

All Day Menu

Last order at 9.30pm

botanica
+
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TO START

SHARING PLATE

Rosemary Focaccia 🌿	18
<i>House-made rosemary focaccia, balsamic dip, basil pesto, tomato salsa</i>	
Marinated Olives & Feta	25
<i>Medley of olives, fresh herbs, feta, house-made sourdough</i>	
Char-Grilled Padron Pepper 🌿	26
<i>Spanish padron peppers, smoked sea salt</i>	
Garlic Fries 🌿	28
<i>USA crisper fries, chilli garlic aioli, fried garlic, herbs</i>	
Truffle Fries 🌿	35
<i>Shoestring fries, parmigiano, truffle oil</i>	
Prawn & Baby Squid	45
<i>Herb-crusted tiger prawns, baby squid, garlic aioli</i>	
Char-Grilled Scallop	55
<i>3-piece Hokkaido scallops, Montpellier butter, carrot puree</i>	

SALAD

Grilled Caesar Salad	32
<i>Baby romaine, herb croutons, parmigiano, beef bacon, Caesar salad dressing</i>	
Panzanella 🌿	38
<i>Seasonal medley of tomato, burrata, red wine vinaigrette, cucumber, roasted bell peppers, herb croutons</i>	
Kale & Beef Bacon Salad	38
<i>Kale, beef bacon, mushroom, caramelized onion, goat cheese, quinoa, balsamic dressing</i>	

SOUP

Mushroom Soup 🌿	32
<i>Button mushroom, shiitake mushroom, porcini cream foam, truffle oil, sourdough toast</i>	
Lobster Bisque Tortellini	42
<i>Bisque of lobster, truffle prawn tortellini, olive oil</i>	

PASTA & PIZZA

WOOD-FIRED OVEN PIZZA

Roasted Cauliflower 🌿	48
<i>Roasted tangy cauliflower, gorgonzola, wild rocket, tomato sauce, mozzarella</i>	
Squid Roe & Peppers	55
<i>Grilled marinated squid roe, bell pepper, shallot, coriander, tomato sauce, mozzarella</i>	
Tomato & Burrata 🌿	58
<i>Roasted vine tomato, burrata, tomato sauce, mozzarella, fresh basil</i>	
Salchichon & Capers	61
<i>Beef salchichon, capers, parmigiano, tomato sauce, mozzarella</i>	
Steak & Bechamel	62
<i>Sliced steak, French mustard bechamel, caramelized onion, mushroom, parmigiano</i>	

FRESH HAND-MADE PASTA

<i>(Choice of tasting / full portion)</i>	70g / 140g
Mushroom Malloreddus 🌿	28 / 48
<i>Mushroom, sun-dried tomato, truffle, garlic butter</i>	
Pink Rigatoni	30 / 51
<i>Chicken, green peas, alfredo marinara sauce, parmigiano</i>	
Pesto & Feta Spaghetti	31 / 54
<i>Chicken, house-made basil pesto, feta, blistered vine tomatoes</i>	
Beef Cheek Conchiglie Rigate	32 / 55
<i>Braised beef cheek, basil</i>	
Bottarga Spaghetti	35 / 59
<i>Cured fish roe, parsley, basil, parmigiano</i>	

🌿 VEGETARIAN

It is our philosophy to serve fresh and quality food, therefore certain ingredients used may differ based on seasonal availability and freshness. This menu may contain one or more of the following allergens: wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish and soy. Please approach a manager if you have any dietary restrictions. All prices are quoted in Malaysian Ringgit (MYR).

MAIN PLATES

FROM THE WOOD-FIRED OVEN & CHARCOAL GRILL

Cauliflower 🌿	48
<i>Char-grilled cauliflower, parmigiano, lemon, house spice, pesto</i>	
Black Tiger	68
<i>6-piece char-grilled tiger prawns, herb butter, chilli shallot, lemon</i>	
Pineapple-Fed Chicken	68
<i>Half-roast organic kampung chicken, rosemary, lemon, porcini jus</i>	
Butterflied Barramundi	108
<i>Whole grilled barramundi, citrus pesto, spiced adobo, lemon</i>	
Angus Sirloin	158
<i>350g grilled sirloin, bordelaise sauce, salsa verde, mustard</i>	
Black Angus Tomahawk	590
<i>1.2kg grilled tomahawk, bordelaise sauce, salsa verde, mustard</i>	

SIDES

Mushrooms 🌿	22
<i>Button mushrooms, thyme, parsley</i>	
Char-Grilled Carrot 🌿	24
<i>Baby carrots, dukkha spice, yoghurt, parsley</i>	
Grilled Asparagus 🌿	26
<i>Green Thai asparagus, parmesan, chilli</i>	
Butternut & Onion 🌿	26
<i>Roasted golden butternut, sauteed onions, pine nuts, parsley</i>	
Char-Grilled Broccolini 🌿	28
<i>Buttered broccolini, chilli oil, parmigiano, lemon</i>	

DESSERTS

8 Layer Chocolate Cake	23
<i>Guanaja chocolate, vanilla mascarpone cream</i>	
Salted Caramel Tart	25
<i>Salted caramel, vanilla mascarpone cream</i>	
Kaya Toast	25
<i>Brioche toast, kaya ice cream, coconut flakes</i>	
Panna Cotta	28
<i>White chocolate, strawberry compote, olive oil, thyme</i>	

ICE CREAM by Ooh La La

72% Venezuelan Dark Chocolate & Sea Salt (200g)	25
Roasted Pistachio (200g)	25



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