

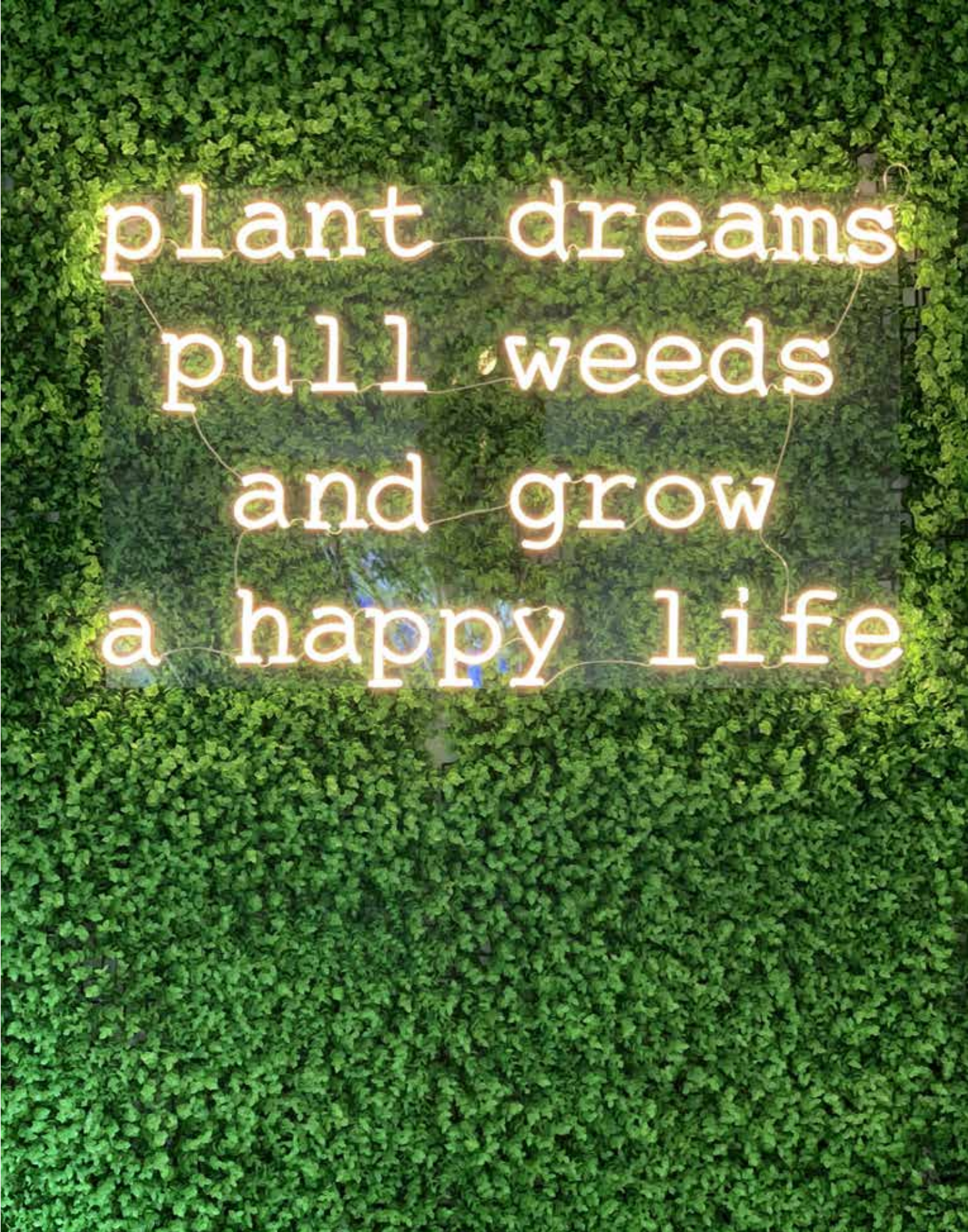
BOTANY

MENU

COMMUNITY | MINDFULNESS | FOOD

Blending the best of the East and West cuisines,
BOTANY aims to serve delectable original recipes
in an inclusive environment.



