

## 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*



# Unplugged Night

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