



# BOTANIK

BISTRO & BAR

———— BY ————

RISHI NALEENDRA

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CANTALOUPE & CO

## STARTERS

SALAD OF SEARED TUNA  
YELLOW FIN TUNA + OLIVE + QUAIL EGG  
900

STEAK TARTARE\*  
CHILLI + PEANUTS + WONTON SKINS  
1,050

SRI LANKAN BUFFALO MOZZARELLA  
GREEN HOUSE TOMATO + BASIL + ANCHOVIES  
(VEGETARIAN OPTION AVAILABLE)  
750

ROASTED BEETROOT  
HUMMUS + WILD RICE + DATE DRESSING  
750

POACHED CHICKEN SALAD\*  
SATAY SAUCE + WOMBOK + CUCUMBER  
(VEGAN OPTION AVAILABLE)  
800

## MAINS

ROASTED MAHI MAHI  
BONITO BUTTER + LONG BEANS + CARAMELISED ONION  
1,200

12 HOUR LAMB SHOULDER  
ROASTED CARROTS + WATERCRESS + MINT  
2,300

RICOTTA TORTELLINI  
BUTTERNUT SQUASH + PUMPKIN SEEDS + SAGE  
950

CONFIT DUCK LEG\*  
5 SPICE CARAMEL + CHARRED CUCUMBER  
2,300

ANGUS SIRLOIN (250 G)  
RED WINE SAUCE + MUSHROOM + FRESH PEPPER CORN  
3,800

PAN FRIED TILAPIA  
SMOKED EGGPLANT + HARISSA  
1,200

RISOTTO  
MINT + ZUCCHINI  
950

## SIDES

ROAST POTATOES  
*450*

CHICKPEA & FETA SALAD  
*450*

CHARRED BROCCOLI  
MISO DRESSING + PUFFED RICE  
*550*

FOCACCIA BREAD  
SEENI SAMBOL BUTTER  
*280*

## DESSERTS

BUFFALO CURD PARFAIT\*  
SALTED KITHUL CARAMEL + TOASTED CASHEW  
*650*

COCONUT PANNA COTTA  
SPICED PINEAPPLE JUICE + BASIL  
*650*

LEMON CHEESE CAKE  
PLUMS + CHOCOLATE CRUMB  
*650*

## SNACKS

CHICKEN LIVER PARFAIT  
CHICKEN LIVER + BRIOCHE  
*700*

PRAWN TOAST  
SESAME + SWEET CHILLI  
*1,000*

TUNA TATAKI  
SOY SAUCE + WASABI  
*800*

CHILLI SALT CALAMARI  
LIME + AIOLI  
*600*

SPICED CAULIFLOWER  
SPICE BLEND + TAHINI  
*350*

FRIED CHICKEN SLIDERS  
*750*

SPICY PRAWN ROLL  
CHILLI MAYO + BRIOCHE  
*900*

VEGETABLE SPRING ROLL  
TEN SPICE HONEY DIP  
*500*

CHEESE BOARD  
*1,500 | 2,500*