

since 2019

# BOTANY

At Botany, we redefine the culinary experience by infusing wellness into every dish we create.

Our commitment to wholesome, flavorful cuisine is evident in our meticulous selection of ingredients. Understanding the diverse needs of our patrons, our skilled team is adept at accommodating various dietary preferences. Whether you're seeking gluten-free, lactose-free, vegetarian, or vegan options, Botany offers a tailored dining experience that doesn't compromise on taste or quality.

Community.  
Mindfulness.  
Food.

stay in touch via Instagram: [@botany.sg](#)



# WINTER SPECIALS

AVAILABLE FROM 11AM

## starter

### **Berry Winter Salad • 18**

*mesclun salad, orange, strawberry, blueberry, walnuts,  
beetroot, bombay onion, balsamic dressing*

*choice of protein: smoked salmon or smoked duck*

### **Buffalo Wings • 16**

*hot and tangy buffalo sauce, battered wings,  
housemade tartar*

## entrée

### **Duck à la Mustardini Pasta • 28**

*spaghetti, smoked duck, creamy mustard sauce,  
white wine, orange jux, asparagus*

### **Stout-Glazed Lamb Rack • 32**

*guinness stout glazed lamb rack, potato gratin,  
pan-seared asparagus*

 Gluten-Free Option



# WINTER SPECIALS

AVAILABLE ALL DAY

## dessert

### Nana Choco Cake • 12

*100% plant-based chocolate mousse cake with banana paste served with choco sauce*

## drinks

### Iced Strawberry Milk Tea • 9

*strawberry earl grey tea, strawberry jam, cow's milk*

### Strawberry Cocoa Baileys • 10

*strawberry baileys, cow's milk, dark cocoa*

*\*contains alcohol\**

### Gingerbread Milk Tea (Hot/Iced) • 9

*gingerbread spiced assam black tea, creamer*

### Dark Cocoa Orange (Hot/Iced) • 9

*fine original cocoa imported from Australia, with just a hint of naturally extracted Sicilian orange oil, cow's milk*

*change to plant-based milk (soy/oat) +1*

 Vegetarian/Vegan Option

SOUPS

**BOTANY Mushroom Soup** 🌱🌱 12  
 blended field mushrooms with cream,  
 white truffle oil, garlic crouton, chives,  
 served with sourdough

**Minestrone Soup** 🌱🌱🌾 12  
 zucchini, carrot, red potatoes, celery,  
 herbs served with sourdough



STARTERS

**Taiwanese Chicken Bites** 15  
 marinated chicken thigh with  
 taiwanese spice seasoning

**Hummus w/ Pan De Crystal** 🌱 15  
 housemade roasted red pepper hummus  
 doused with olive oil, served with crystal bread

**Mid Wings w/ Thai Sweet Chilli** 15  
 in-house baked mid wings, sweet chilli  
 glaze, garlic crumb

**Otah Fritters** 15  
 fried otah served with mayo

**Tofu Tempe Fries** 🌱🌱 15  
 fried tofu and tempe fritters  
 served with sambal mayo

**Gochujang Cauli** 🌱🌱 15  
 cauliflower, gochujang, homemade batter,  
 spring onion, pepper, sesame seed

**Truffle Kombu Fries** 🌱🌱 15  
 truffle, shoestring fries, kombu, parmesan

**Plain Fries** 🌱🌱 10  
 plain shoestring fries



PROTEIN OR SALAD

**BOTANY Protein Meal or Salad DIY** 🌱🌱🌾 25  
 choose your base:  
 a) quinoa kale b) truffle quinoa  
 c) mixed salad d) cauliflower 'rice'

choose your protein/side:  
 a) tofu tempe fritters  
 b) grilled boneless chicken  
 c) pan-seared salmon  
 d) pan-seared steak (150gm)  
 e) impossible patty