A dense, vibrant green wall of ivy covers the entire background. In the center, there is a rectangular panel with a dark, textured background. On this panel, the text "plant dreams pull weeds and grow a happy life" is written in a white, glowing, sans-serif font. The text is arranged in four lines, with "plant dreams" on the first line, "pull weeds" on the second, "and grow" on the third, and "a happy life" on the fourth. The panel is held in place by thin, light-colored wires or threads that cross over the text.

plant dreams
pull weeds
and grow
a happy life

OUR STORY

To create a space where communities can come together in a relaxed setting while enjoying a soulful meal.

BACKGROUND

The concept of BOTANY is formed with the inspiration to provide the ultimate venue for deeper conversations, unplug and reconnect.

At BOTANY, we create food we love for people we love to share with – regardless if they are meat-lovers, vegetarian or vegan. 95% of our dishes **do not** have MSG and Preservatives.

Our serving time may be longer than other restaurants as we need a longer preparation time as most of our dishes are cooked on the spot.

VALUE

We source for the best and freshest ingredients in our dishes, while constantly strive to present them in the most revigorating and inclusive manner.

BOTANY is also supportive of the local community and prefers to work with locally-based suppliers and companies.

We welcome any community and change agents to approach us for potential collaborations on social impactful work.

CONTACT US

Phone
P : +65 6951 4861

Email
team@botany.com.sg
www.botany.com.sg

Follow
Facebook: botanyofficial
Instagram : @botany.sg



BOTANY Signature DIY Breakfast



Homemade Muesli or Acai Bowl



Avocado Toast w/ Egg

(V) Vegetarian/Vegan Option Available

ALL DAY BREAKFAST

Kickstart your day with a soulful meal.

BOTANY Signature DIY Breakfast Set

23

Base Comes with either Homemade Rosti (V), French Toast or Sour Dough Toast with Salad, Pork Bratswurst, Eggs-of-Your-Choice –

Add On Sides

Sauteed Mushrooms (V)	+3
Sauteed Baby Spinach (V)	+5
Bacon	+5
Grilled Chicken	+5
Smoked Salmon	+5
Pan-Seared Steak (150gm)	+7
Impossible Patty (V)	+7

Muesli w/ Fruits (V)

13

Muesli Bowl Topped With Fresh Cut Fruits, Yogurt and Milk.

(V) Vegan Option Available

Signature Avocado Toast w/Egg (V)

18

In-House Smashed Avocado Recipe On Sourdough Toast With Sauteed Kale and Poached Egg.

(V) Vegan Option Available

Smoked Salmon w/Scramble Eggs on Sourdough Toast

18

Scramble Eggs with Smoked Salmon and Baby Spinach on Sourdough Toast with Sauteed Kale.

Granny's Chicken Congee

13

Slow-cooked Congee with Chicken and Scallions.

Add Egg	+1.5
Add Century Egg	+ 2

Add-on Sides

Croissant or Gluten-Free Bread	+5	Sauteed Baby Spinach	+5
Scrambled or Sous Vide Eggs	+3	Bacon	+5
Sauteed Mushrooms	+3	Pork Sausage	+5



Taiwanese Chicken Bites



Hummus with Baked Nachos



Signature Mentaiko Fries

(V) Vegetarian/Vegan Option Available

APPETIZERS

Light bites and snacks which are great for sharing.

Taiwanese Chicken Bites 13

Marinated Chicken Thigh with Taiwanese Spice Seasoning.

Oven Baked Buffalo Wings 15/21

Succulent Mid-Cut Wings Tossed with Savoury Tangy Buffalo Sauce.

Chicken Satay (12pcs) 15

Baked Local Chicken Skewers Served with Peanut Sauce.

