten-Free Option

CNY SPECIALS

Oriental Chicken Bowl

mala spices marinated chicken, fried kale, lotus chips, sous vide egg

19

Feisty Chicken Burger

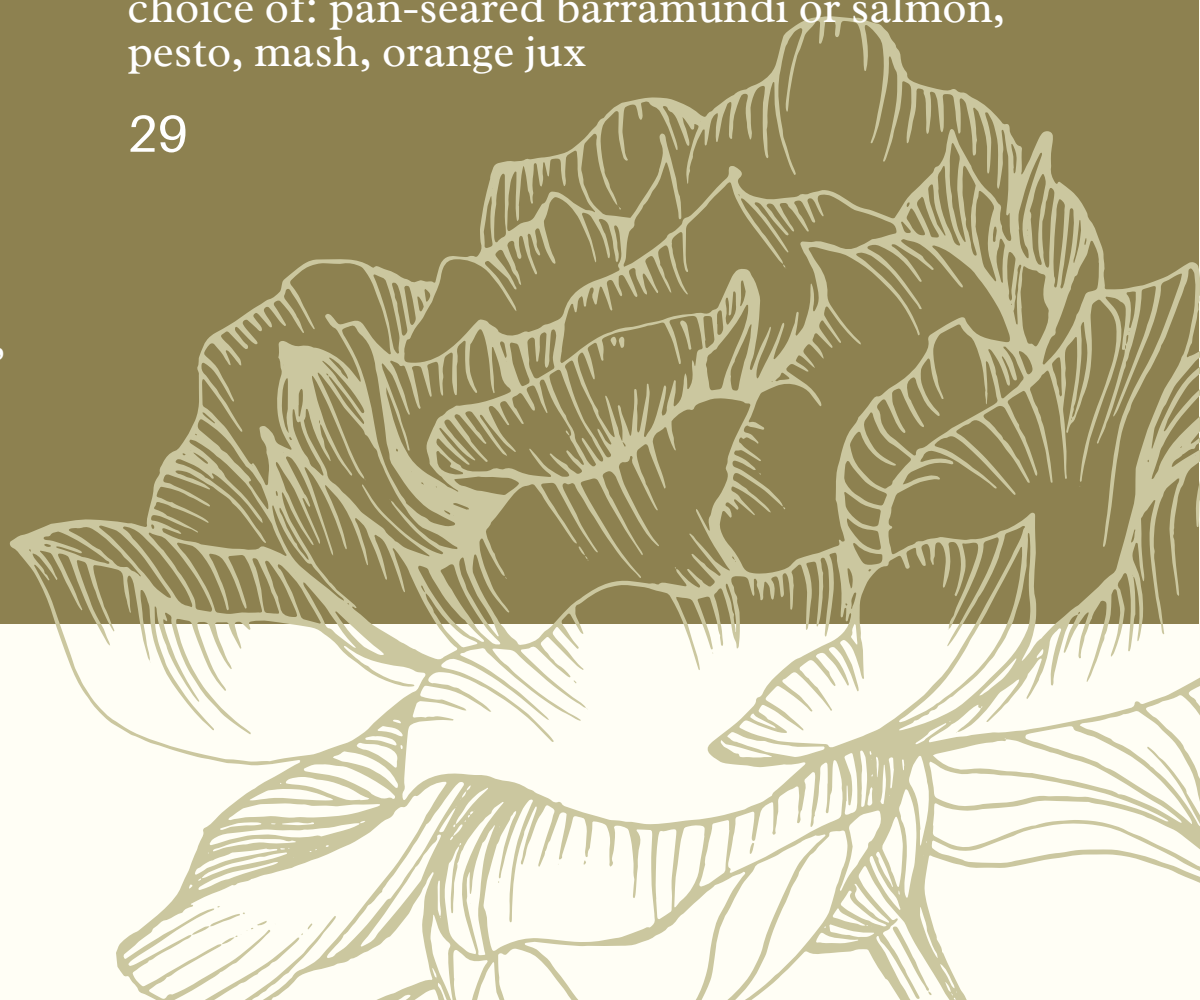
crispy chicken thigh, glazed pineapple, housemade mala mayo

25

The Golden Fish

choice of: pan-seared barramundi or salmon, pesto, mash, orange jux

29



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

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

CNY SPECIALS

Dark Cocoa Orange
cocoa, orange, milk

9

Lychee Rose Soda
lychee syrup, rose petals, soda

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

FRUIT SODA

Yuzu Soda	7
Peach Soda	
Lemonade	

JUICES & ARTISAN WATER

Orange/Apple Juice	7.5
Sparkling Water (330ml)	7



SIGNATURE COCKTAILS

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

CNY SPECIALS

Mandarin Blossom orange puree, sweet & sour, tequila, lime	18
Dragon’s Kiss orange syrup, yogurt, sweet & sour, vodka, soda	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



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.