**add ons +5**  
 sauteed mushrooms  
 sauteed baby spinach  
 smashed avocados

- 🌱 Vegetarian/Vegan Option
- 🌾 Gluten-Free Option
- 🥑 Keto-Friendly Option



starters

## ALL DAY BRUNCH

### BOTANY Signature Breakfast DIY

choose your base:  
croissant/sourdough

pork bratwurst, tomato relish, salad,  
eggs-of-your-choice, sauteed mushrooms

\*change to gluten-free bread +3

amplify your breakfast:  
sauteed mushrooms +5  
sauteed baby spinach +5  
bacon +5  
grilled chicken +7  
smoked salmon +7  
pan-seared steak (180gm) +9  
impossible patty +9

### Signature Avo Toast

in-house smashed avocado recipe on  
sourdough toast, pomegranate, sous vide egg

\*change to gluten-free bread +3

### Steak and Eggs

200gm grassfed striploin, sauteed  
mushrooms, choice of scrambled eggs or  
sunnyside-ups

### French Toast

pullman loaf, eggs, mixed berries, maple syrup



## ADD ON SIDES

eggs-of-your-choice	+6	bacon	+6
sauteed mushrooms	+6	bratwurst sausage	+6
sauteed baby spinach	+6	smoked salmon	+8
smashed avocados	+8	impossible patty	+10
gluten free bread	+5		
croissant	+5		
sourdough	+5		

-  Vegetarian/Vegan Option
-  Gluten-Free Option
-  Keto-Friendly Option

25

### Truffle Scrambled Eggs and Smoked Salmon Toast

scrambled eggs, truffle oil, black caviar,  
smoked salmon, sourdough toast

\*change to gluten-free bread +3

### Muesli Granola Bowl

muesli bowl topped with fresh cut fruits,  
yogurt and cow's milk

\*change to oat/soy/almond milk +1

### Grandma Lee Chicken Congee

in-house recipe of slow-cooked congee with diced  
soy sauce chicken, egg, dough fritter and scallions

add on to your congee  
egg +1.5  
century egg +2  
chicken +3

19

27

18



all day brunch

# Christmas Menu 3-Course Set

## appetiser */choose one*

### Mushroom Soup 🍄

blended field mushrooms with cream, white truffle oil, garlic crouton, chives, served with sourdough

### Berry Winter Salad 🍓

mesclun salad, orange, strawberry, blueberry, walnuts, beetroot, bombay onion, balsamic dressing



## entree */choose one*

### Duck à la Mustardini Pasta

spaghetti, smoked duck, creamy mustard sauce, white wine, orange jux, asparagus

### Stout-Glazed Lamb Rack

guinness stout glazed lamb rack, potato gratin, pan-seared asparagus

### Pan-seared Barramundi w/ Pesto 🌿

golden pan-seared barramundi with pesto on buttery mash potato



## dessert */choose one*

### Nana Choco Cake 🍫

Signature Basque Cheesecake 🌿🥑

🍄 Vegetarian/Vegan Option

🌿 Gluten-Free Option

🥑 Keto-Friendly Option



3-course set

available from 11am  
**botany**

# Christmas Family Sharing Set

for 3 to 4 pax /\$138++

- ★ **Truffle Kombu Fries**
- ★ **Berry Winter Salad**
- ★ **Duck à la Mustardini Pasta**  
spaghetti, smoked duck, creamy mustard sauce, white wine, orange jux, asparagus
- ★ **Crabmeat Aglio Olio**  
organic spaghetti tossed in olive oil, garlic and chilli with crabmeat
- ★ **Winter Mixed Grilled Platter**
  - a) pork sausages
  - b) pan-seared barramundi
  - c) stout-glazed lamb rack
- ★ **Nana Choco Cake**
- ★ **Signature Basque Cheesecake**



for 6 to 8 pax /\$208++

- ★ **Truffle Kombu Fries**
- ★ **Berry Winter Salad**
- ★ **Duck à la Mustardini Pasta**  
spaghetti, smoked duck, creamy mustard sauce, white wine, orange jux, asparagus
- ★ **Crabmeat Aglio Olio**  
organic spaghetti tossed in olive oil, garlic and chilli with crabmeat
- ★ **XL Winter Mixed Grilled Platter**
  - a) pork sausages
  - b) pan-seared barramundi
  - c) stout-glazed lamb rack
  - d) pan-seared steak
  - e) grilled chicken
- ★ **Trio Cake Set**  
nana choco cake, signature basque cheesecake, cake of the day



family sharing

## PASTAS

**Truffle Mushroom Pasta**   **22**  
truffle cream, sauteed mushrooms,  
bacon (remove if vegetarian), poached  
egg, organic penne


change to gluten-free pasta +3

**Crabmeat Aglio Olio**   **24**  
organic spaghetti tossed in olive oil,  
garlic and chilli with crabmeat

change to gluten-free pasta +3



## MAINS

**Australian Grass Fed Ribeye  
(200gm/300gm)**  **30/38**  
succulent cut of ribeye doused in  
coarse sea-salt, black pepper with  
butter mash and sauteed baby spinach


**Pan-seared Barramundi  
with Pesto**  **29**  
golden pan-seared barramundi with  
pesto on buttery mash potato

**Rosemary Orange Duck Confit** **29**  
golden pan-seared duck leg confit  
with rosemary orange sauce on  
buttery mash potato




## EAST MEETS WEST


**Signature Grilled Chicken  
with Balinese Salsa** **19**  
a BOTANY signature – boneless chicken leg  
marinated with spices paired with home-  
made balinese salsa and sunny side up

**Impossible™ Mapo Tofu Bowl**  **19**  
japanese rice paired with silken tofu cooked  
in szechuan spices and impossible™ meat,  
topped with sous vide egg

-  Vegetarian/Vegan Option
-  Gluten-Free Option
-  Keto-Friendly Option

**Homemade Beef Burger**  **25**  
home-made beef patty marinated  
with herbs, himalayan sea-salt and  
black pepper topped with cheddar  
cheese and sunny-side up

change to impossible patty +3

**Mixed Grilled Platter**  **58**  
choose any 3 meats:  
a) pork sausages  
b) grilled chicken  
c) pan-seared salmon  
d) pan-seared steak  
e) impossible patty  
  
choose one side:  
a) quinoa kale b) truffle quinoa  
c) mixed salad d) cauliflower 'rice'

**Scallop Truffle Capellini** **29**  
cold rinsed capellini with truffle salsa,  
japanese scallops, sakura ebi and salmon roe

**'Hae Mi' Pasta** **29**  
a modern take on local crowd favourite —  
prawn noodles.  
  
al dente spaghetti in a rich, umami prawn  
bisque, topped with torched tiger prawn,  
kombu, and a touch of tobiko.

*Mains*



for your sweet indulgence.

available all day everyday

**Bella's Brownies w/ Gelato** 14

love bella's famous fudgey brownies served with choice of chocolate or vanilla gelato

**Signature Basque Cheesecake**   12

australian cream cheese, heavy cream, eggs, vanilla

**Cake of The Day** 12

do check with our staff for cake of the day

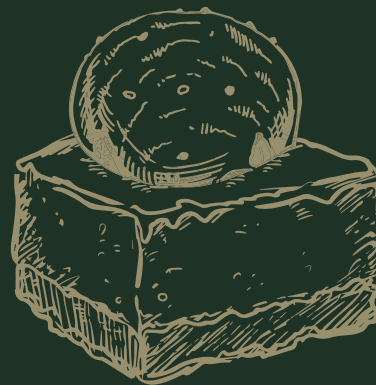
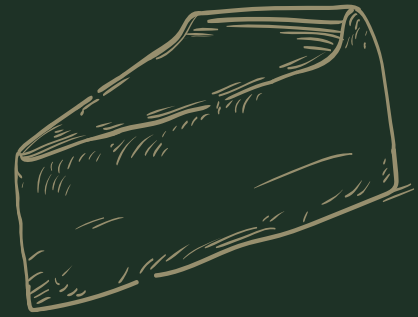
**Plant-Based Cakes**  10

housemade plant-based cakes, wholemeal flour, organic oat milk, raw sugar, coconut oil, 100% natural ingredients


choose your flavour:

banana cake  
carrot walnut

add chocolate or vanilla gelato +4.5



 Vegetarian/Vegan Option

 Gluten-Free Option

 Keto-Friendly Option

*desserts*

SPECIALTY COFFEE

	H   C
Babycino	3   -
Espresso (Double)	5   -
Piccolo	5   -
Black Coffee	5   6
Flat White/ Cappuccino/ Latte	7   7
Chai Latte	7   8
Cold Brew	-   8
Flavoured Latte	7   8
• Salted Caramel	
• Dark Chocolate Mocha	
• Mocha Mojito	
• Hazelnut	
• Rose (with alcohol)	

SPECIALTY DRINKS

- Iced Matcha
- Iced Vanilla Latte
- Iced Cocoa

all available in hot - 8

modify your coffee: +1  
extra shot  
oat/soy/almond

Our Coffee Blend

85% Arabica and 15% Robusta, roasted locally to Italian standards — bold and fruity sans the bitterness you get from an Italian roast.

COLD PRESSED JUICES

**Immunity** 9  
ginger, carrots, oranges, celery

**Detox** 9  
green apples, celery, cucumber, kale, ginger

JUICES & ARTISAN WATER

Orange/Apple/Guava Juice	7.5
Sparkling Water (330ml)	7
Evian Mineral Water (Glass Btl)	7

SPECIALTY TEAS

BOTANY Milk Tea (Hot/Cold)	8
Earl Grey Milk Tea (Hot/Cold)	8
Thai Milk Tea (Hot/Cold)	8
Rose Milk Tea (Hot/Cold)	8
Iced Yuzu Peach Tea	8
Iced Lychee Lavender Tea	8
Iced Strawberry Tea	9
Herbal Teas	8
• Organic Peppermint	
• Rose & Honey	
• Organic Lemon Ginger	

ELE TEA X BOTANY

9/per pot

\*only available in hot

Believing in the power of natural herbs to enhance one's well-being and elevate daily rituals. Ele Tea's herbal tea blends are meticulously crafted to combine honoured traditions with a modern twist.

Immunity Tea

ginseng, red dates, longan, astragalus, goji berries, licorice root

Sleep Tea

rooibos tea, wild jujube kernel, lavender, longan, roasted barley, red jujube, licorice root

Detox Tea

white tea, dried ginger, stevia, gynostemma, chinese hawthorn, peach blossom, lotus leaf, licorice root

KOMBUCHA

9

- Pineapple & Peach
- Passionfruit
- Ginger & Lemon

FRUIT SODA

8

- Yuzu Soda
- Peach Soda
- Lemonade

non-alcoholic drinks

MON TO SUN

*daily promos*

FROM 3PM TO 7PM

## daily happy hour

House Wines (Red/White)	10/glass
House Cocktails	12/glass
Signature Cocktails	15/glass
Heineken (Draft)	10/pint
Guinness (Draft)	12/pint
Erdinger Weissbrau Weissbier	12/btl

FOR 2 HOURS, AVAILABLE FROM 6PM

## daily free flow <sup>48++/</sup>per pax

Premium Red Wine  
Premium White Wine  
Heineken Draft  
Guinness Draft

WED & THURS

*1-for-1 promos*

EVERY WED, FROM 6PM TO 9.30PM

## 1-for-1 cocktails

wednesdays  
ladies' night

EVERY THURS, FROM 6PM TO 9.30PM

## 1-for-1 pints

thursdays  
men's night

- GUINNESS DRAFT
- HEINEKEN DRAFT

# ALCOHOLIC DRINKS MENU

To: *dear curious soul*

Subject: *a love letter*



Are you in search of a new adventure,  
or perhaps a moment of quiet escape?

Whatever you seek, our menu is crafted  
to satisfy your desires.

Our cocktails are the essence of our urban  
forest, mixing the finest ingredients to bring  
you a taste of nature's whimsy.

Whether you're drawn to timeless classics  
or eager to explore our personal selection  
of old and new world wines, there's something  
here to delight your senses.

So, take a sip, unwind, and let the magic  
of the forest embrace you.

*master of the forest*

# SWEET RECIPE FOR A GOODNIGHT



## *signature cocktails*

### **Sunny Days | 15**

rosemary, orange juice,  
prosecco

### **Rose Garden | 18**

rose tea, rose petals,  
lychee, whiskey,

### **A Night in Seoul | 18**

yuzu, honey, gin

### **Basil Mojito | 15**

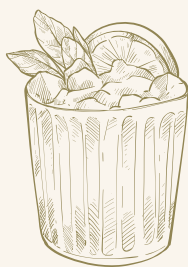
basil, lime, rum

### **Younger Days | 18**

apple juice, cinnamon,  
rosemary, gin

### **Starry Night | 18**

chocolate, maraschino  
cherry, baileys



non-alcoholic version available upon request at 12 each

*a cocktail love letter*

# SWEET RECIPE FOR A GOODNIGHT



## CLASSICS | 15

Gin & Tonic

Whisky

Vodka

Martini

## BEERS

Heineken Draught (Pint) 12

Guinness Draught (Print) 14

Erdinger Weissbrau Weissbier 14

Tiger Crystal (Btl) 8

Somersby Apple Cider (Btl) 11

Heineken Zero (No Alcohol) 8

## ASIAN

House Sake (Glass) 12

Umeshu (Glass) 12



*beers & classics*

## SPECIALTY WHITE WINES

### Miranda Somerton Chardonnay, Australia 12 | 55

fresh lifted aromas of peach, melon and tropical fruit and the palate brimming with lively varietal flavour.

### Kono Sauvignon Blanc Marlborough, New Zealand 15 | 70

on the palate luscious fruit flavours of ripe tropical fruits and lifted herbaceous notes.

### Cloudy Bay Sauvignon Blanc, New Zealand 85

lifted aromas of ripe stonefruit and juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice with zesty citrus flavours and fresh acidity.



## SPECIALTY RED WINES

### Miranda Somerton Cabernet Sauvignon, Australia 12 | 55

an elegant full bodied wine with distinctive black currant and red berry aromas.

### Cantina Di Montalcino Chianti DOCG 2019, Italy 15 | 70

perfumes of cherries and fresh red fruit, mingle with spicy, peppery notes.

### Two Hands Angel Share Shiraz 2022, McLaren Vale: Australia 98

a gorgeous silky rich Shiraz, interesting aromas of dried herbs, fresh mint, clove, coffee, chocolate and sauteed plums.



## BUBBLY DESSERT WINES

### Vietti Moscato d'asti 15 | 65

sweet and harmonious. the aftertaste boosts the fruity and aromatic notes.

### Val d'Oca Prosecco Brut Rive di San Pietro di Barbozza Superiore DOCG 15 | 70

its perlage is fine and elegant, fruity nose with sliced pears, lemon drops and white flowers. Delicate, dry but harmonious.

### Bouchard Père & Fils Bourgogne Chardonnay Reserve, France 98

complex, dominated by flowery notes, hints of toast, honey and fresh fruits. An excellent dry wine with supple flavours, very well- balanced, at once fresh and mellow.

### William Fevre Chablis, France 108

fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas. The mouth is fresh, supple underscored by mineral.



### Bouchard Père Et Fils Cote De Beaune Villages, France 98

founded in 1731, Bouchard Père & Fils is one of Burgundy's oldest wine merchants and one of the largest landowners in the Côte d'Or. Bursting with aromas of cherries, red berries and earthy notes, the Côte de Beaune-Villages is medium-bodied with a long, silky finish.

### Chateau des Laurets Puisseguin-Saint-Émilion 2016, France 118

chocolate shavings, tobacco, violets, red cherry and spicy plum on the nose. There's a whiff of vanilla and a trace of new oak with mocha and spice, although this is more about the concentration of ripe fruit and a rich approachable style.

### Veuve Clicquot Yellow Brut NV 115

grapes from as many as 50 to 60 different Crus are used for the blending of Yellow Label. The predominance of Pinot Noir provides the core structure of Clicquot, while a touch of Meunier rounds out the blend.

### Moët & Chandon Rose Imperial 22 | 125

Moët & Chandon Rose Imperial has rich & balanced flavour, a fruity & fragrant aroma.

wines & bubbly

