

BOTANICA

TASTE OF BOTANICA

SHUCKED OYSTERS GF S SF

Mango and Maldivian chilli vinegar, rose apple

Or

HEIRLOOM VEGETABLES CRUDITÉS GF N V

Cashew and koji cream cheese, whipped avocado, mushroom pâté

RED GROUPEL TARTLET 🌱 D E

Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

Or

BEEF TARTARE E GF

Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

BARBECUED PRAWNS 🌱 N S SF

Char-grilled tiger prawns, basil and mint herb relish, chilli condiment

Or

CHARRED OCTOPUS F GF S

Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

GRILLED LOCAL RED RUBY FISH 🌱 F GF

Coconut, grilled water spinach, pickled green apple and garden basil sauce

Or

RANGERS VALLEY WAGYU STRIPLOIN 9+ D GF

Butternut purée, char-grilled malted onions, wild pepper jus

Or

DRY-AGED FRENCH DUCK BREAST A GF N

Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

DARK CHOCOLATE MOUSSE D E GF N V

Chocolate almond crumble, calamansi jelly

Or

VEGAN YOGHURT PASSION FRUIT CAKE GF VG

Coconut yoghurt cream, passionfruit mouse, passion fruit glaze, coconut crumble

\$175 PER PERSON FOR FOOD ONLY

STARTERS

BEEF TARTARE

Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

E GF 49

SHUCKED OYSTERS

Mango and Maldivian chilli vinegar, rose apple

GF S SF 24

KING CRAB & KOHLRABI TACOS

Caramelised cream, sweet potato leaves, apple, kaffir lime oil

D GF SF 48

BARBECUED PRAWNS 🌱

Char-grilled tiger prawns, basil and mint relish, chilli

N S SF 44

CHARRED OCTOPUS

Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

F GF S 48

YELLOWFIN TUNA 🌱

Cured tuna with calamansi, basil and soya dressing, avocado, jicama

F GF 47

RED GROUPEL TARTLET

Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

D E 32

HEIRLOOM VEGETABLES CRUDITÉS

Cashew and koji cream cheese, whipped avocado, mushroom pâté

GF N V 42

ROASTED BEETROOT

Figs, blackberries, whipped pecan nuts, basil oil

GF N VG 42

SNAKE GOURD SALAD

Crispy snake gourd, cherry tomatoes, onion, chilli, coconut, kanamathu nuts, lime dressing

GF N S VG 28

MAINS

RANGERS VALLEY WAGYU STRIPLOIN 9+

Butternut purée, char-grilled malted onions, wild pepper jus

D GF 128

SLOW-COOKED LAMB SHANK

Chermoula spices, heirloom carrots, curry leaf lamb reduction

D G 67

DRY-AGED FRENCH DUCK BREAST

Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

A GF N 78

FREE-RANGE CHICKEN SUPREME

Slow-cooked barbecued chicken, brown butter and cauliflower purée, garden spinach, sorrel sauce

D GF 65

MALDIVIAN LOBSTER 🌱

Lemongrass and ginger bisque, sea grapes, burnt fennel creme

GF SF 142

CHAR-GRILLED YELLOWFIN TUNA 🌱

Garden sambal, green mango and papaya crudo salad

F S SF 62

GRILLED LOCAL RED RUBY FISH

Coconut, grilled water spinach, pickled green apple and garden basil sauce

F GF 58

HAND-CUT SPICED PAPPARDELLE

Grilled pumpkin, chilli sunflower seeds, tomato oil

S VG 58

JERUSALEM ARTICHOKES

Artichoke confit, pickles and mousseline, curry sauce, hazelnuts, black truffle

D N V 64

SIDES

HASSELBACK BABY POTATOES

Smoked sour cream, chives

D 18

GRILLED PUMPKIN

Harissa molasses, ricotta, Botanica garden basil, spiced pumpkin seeds

D S 18

CHAR-GRILLED ASPARAGUS

Cumin labneh, mint leaves, lime zest

D 18

CHAR-GRILLED BABY CARROTS

Salsa macha, smoked labneh, toasted curry leaves

D GF S V 18

GARDEN SALAD

Mixed seasonal leaves, onion, tomatoes, Botanica garden herbs, avocado, toasted kanamathu nuts, calamansi and basil dressing

GF N V 18

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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 food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



BOTANICA

DESSERTS

Discover the sacred symbolism of the banyan tree, revered by many cultures as the resting place of deities and spirits. Allow yourself to be captivated by the enchanting glow of its gently lit branches and savour the moment as the evening draws to a sweet conclusion.

