

Starters

Salad of Seared Tuna YELLOW FIN TUNA + OLIVE + QUAIL EGG	950
Steak Tatare* CHILLI + PEANUTS + WONTON SKINS	1,100
Sri Lankan Buffalo Mozzarella GREEN HOUSE TOMATO + BASIL + ANCHOVIES (VEGETARIAN OPTION AVAILABLE)	750
Roasted Beetroot HUMMUS + WILD RICE + DATE DRESSING	750
Poached Chicken Salad* JAPANESE MUSTARD + WOMBOK + CASHEW (VEGAN OPTION AVAILABLE)	800 1000 (main)

Mains

Pan Fried Barramundi LEMONGRASS + HARISSA + KOLU SEED	1,300
Seafood Tagliolini SHRIMP+SQUID+ GARLIC CHIPS + CHERRY TOMATO	1,100
Roasted Mahi Mahi BONITO BUTTER + LONG BEANS + CARAMELISED ONION	1,200
Slow Cooked Beef Cheek CHARRED LEEK + ROCKET	2,500
Rib Eye (Australia 250 G) RED WINE SAUCE + MUSHROOM + FRESH PEPPER CORN	3,800
12 Hour Lamb Shoulder ROASTED CARROTS + WATERCRESS + MINT	2,500
Sous Vide Duck Breast* 5 SPICE CARMEL + CHARRED CUCUMBER	2,500
Risotto MUSHROOM +PARMESAN CRISP+ CHIVES	950
Ricotta Tortellini BUTTERNUT SQUASH + PUMPKIN SEEDS + SAGE	950

Sides

Roast Potatoes	350
Spiced Cous Cous	350

Chickpea & Feta Salad	450
Focaccia Bread SEENI SAMBOL BUTTER	280
Roast Eggplant EGGPLANT PURÉE +CONFIT TOMATOES + WILD RICE + BALSAMIC	450

Desserts

Buffalo Curd Parfait* SALTED KITHUL CARMEL + TOASTED CASHEW	650
Dark Chocolate Nut Pie* TREACLE + TOASTED CASHEW + VANILLA BEAN ICE CREAM	700
Lemon Cheese Cake SEASONAL FRUIT + CHOCOLATE CRUMB	650
Botanik Sago Kacang* SAGO + WATALAPPAM ICE CREAM CARMELIZED ALMONDS + WILD RICE	700

Snacks

Chicken Liver Parfait CHICKEN LIVER + BRIOCHE	700
Sous Vide Short Rib ROASTED GARLIC + BLACK SALT PICKLED VEGETABLES + CARAMALISED ONION	2,500
Prawn Toast SESAME + SWEET CHILLI	850
Curry Leaf Vade CHICKPEAS + ONION SALAD	500
Chilli Salt Calamari LIME + AIOLI	650
Chips & Dips GUACAMOLE + HARISSA HUMMUS	500
Fried Chicken Sliders	750
Candied Sesame Cashews	600
Cheese Board	1,500 2,500

The Bistro Menu Dinner

Botanik serves contemporary bistro style food with slow cooked meats, fresh seafood and handmade bread and pasta.

We focus on delivering quality ingredients with a no freezer policy for our seafood and fresh vegetables. An emphasis has been placed on celebrating locally sourced produce and menus will change with the seasons - Our dining menu is concise in order to maintain this guarantee of freshness and quality.

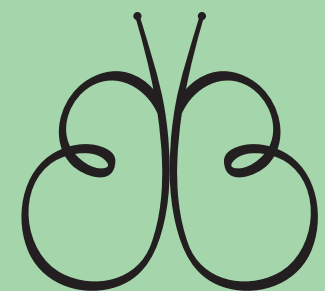
*Sharing
is
caring!!*

Our food is best enjoyed shared! We encourage you to order some of the small plates (starters/sides/snacks) and mains to share.

If you need any help with pairings and recommendations, we are happy to assist.

***Allergy Advice:
These dishes contain nuts**

****All prices in LKR are
subject to service charge
and applicable
government taxesa**



BOTANIK

BISTRO & BAR

BY CANTALOUPE & CO