

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 ARTICHOKE

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.

Updated: 15 January 2026