SOMETHING SWEET

DARK CHOCOLATE MOUSSE **D E GF N V** 24

Chocolate-almond crumble, calamansi jelly

★🍷 *Warre's Heritage, Ruby Port, Portugal* 30

PINEAPPLE **A D GF N V** 23

Barbecued pineapple, marshmallows, pineapple ice cream

★🍷 *Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France* 65

EXOTIC GUILT **D E N V** 23

Fresh banana, papaya, pineapple, banana biscuit, hazelnuts

★🍷 *Petit Guiraud, Sauternes, France* 30

VANILLA CHEESECAKE **D E V** 24

Grilled homemade marshmallow, berries

★🍷 *Louis Roederer, Brut Collection, Reims, France* 45

FRUIT PLATTER **GF VG** 23

Selection of seasonal tropical fruit

★🍷 *Calvados Lecompte 5 Ans D'âge* 26

PASSION FRUIT YOGHURT CAKE **GF VG** 23

Passion fruit mousse, coconut yoghurt cream, passion fruit glaze, coconut crumble

GIN BABA **A D E V** 24

Yeast cake soaked in gin syrup, lemon-basil sorbet, fresh fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM

D GF 6
per scoop

Mango

★🍷 *Captain Morgan* 16

Pandan

★🍷 *Southern Comfort* 16

Vanilla & black pepper

★🍷 *Jägermeister* 16

HOMEMADE SORBET

GF VG 6
per scoop

Banana

★🍷 *Crème de Banane* 16

Coconut & lemongrass

★🍷 *Limoncello* 16

Papaya, lime & mint

★🍷 *Fernet Branca Menta* 16

★ PAIRING RECOMMENDATION

🍷 CHAMPAGNE/WINE BY THE GLASS

🍷 LIQUOR/DIGESTIF 40ML SHOT

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UPDATED: 27 NOVEMBER 2025



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MOCKTAILS

- GOLDEN REFRESHER** 16
Fresh orange juice, passion fruit, sparkling water
- VIRGIN MOJITO** 16
Fresh lime, mint leaves, brown sugar, soda water
- PEACH REFRESHER** 16
Peach purée, fresh orange, lime juice, soda water
- BOTANICA LEMONADE** 16
Fresh lime, lemongrass, mint leaves, basil, rosemary, honey

COCKTAILS

- CURRY** 26
Curry leaves infused gin, Campari, aperol, Mancino Rosso vermouth
- HILLS OF OKINAWA** D 26
Bloom gin, sake, yuzu, clarified espresso martini with milk
- KURKUMO** 26
Botanist gin, ginger beer and Botanica home made turmeric
- DJONDJON LITCHI** 26
Lychee gin, pandan jelly, mushroom syrup, cardamom, Aquafaba
- CLOE** 26
Bloom gin, chamomile & elderflower soda, absinth and raspberry caviar
- FORBIDDEN FRUIT** 26
Vanilla vodka, Botanica berries shrub, ginger soda, passion fruit

GIN

- BOTANICA GIN** *New South Wales* 42
Cucumber, Kaffir lime leaves, lemon grass stick, Fever-Tree Tonic
- INK GIN** *Australia* 45
Orange peels, pepper seeds, mixed berries, Fever-Tree Tonic
- THE BOTANIST ISLAY** *Scotland* 40
Citrus peel, blackberry, strawberry, Fever-Tree Tonic
- MONKEY 47 SLOE GIN** *Germany* 39
Blackberry, strawberry, Fever-Tree Tonic
- MONKEY 47** *Germany* S 32
Asian spice, pandan leaves, chilli, Fever-Tree Tonic
- BONAC 24** *Ireland* 42
Cucumber, mint, Fever-Tree Tonic

GIN

- DÀ MHÌLE FARMHOUSE** *Wales* 32 32
Coriander, juniper, fennel, Fever-Tree Tonic
- CHASE WILLIAMS ELEGANT** *England* 32
Apple, thyme, elderflower, Fever-Tree Tonic
- GIN MARE** *Spain* 25
Rosemary, thyme, basil, lemon peel, Fever-Tree Tonic
- LONDON NO. 3 GIN** *England* 24
Mixed berries, Fever-Tree Tonic
- MARTIN MILLER** *Iceland* 22
Fresh ginger, rosemary, dried grapefruit, Fever-Tree tonic
- HENDRICKS** *Scotland* 22
Cucumber, thyme, lemon, basil leaves, Fever-Tree Tonic
- LONDON NO. 1** *England* 25
Cinnamon stick, sage, Fever-Tree Tonic
- AVIATION AMERICAN GIN** *USA* 25
Orange peel, cardamom, coriander, green apple, Fever-Tree Tonic
- THE BITTER TRUTH PINK** *England* 19
Pomegranate, strawberry, fennel, lime, Fever-Tree Tonic
- SACRED PINK GRAPEFRUIT** *England* 20
Dried grapefruit, Mediterranean Fever-Tree Tonic
- SACRED CARDAMOM GIN** *England* 22
Cardamom, cinnamon stick, Fever-Tree Tonic
- EDGERTON ORIGINAL PINK** *England* 32
Pomegranate, orange, lemon peel, elderflower, Fever-Tree Tonic
- PLYMOUTH NAVY STRENGTH** *England* 20
Coriander, orange peel, juniper, Fever-Tree Tonic
- OPIHR ORIENTAL SPICED** *England* 20
Grapefruit peel, cardamom, Fever-Tree Tonic
- BOLS GENEVER BARREL AGED** *Netherlands* 28
Lemon peel, basil leaves, Fever-Tree Tonic
- TARQUINS CORNISH DRY** *England* 22
Coriander, grapefruit, Fever-Tree Tonic
- COTSWOLDS DRY GIN** *England* 19
Cardamom, black pepper, juniper Sicilian lemon, Fever-Tree Tonic
- BULLDOG GIN** *England* 19
Lemon peel, coriander, Fever-Tree Tonic
- SIPSMITH** *England* 19
Citrus peel, dill, Fever-Tree Tonic
- GREAT BRITISH GIN** *England* 22
Ginger, green apple, Fever-Tree Tonic

MASTER WINE LIST AVAILABLE ON REQUEST.

D - DAIRY | N - NUTS

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Updated: 5 JANUARY 2025



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CHAMPAGNE AND SPARKLING

NV	LAURENT PERRIER, LA CUVEE, BRUT TOURS-SUR-MARNE, FRANCE	310
NV	RUINART, BLANC DE BLANCS BRUT, REIMS, FRANCE	565
2015	CRISTAL, LOUIS ROEDERER, REIMS, FRANCE	1,240
2015	DOM PÉRIGNON, BRUT HAUTVILLERS, FRANCE	1,285
NV	LOUIS ROEDERER, BRUT COLLECTION, REIMS, FRANCE	45 225
NV	BILLECART-SALMON, BRUT RÉSERVE, ROSÉ, MAREUIL-SUR-Aÿ, FRANCE	65 365
NV	KRUG GRANDE, CUVÉE, BRUT, REIMS, FRANCE	1,050
NV	RUINART, BRUT ROSÉ, REIMS, FRANCE	495
NV	CAVA, PARÉS BALTÁ, CATALUNYA, SPAIN	20 95

WHITE

2023	RIESLING, LIVE WIRE, LANGMEIL WINERY, EDEN VALLEY, AUSTRALIA	28 115
2022	ALTO DE CANTENAC BROWN, CHÂTEAU CANTENAC BROWN, BORDEAUX	235
2024	CHABLIS, LOUIS JADOT, BURGUNDY, FRANCE	42 165
2024	CHABLIS, BOUGROS, GRAND CRU, JEAN-MARC BROCARD, BURGUNDY	635
2018	MONTRACHET, LOUIS JADOT, GRAND CRU, BURGUNDY, FRANCE	3,750
2023	SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD, LOIRE VALLEY	36 145
2023	SANCERRE, PASCAL JOLIVET, LOIRE VALLEY, FRANCE	210
2019	POUILLY-FUISSE, CUVÉE TRADITION, THOMAS SAINT-VERAN, BURGUNDY, FRANCE	265
2020	CHASSAGNE-MONTRACHET, ROUX PERE ET FILS BURGUNDY, FRANCE	490
2022	PULIGNY-MONTRACHET, LA GARENNE, 1ER CRU, LOUIS JADOT, BURGUNDY, FRANCE	825
2022	PAVILLON BLANC DU CHATEAU MARGAUX, BORDEAUX, FRANCE	1,250
2021	SAUVIGNON BLANC, ALTENI DI BRASSICA, GAJA, LANGHE, PIEDMONT, ITALY	650
2021	GAVI DI GAVI, BRICCO DEI GUAZZI PIEDMONT PIEDMONT, ITALY	145
2021	GEWÜRZTRAMINER, LUNARE, CANTINA TERLAN, ALTO ADIGE, ITALY	285
2020	CERVARO DELLA SALA, CASTELLO DELLA SALA, ANTINORI ITALY	750
2020	CHARDONNAY, GAIA & REY, GAJA, LANGHE, PIEDMONT, ITALY	1,550
2022	RIESLING, DR. BÜRKLIN-WOLF, TROCKEN, PFALZ, GERMANY	135
2023	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	48 185
2021	CHARDONNAY, INDOMITA, CENTRAL VALLEY, CHILE	85
2020	CHARDONNAY, JORDAN VINEYARD, RUSSIAN RIVER VALLEY, USA	325
2020	SAUVIGNON BLANC, CAKEBREAD CELLARS, NAPA VALLEY, USA	250

