

BOTANICA

TASTE OF BOTANICA

SHUCKED OYSTERS  **MO S SU**
Mango and Maldivian chilli vinegar, rose apple

Or

HEIRLOOM VEGETABLES CRUDITÉS **A N SU V**
Cashew and koji cream cheese, whipped avocado, mushroom pâté

RED GROUPEL TARTLET  **E F G M SU**
Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

Or

BEEF TARTARE **E MU SU**
Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

BARBECUED PRAWNS **CR N S SU**
Char-grilled tiger prawns, basil and mint herb relish, chilli condiment

Or

CHARRED OCTOPUS **MO MU S SU**
Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

GRILLED LOCAL RED RUBY FISH  **F SU**
Coconut, grilled water spinach, pickled green apple and garden basil sauce

Or

RANGERS VALLEY WAGYU STRIPLOIN 9+ **A C M**
Butternut purée, char-grilled malted onions, wild pepper jus

Or

DRY-AGED FRENCH DUCK BREAST **A M N**
Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

DARK CHOCOLATE MOUSSE **E M N SU V**
Chocolate almond crumble, calamansi jelly


Or

VEGAN YOGHURT PASSION FRUIT CAKE **VG**
Coconut yoghurt cream, passionfruit mouse, passion fruit glaze, coconut crumble

\$175 PER PERSON FOR FOOD ONLY

STARTERS



BEEF TARTARE **E MU SU 49**
Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips


SHUCKED OYSTERS  **MO S SU 24**
Mango and Maldivian chilli vinegar, rose apple

KING CRAB & KOHLRABI TACOS **A CR G M SB SU 48**
Caramelised cream, sweet potato leaves, apple, kaffir lime oil

BARBECUED PRAWNS **CR N S SU 44**
Char-grilled tiger prawns, basil and mint relish, chilli

CHARRED OCTOPUS **MO MU S SU 48**
Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

YELLOWFIN TUNA   **F G SB SE SU 47**
Cured tuna with calamansi, basil and soya dressing, avocado, jicama

RED GROUPEL TARTLET  **E F G M SU 32**
Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

HEIRLOOM VEGETABLES CRUDITÉS **A N SU V 42**
Cashew and koji cream cheese, whipped avocado, mushroom pâté

ROASTED BEETROOT **N SU V 42**
Figs, blackberries, whipped pecan nuts, basil oil

SNAKE GOURD SALAD **N S SU V 28**
Crispy snake gourd, cherry tomatoes, onion, chilli, coconut, kanamadhu nuts, lime dressing


MAINS

RANGERS VALLEY WAGYU STRIPLOIN 9+ **A C M 128**
Butternut purée, char-grilled malted onions, wild pepper jus

SLOW-COOKED LAMB SHANK **C M 67**
Chermoula spices, heirloom carrots, curry leaf lamb reduction

DRY-AGED FRENCH DUCK BREAST **A M N 78**
Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

FREE-RANGE CHICKEN SUPREME **M SU 65**
Slow-cooked barbecued chicken, brown butter and cauliflower purée, garden spinach, sorrel sauce

MALDIVIAN LOBSTER  **C CR M 142**
Lemongrass and ginger bisque, sea grapes, burnt fennel creme

CHAR-GRILLED YELLOWFIN TUNA  **F S SE SU 62**
Garden sambal, green mango and papaya crudo salad

GRILLED LOCAL RED RUBY FISH  **F SU 58**
Coconut, grilled water spinach, pickled green apple and garden basil sauce

HAND-CUT SPICED PAPPARDELLE **E G S V 58**
Grilled pumpkin, chilli sunflower seeds, tomato oil

JERUSALEM ARTICHOKE **M N SU V 64**
Artichoke confit, pickles and mousseline, curry sauce, hazelnuts, black truffle

SIDES



HASSELBACK BABY POTATOES **M V 18**
Smoked sour cream, chives

GRILLED PUMPKIN **M V 18**
Harissa molasses, ricotta, Botanica garden basil, spiced pumpkin seeds

CHAR-GRILLED ASPARAGUS **M V 18**
Cumin labneh, mint leaves, lime zest

CHAR-GRILLED BABY CARROTS **M P S SE V 18**
Salsa macha, smoked labneh, toasted curry leaves

GARDEN SALAD **MU N SU V 18**
Mixed seasonal leaves, onion, tomatoes, Botanica garden herbs, avocado, toasted kanamadhu nuts, calamansi and basil dressing

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

UPDATED: 5 MAY 2025