

BOTANY

COMMUNITY | MINDFULNESS | FOOD

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

All Day Brunch

BOTANY SIGNATURE BREAKFAST DIY 23

Base Comes with either 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 (V) 18

In-House Smashed Avocado Recipe On Sourdough Toast With Sauteed Kale and Sous Vide 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.

Chicken Congee 13

In-house recipe of slow-cooked Congee with Chicken and Scallions.

Add Egg	+ 1.5
Add Century Egg	+ 2
Add Chicken	+ 3

Soups

BOTANY Mushroom Soup (V) 10

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

Collagen Soup 12

Homemade Extra Thick Chicken Broth with Wolfberries, Himalayan Salt and Pepper.

Appetizers

Homemade Hummus with Baked Nachos (V) 15

Homemade Hummus Doused With Olive Oil And Paired With Nachos.

Tofu & Tempe Fries (V) 15

Tofu and Tempe Fries with House Spices.

Poutine 15

Crisp Waffle Fries with Veal Juz Sauce and Cheese

Taiwanese Chicken Bites 15

Marinated Chicken Thigh with Taiwanese Spice Seasoning.

Salad or Protein Meal

BOTANY Protein Meal or Salad DIY (V) 25

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

Choose Your Base

Mixed Kale Salad (V)
Quinoa Kale Salad (V)
Truffle Mushroom Quinoa (V)

Choose Your Protein/Side

Smashed Avocados(V)
Tofu Tempe Fries(V)
Pork Sausages
Grilled Chicken
Pan-Seared Salmon
Pan-Seared Steak (150gm)
Impossible Patty (V)

Lunch and Dinner Menu (From 11am to Closing)

Mains

Truffle Mushroom Penne (V)18

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

(V) Vegetarian Option Available

Crabmeat Aglio Olio (V) 22

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

(V) Vegetarian/Vegan Option Available

Pan-Seared Barramundi 28

Golden Pan-seared Barramundi (200gm) with Pesto on Buttery Mash Potato.

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

Succulent Cut Of Ribeye Doused In Coarse Sea-Salt, Black Pepper With Butter Mash and Sauteed Baby Spinach.

Homemade Beef Burger (V) 25

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

(V) Vegetarian/Vegan Option Available
Change to Impossible Patty +3

Rosemary Orange Duck Confit 28

Golden Pan-seared Duck Leg Confit with Rosemary Orange Sauce on Buttery Mash Potato.

Change to Gluten-Free Pasta +2

Asian Fusion

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

Garlic Chicken Arabiata (V) 22

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

(V) Vegetarian/Vegan Option Available

Thai Basil Impossible™ Stir Fry (V) 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.

Moroccan Curry Lamb Stew 28

Slow-cooked Lamb In Moroccan Spices, Herbs and Vegetables. Served with Sourdough Bread.

Add-on Sides

Croissant/Gluten-Free Bread	+5
Scrambled /Sous Vide Eggs	+3
Sauteed Mushrooms	+5
Sauteed Baby Spinach	+5
Bacon	+6
Pork Sausage	+6
Smashed Avocados	+7
Smoked Salmon	+7

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Artisanal Sweet Treats

Signature Basque Cheese Cake 9

Baked in-house with Premium Australian Cream Cheese.

Pre-order: 6 inch - 52 ; 8 inch - 72

Bella's Brownies w/ Gelato 14

Love Bella's famous fudgy brownies served with Chocolate or Vanilla Gelato

Gluten-Free Desserts 8

Gluten-Free Chocolate Cake
Gluten-Free Apple Tart

Plant-Based Cakes 9

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

Choose your flavour:

Banana Cake
Carrot Walnut
Chocolate Banana

Add Chocolate or Vanilla Gelato +4.50

Coffee / Cocoa

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

	H	C
Espresso (Single)	4	-
Espresso (Double)	5	-
Black Coffee	5	6
Cappuccino	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
Babycino	3	-

Change to
Organic Oat/Soy/Almond +1

Extra Shot of Coffee +1

Artisan Water 7

Sparkling Water (330ml)
Evian Mineral Water (Glass Btl)

Juices

BOTANY Cold Pressed Juice 8.5

Immunity Boost
(Ginger, Carrots, Oranges, celery)

Detox
(Green Apples, Celery, Cucumber, Kale,
and Ginger)

Fruit Juices 7.5

Orange Juice
Apple Juice
Guava Juice

Artisan Teas 8

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

Peach Soda
Yuzu Soda
Redberry Soda

Organic Teas (Pot) 8

Organic Camomile
Organic Strawberry
Organic Peppermint
Organic Detox
Organic Calming

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COCKTAILS

Sunny Days 15

Rosemary, Orange juice, Prosecco, Gin

Basil Mojito 15

Basil, Lime, Rum, Soda

Rose Garden 18

Rose Tea, Soda, Rum, Rose Petals, Lychee

Younger Days 18

Apple Juice, Cinnamon, Rosemary, Gin, Soda

Classics 15

- Gin and Tonic

- Whiskey

- Vodka

WHITE WINES

Paul Jaboulet Aine Côtes du Rhône Parallèle 45 Blanc 2017 80

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.

Tempus Two Silver Series Pinot Gris Australia 12/55

Peach and lime citrus on the nose, a light touch of green grass on the palette.

Kono Sauvignon Blanc Marlborough 2017 15/70 New Zealand

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

Cloudy Bay Sauvignon Blanc 2018 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.

RED WINES

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

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

Miranda Somerton Cabernet Sauvignon 2017 12/55

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

Cantina Di Montalcino Chianti DOCG 2015, Italy 15/70

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

Margaret River Cape Mentelle Shiraz New Zealand 90

The palate is rich and juicy displaying satsuma plum and ripe black forest berry fruits of mulberry and blackberry overlaying cured charcuterie and smoked pink peppercorn.

DESSERT WINES / BUBBLY

Moscadello di Montalcino Italy 15/65

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

Dr Loosen Riesling 2017 Germany 70

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

Veuve Clicquot Yellow Brut NV 110

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.

BEERS / OTHERS

Heineken Draft (Pint) 12

Guinness (Surger - 440ml) 12

Erdinger Weissbrau Weissbier 14

Strongbo Golden Apple (Bottle) 11

Tiger Crystal 8

0% Alcohol Heineken (Bottle) 8