Homemade Hummus with Baked Nachos (V) 13

Homemade Hummus Doused With Olive Oil And Paired With Nachos.

Otah Chips 🍷 13

Fried South-East Asian Fresh Mackerel Fish Paste Strips.

Signature Mentaiko Fries 15

Crisp Fries With Signature Mentaiko Dressing.

Tofu & Tempe Fries (V) 13

Tofu and Tempe Fries with House Spices.

BOTANY Party Platter 45

Taiwanese Chicken Bites, Buffalo Wings, Mentaiko Fries, and Pork Sausages.

BOTANY



WHEN FOOD MEETS PASSION & CREATIVITY

Using the natural flavouring of herbs and spices, we create healthier recipes that retain its tastiness.

We use only Himalayan Salt, raw sugar and vegetable oils in most of our dishes.



SALADS/SOUP

Healthy salads and soups that cater to both vegetable and meat lovers.

The Botanist Salad (V)

15

A Blend Salad With Kale With Our Home-Made Apple Cider Vinegar Honey Dressing – Choose Your Own Toppings Below:

Smashed Avocados (V)	+3
Smoked Salmon	+5
Grilled Chicken	+5
Pan-Seared Salmon	+7
Pan-Seared Steak(150gm)	+7
Impossible Patty (V)	+7

Cappucino Mushroom Soup (V)

10

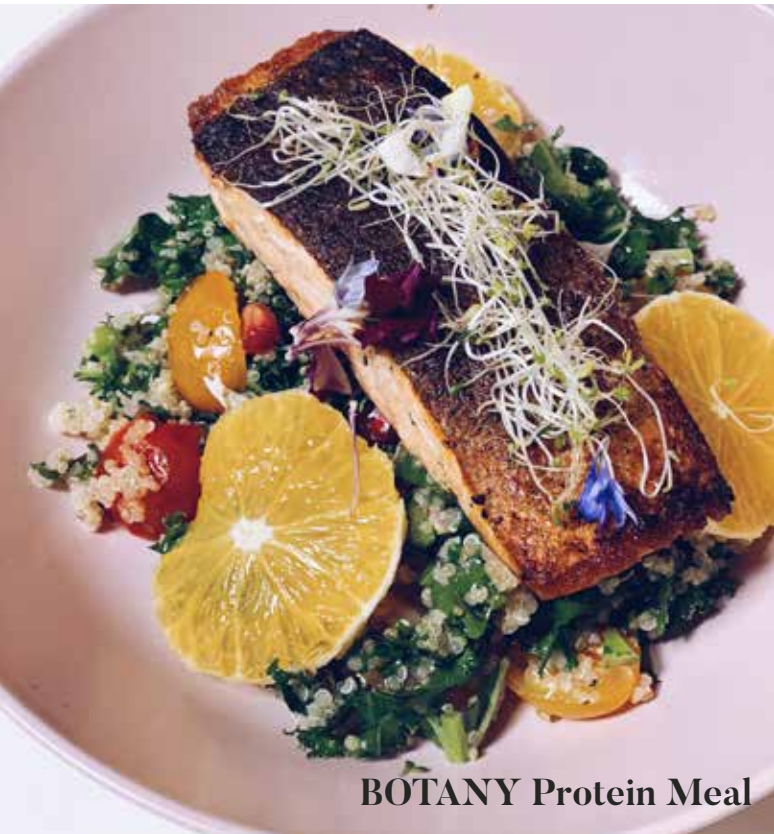
Blended Field Mushrooms with Cream, White Truffle Oil, Garlic Crouton, Chives.

Curried Cauliflower Soup (V)

10

Creamy Cauliflower Soup Made With Coconut Milk And Spiced With Curry Paste. 100% Plant-Based.

(V) Vegetarian/Vegan Option Available



BOTANY Protein Meal



Crabmeat Aglio Olio



**Australian Grass Fed Ribeye
(200/300gm)**



Pan-Seared Barramundi

(V) Vegetarian/Vegan Option Available

MAINS (from 11am onwards)

Created with love and passion to make our favourite dishes* healthier – we only use Himalayan Salt and our dishes has NO MSG and NO PRESERVATIVES.

*Wait-time may be longer because we only cook when you order.

BOTANY Protein Meal 25

Make Your Own Meal By Choosing **Base** and **Protein**

Base

Quinoa Kale Salad
Truffle Mushroom Quinoa

Protein

Pork Sausages
Grilled Chicken
Pan-Seared Salmon
Pan-Seared Steak (150gm)
Impossible Patty (V)

Truffle Mushroom Penne 19

Truffle Cream, Sauteed Mushrooms, Bacon, Poached Egg, Organic Penne.

(V) Vegetarian Option Available

Crabmeat Aglio Olio 🍷 22

Organic Spaghetti Tossed in Olive Oil, Garlic and Chili with Crabmeat.

(V) Vegetarian/Vegan Option Available

Homemade Beef Burger 22

Home-made beef patty marinated with herbs, Himalayan Sea-Salt and Black Pepper Topped with Cheddar Cheese and Sunny-side up.

*Vegetarian/Vegan Option available – Change to Impossible Patty +3

Pan-Seared Barramundi 28

Barramundi Fillet Pan-Seared To Golden Perfection With Pesto Sauce And Mash Potato.

Australian Grass Fed Ribeye (200gm/300gm) 28/34

Succulent Cut Of Ribeye Doused In Coarse Sea-Salt, Black Pepper With Butter Mash or Baked Potatoes in Duck Fat w/ Spinach.



**Signature Grilled Chicken
with Balinese Salsa**



Thai Basil Impossible™ Stir Fry



Impossible™ Mapo Tofu Bowl (V)



Uni Truffle Spaghetti

(V) Vegetarian/Vegan Option Available

ASIAN FUSION

Savoury carbs (w/ Gluten-Free options) that are prepared with only fresh ingredients.

Signature Grilled Chicken with Balinese Salsa 18

A BOTANY Signature – Boneless Chicken Leg Marinated With Spices Paired With Home-Made Balinese Salsa and Sunny Side Up.

Impossible™ Mapo Tofu Bowl (V) 18

Japanese Rice paired with Silken Tofu cooked in Szechuan Spices and Impossible™ meat, Topped with Sous Vide Egg.

(V) Vegan Option Available

Mentaiko Spaghetti 19

Organic Spaghetti Tossed in Mentaiko Cream and Topped with Nori Seaweed.

Garlic Chicken Arabiata 22

Organic Spaghetti Tossed in Spicy Tomato Sauce and Garlic Chicken Bites.

(V) Vegetarian/Vegan Option Available

Thai Basil Impossible™ Stir Fry 22

Thai Basil Impossible™ Minced Stir Fry with Japanese Rice and Sunny Side Up.

(V) Vegan Option Available

Uni Truffle Capellini 28

Cold Rinsed Capellini with Truffle Salsa, Japanese Sea Urchin and Salmon Roe.

* Change to Gluten-Free Spaghetti +2

BOTANY



Signature Honey Toast



Artisan Cakes from Creme Maison



Homemade Plant-Based Cakes

Desserts

A meal isn't complete without sweets.

Signature Honey Toasts 18

Choose your flavour:

Classic
Strawberry Lover
Hazelnut Chocolate
Acai Berry

Artisan Cakes (Slice) 8.5

Selection of Gourmet Cakes from Creme Maison Bakery.

Choose your flavour:

Carrot Walnut
Valrhona Chocolate Truffle
Earl Grey Lavender
Flavour-Of-The-Week

Gluten-Free Desserts 8

Gluten-Free Chocolate Cake
Gluten-Free Apple Tart

Add Gluten-Free Gelato +4.5

(Vanilla/Dark Chocolate/Strawberry)

100% Plant-Based Cakes 9

Homemade Organic Plant-Based Cakes.
Organic Wholemeal Flour, Organic Oat Milk,
Raw Sugar, Coconut Oil. 100% Natural Ingredients.

Choose your flavour:

Banana Cake
Carrot Walnut
Flavour-Of-The-Week



Cafe Latte

DRINKS

SIGNATURE TEAS/SODAS

8

Freshly Brewed Tea with Fruits or Milk.

Earl Grey Milk Tea (Hot/Cold)
BOTANY Milk Tea (Hot/Cold)
Thai Milk Tea (Hot/Cold)
Iced Peach Tea With Yuzu
Lychee Lavender Iced Tea
English Breakfast Pot
Earl Grey Pot

Peach Soda
Yuzu Soda
Redberry Soda
Blue Pea Soda

COFFEE

85% Arabica with 15% Robusta Coffee Beans -
Decaf Option Available

H C

Espresso (Single)	4	-
Espresso (Double)	5	-
Black Coffee	5	6
Cappuccino (Cin/Cocoa)	6	7
Piccolo	6	-
Café Latte	7	8
Hazelnut Latte	7	8
BOTANY Mocha Mojito	7	8
Salted Caramel Latte	7	8
Dark Chocolate Mocha	7	8
Rose Latte (With Alcohol)	7	8
Chai Latte <i>new!</i>	7	8
Cold Brew	-	8
Cocoa	7	8
Organic Babycino	5	-

Change to Organic Oat/Soy/Almond +1
Extra Shot of Coffee +1

ORGANIC TEAS (POT)

8

Organic Chamomile Tea (Decaf)
Organic Detox Tea
Organic Calming Tea
Organic Green Tea
Organic Strawberry Tea
Organic Peppermint Tea
Organic Chai Tea

JUICES/OTHERS

Pink Guava Juice	7
Peach Juice	7
Apple Juice	8
Orange Juice	8
Sparkling Water (330ml)	7
Evian Mineral Water (Glass Btl)	7

BOTANY


HOST YOUR EVENT

Create a memorable experience for your guests at BOTANY. Let us know what you have in mind and we will take care of the rest.

Contact us: team@botany.com.sg



SHARE THE JOY

 [botany.sg](https://www.instagram.com/botany.sg)

ALCOHOL LIST

WINES

WHITE

Paul Jaboulet Aine Côtes du Rhône 80
Parallèle 45 Blanc 2017

Intense and dominated by fruit and floral aromas. On the palate, round and generous and elegant notes of white fruits with a long and balanced finish.

Rueda Verdejo Spain 2018 12/55

This wine is made from the Viura grape from Spain. Cune Verdejo is a fresh, flowery and fruity wine. In the mouth it is soft and lingering.

Kono Sauvignon Blanc Marlborough 15/70
2017 New Zealand

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

RED

Paul Jaboulet Aine Côtes du Rhône 85
Parallèle 45 Rouge 2016 (Organic)

Red fruits and spice aromas. Palate is delicate and balanced with hints of raspberries, redcurrants and liquorish.

Miranda Somerton 12/55
Cabernet Sauvignon 2017

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

Cantina Di Montalcino Chianti 15/70
DOCG 2015, Italy

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

DESSERT WINES

Tosti Moscato Spumante 12/55
Italy

Sweet and harmonious. The aftertaste boosts the fruity and aromatic notes.

Dr Loosen Riesling 65
2017 Germany

It is a bright, vibrant, fruit-driven wine, with a juicy mid-palate and a crisp, drying finish.

BEERS / OTHERS

Heineken Draft (Pint) 12

Guinness (Surger - 440ml) 12

Erdinger Weissbrau Weissbier 14

Strongbow Elder Flower 11
(Bottle)

0% Alcohol Heineken 8
(Bottle)

PRIVATE COLLECTION

We stock a variety of wines for our customers who want something a lil different.

Ask our friendly crew for more information.