

BOTANICA

with Matthew Kenney

TASTE OF BOTANICA

AVOCADO TIKKA

Salad of local herbs, yogurt, crisp radish,
warm potato flatbread
Fleury, Blanc de Noir, Reims, France

CAULIFLOWER SOUP

Young vegetables, masala flavors
*Cortese, Principessa, Gavia, Gavi, Banfi,
Vigne Regali, Piemonte, Italy*

RAW LASAGNE

Heirloom tomato, macadamia ricotta,
pistachio, pesto, dried tomato marinara
Beaujolais Villages, Louis Jadot, Burgundy, France

KING OYSTER MUSHROOM

Charcoal roasted leek, pavé potato,
black truffle, red wine sauce
Le Volte Dell'ornellaia, Toscana, Italy

or

ARTICHOKES

Braised with curry leaves, roasted tomato,
cashew, potato fondant
Albariño, Martín Códax, Rías Baixas, Spain

or

BUTTERNUT RAVIOLI

Ravioli, pumpkin cream sauce, fried sage
Château Les Valentines, Côtes de Provence, France

CREAM PIE

Banana, coconut, cashew
Nederburg, Noble Late Harvest, South Africa

or

CHEESECAKE

Miso caramel, peach, almond praliné
Nederburg, Noble Late Harvest, South Africa

US\$150 PER PERSON FOR FOOD ONLY
US\$250 PER PERSON WITH WINE PAIRING

STARTERS

AVOCADO TIKKA

Salad of local herbs, yogurt, crisp radish, warm potato flatbread

N VG 31

AGEDASHI

Crisp soft tofu, mountain caviar, black truffle dash

VG 36

FIRE ROASTED BEETROOT

Beetroot, dried tomato, green chili, toasted sesame, buckwheat dosa

S N VG 30

CARROT RIBBON

Ricotta, almond whey, radish, puffed buckwheat

N VG 28

CAULIFLOWER SOUP

Young vegetables, masala flavors

VG 28

MOZZARELLA

Homemade cashew cheese, stone fruits, aged balsamic

N VG 31

BEET POKE

Cauliflower rice, beetroot, edamame, avocado, pickled radish,
sesame vinaigrette

N VG 31

RAW LASAGNE

Heirloom tomato, macadamia ricotta, pistachio, pesto,
dried tomato marinara

N VG 34

SUMMER BEANS

Kelp noodles, mixed pole beans, Catalina dressing, nasturtium leaves

VG 30

MAINS

KING OYSTER MUSHROOM

Charcoal roasted leek, pavé potato, black truffle, red wine sauce

A 56

TEMPEH BROCHETTE

Smoky tempeh, tabouleh, zhough, traditional garnish

S VG 48

PLANT BOWL

Roasted baby carrot, kabocha, beluga black lentils,
quinoa, romesco

N VG 49

HOMEMADE CAPELLINI

Garden tomato sauce, basil

VG 45

BUTTERNUT RAVIOLI

Ravioli, pumpkin cream sauce, fried sage

VG 48

ARTICHOKES

Braised with curry leaves, roasted tomato sauce,
cashew, potato fondant

N VG 48

SSAM

Bulgogi beetroot, crisp leaves, traditional pickles,
rice, homemade kimchi

S N VG 50

DESSERTS

CREAM PIE

Banana, coconut, cashew

N VG 21

CHOCOLATE MARQUISE

Strawberry, goji, maca root ice cream

VG 22

CHEESECAKE

Miso caramel, peach, almond praliné

N VG 22

PASSION FRUIT

Thai basil, basil seed

VG 20

BOTANICA PANNA COTTA

Elderflower, cucumber, blackcurrant

VG 22

EXOTIC FRUITS

Local fruits, coconut croquant, pandan leaf ice cream

VG 18

VG - VEGAN | V - VEGETARIAN | N - NUTS | S - SPICY | P - PORK | A - ALCOHOL |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.

Please notify our service colleagues if you have any known allergies or intolerances.
Our food is prepared in an environment where peanuts/nuts and other allergens are handled.