RED

2001	ERMITAGE LE PAVILLON, M. CHAPOUTIER, RHÔNE, FRANCE	1,350
2020	CHÂTEAUNEUF-DU-PAPE, CHÂTEAU DE BEUCASTEL RHÔNE, FRANCE	699
2017	CLOS DE TART, GRAND CRU MONOPOLE, BURGUNDY, FRANCE	3,150
2018	CLOS VOUGEOT, DOMAINE D'EUGÉNIE, BURGUNDY, FRANCE	1,900
2013	CHÂTEAU LYNCH-BAGES, 5ÈME CRU CLASSÉ, PAUILLAC, FRANCE	1,185
2009	CHÂTEAU PAPE CLÉMENT, PESSAC-LÉOGNAN, FRANCE	1,100
2013	CHÂTEAU MALMAISON MOULIS-EN-MEDOC, FRANCE	250
2017	MAZZEI CASTELLO DI FONTERUTOLI 'SIEPI', TOSCANA, ITALY	1,125
2020	PINOT NOIR, KRAFUSS, ALOIS LAGEDER, ALTO ADIGE, ITALY	285
2019	BRUNELLO DI MONTALCINO, CASTELGIOCONDO, TOSCANA, ITALY	375
2019	LE MACCHIOLE PALEO, TOSCANA	750
2019	TIGNANELLO, ANTINORI, TOSCANA, ITALY	925
2019	MASSETO, TENUTA DELL'ORNELLAIA, TOSCANA, ITALY	6,545
2021	CHIANTI CLASSICO, VALIANO DOCG, TOSCANA, ITALY	32 125
2020	ALIÓN, BODEGAS Y VIÑEDOS, RIBERA DEL DUERO, SPAIN	550
2012	ÚNICO, BODEGAS VEGA-SICILIA, RIBERA DEL DUERO, SPAIN	1,950
2018	MONTEABELLON 'FINCA MATAMBRES' RIBERA DEL DUERO	275
2022	THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF FRANSCHHOEK VALLEY, SOUTH AFRICA	50 195
2018	SYRAH, BOEKENHOUTSKLOOF, SWARTLAND, SOUTH AFRICA	350
2018	OPUS ONE, NAPA VALLEY, USA	2,850
2017	MONTE BELLO, RIDGE VINEYARDS, SANTA CRUZ MOUNTAINS, USA	1,150
2015	OTHELLO, DOMINUS ESTATE, NAPA VALLEY, USA	350
2021	PINOT NOIR, GOLDENEYE	395
2022	PINOT NOIR, BABICH, BLACK LABEL MARLBOROUGH, NEW ZEALAND	24 95
2020	PINOT NOIR, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	225
2020	ESCUDO ROJO, BARON PHILIPPE DE ROTHSCHILD, MAIPO VALLEY, CHILE	95
2018	CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD SINGLE VINEYARD MAIPO VALLEY, CHILE	28 110
2017	SUNTORY SHIOJIRI WINERY IWADAREHARA NAGANO, JAPAN	975
2009	HENSCHKE, HILL OF GRACE, EDEN VALLEY, AUSTRALIA	4,250
2021	CATENA ZAPATA ARGENTINO, SPECIAL EDITION, MENDOZA, ARGENTINA	550

ROSÉ

2023	WHISPERING ANGEL, CHATEAU D'ESCLANS CÔTES DE PROVENCE, FRANCE	40 160
2024	'BY.OTT', DOMAINES OTT, CÔTES DE PROVENCE, FRANCE	38 150
2020	GARRUS, CHATEAU D'ESCLANS, CÔTES DE PROVENCE, FRANCE	145 575
2023	DOMAINES OTT, CLOS MIREILLE, CÔTES DE PROVENCE, FRANCE	355

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UPDATED: 29 DECEMBER 2025