



BOTANICA

TO START

HEIRLOOM VEGETABLE CRUDITÉS Activated cashew & koji cream cheese, whipped avocado, mushroom pâté	N VG	36
SNOW CRAB & KOHLRABI TACOS - <i>Australia</i> Caramelised cream, sweet potato leaf, apple	D GF SF	32
KOMBU-BRAISED WHOLE GLOBE ARTICHOKE Tarragon aioli, seaweed vinaigrette	D GF V	36
GIN-CURED JOBFISH GRAVALAX 🌱 Homemade buttermilk dressing, parsley, lemon oil	A D F GF	22
PRESERVED TOMATO TART Kelp, marjoram, pepper, macadamias	N VG	14

SMALL PLATES

BURRATA Botanica curry leaf & garden herb curry, broad beans, olive oil jam	D GF N V	40
OCTOPUS ✅ - <i>Australia</i> Whipped homemade lardo yoghurt, herbs, fermented chili salsa	D GF P S SF	48
CELERIAC SCHNITZEL Pickled enoki mushrooms, black pepper & onion jus, bush apple jam	E V	44
BEETROOT Figs, blackberries, whipped pecan & preserved mandarin, borage & aniseed oil	N V	42
BEEF TARTARE - <i>Australia</i> Eggplant crema, smoked yolk, grilled snake beans, dripping toast	D E	49
YELLOWFIN TUNA 🌱 Cured tuna, crème fraîche, zucchini, river mint, calamansi & green apple, sunrise lime, tuna nduja	D F GF	47

BIG PLATES

GRILLED GROUPER 🌱 Coconut, pickled green apple & garden basil sauce, water spinach, sea succulents	F GF	58
MALDIVIAN LOBSTER 🌱 Botanical gin & shellfish butter, finger lime, garlic soubise	A D SF	142
BLACKMORE WAGYU - <i>Australia</i> Barbecued carrots, mustard leaf, malted onion, beef vinaigrette, homemade mustard	GF	110
JERUSALEM ARTICHOKE Artichoke confit, pickles & purée, hazelnuts, black truffle, wild fennel	D GF N	58
SPATCHCOCK - <i>Australia</i> Grilled garlic shoots, braised palm heart, sorrel vinaigrette	D GF	65
DRY-AGED DUCK CROWN - <i>Malaysia</i> Fig leaf, white carrots, rainforest cherries, thyme flowers	A GF	68
PUMPKIN TORTELLINI Spiced pumpkin cream, nasturtium, sunflower seeds, dried tomato oil	N VG	62

SIDES

HASSELBACK POTATO Salt & vinegar seasoning, sour cream	D GF V	14
GRILLED PUMPKIN Harissa molasses, homemade ricotta, garden basil, spiced pumpkin seeds	D S V	14
BOTANICA SALAD Garden leaves & herbs, preserved apricot, long beans	GF VG	14
BABY CARROTS Salsa macha, smoked labneh, curry leaf	D GF VG	14
GRILLED ASPARAGUS Kelp butter, burnt lemon dressing	D GF V	18

CHOOSE A COMPLETELY PERSONALISED EXPERIENCE
AND ALLOW OUR CHEFS TO CURATE YOUR MENU.

\$175 PER PERSON

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 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.

Our menu currently uses the following ingredients:

Sweet potato leaf, Indian shot leaves, curry leaf, basil, radish, kohlrabi, wild fennel, palm heart, white carrot, green asparagus, lemon, shallots, garlic, tomato, cashew, macadamia, hazelnut, apple, bush apples, bay leaf, chives, parsley, dill pollen, bronze fennel, sea parsley, pecan, carrot flower, mustard leaf, river mint, sorrel leaves, rock samphire, coastal rosemary, paperbark, calamansi, rainforest cherries, Illawarra plum, Davidson plum, aniseed myrtle, borage