

Garden-to-Table Experience

BEETROOT

Chilled soup of beetroot, green peas, goat cheese, colourful fresh watermelon
Vegetarian dish

ASPARAGUS & CÊPES

Green poached asparagus, cêpes powder, forest sabayon
Vegetarian dish

MALDIVIAN LOBSTER

Grilled on skewer, garden marinade served with grilled vegetables

OR

BEEF FILLET *Nebraska, USA – Hormone & antibiotic free*

Grilled on skewer, garden marinade served with grilled vegetables

OR

SURF & TURF

Beef fillet and lobster grilled on skewer served with grilled vegetables

CHOCOLATE MOUSSE

Organic dark chocolate, organic eggs
(Valrhona Acaoba 60% – a blend from Peru and the Dominican Republic)

175 PER PERSON

Full table required

Cold Appetiser

BEETROOT & COMTÉ

Beetroot and Comté cheese carpaccio, Malabar pepper, nutmeg, chicken jus and Comté sauce on the side

V N 38

GAZPACHO & CO

Tomato gazpacho, cauliflower coulis, green peas purée, truffle oil

V 40

ZUCCHINI

Marinated zucchini, eggs mimosa, anchovy, black olive, quail egg, Balsamic dressing

37

BOTANICA SALAD OF THE DAY

Salad of the day from the garden, extra virgin olive oil, old Balsamic vinegar

V 30

Hot Appetiser

ASPARAGUS & CÊPES

Green poached asparagus, cêpes powder, forest sabayon

V 35

EGGS & SEA URCHIN

Sea urchin scrambled eggs, farmer bread sticks, vanilla potato emulsion

45

LOBSTER

Lobster tail confit, pearls of vegetables, Homardine sauce

49

SEAFOOD

Selection of seafood gratinated with Persillade

40

Soup

BEETROOT

Chilled soup of beetroot, green peas, goat cheese, colourful fresh watermelon

V 30

TOPINAMBOUR

Topinambour velouté, chips, organic mocha powder

V 32

Fish

OCTOPUS

Steamed octopus leg, broccolis, cardamom banana potato, fried capers

59

SALMON

Steamed salmon, nori boiled potato, lime zest butter, herbs ice cream

56

GRILLED SKEWER

GARDEN MARINADE, 15-MINUTE PREPARATION

JUMBO PRAWNS

MALDIVIAN LOBSTER

CHOOSE YOUR SIDE DISH

Beans ragout, grilled vegetables, mashed potato, Botanica salad or organic steamed rice from Sri Lanka (Kurula Thuda)

59

99

10

Meat

CHICKEN

Whole baby chicken, black truffle potato, cherry tomato confit, young vegetables, chicken consommé

56

QUAIL

Quail breast, savoy cabbage, quail egg, truffle oil, quail-herbs consommé

59

GRILLED SKEWER

GARDEN MARINADE, 15-MINUTE PREPARATION

BEEF FILLET *Nebraska, USA – Hormone & antibiotic free*

LAMB *Wales – Organic*

CHOOSE YOUR SIDE DISH

Beans ragout, grilled vegetables, mashed potato, Botanica salad or organic steamed rice from Sri Lanka (Kurula Thuda)

67

68

10

Risotto

CAVIAR

Caviar and peas risotto

75

Dessert

BANANA

Banana biscuit and cream, fresh banana, salty caramel, vanilla mousseline, salty caramel

20

BLANC MANGER

Coco Blanc Manger, coco flakes, zest of lime

20

CHEESE CAKE

Mango cheese cake, crumble, fresh mango, mango-tonga coulis

20

CHIA SEEDS

Chia seeds in almond milk, fresh mango-passion fruit coulis

V 18

CHOCOLATE MOUSSE

Organic dark chocolate, organic eggs
(Valrhona Acaoba 60% – a blend from Peru and the Dominican Republic)

21

BOTANICA FRUITS OF THE DAY

Seasonal tropical fruit platter

V 18

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST