



Asian Botanical Garden

MENU

Available from Saturday to Monday only.

Salads

BOTANICAL FRESH ROLL 🌿

Rice paper rolls with fresh Thai herbs, grilled prawns, avocado, served with Kaffir lime and tamarind dips

USD 19

SEAWEED TEMPURA & POMELO SALAD 🌿🌿🌿🌿

Crispy seaweed tempura with a tangy pomelo, roasted coconut and chili-lime dressing

USD 17

LEMONGRASS PRAWN SKEWER 🌿🌿

Prawn skewers flavored with lemongrass and coconut, served with a spicy green chili dip

USD 18

THAI PRAWN CAKES WITH TAMARIND DIPPING SAUCE 🌿🌿🌿

Golden prawn cakes mixed with kaffir lime leaves and chili, served with a tamarind-chili dipping sauce.

USD 19

GRILLED NYONYA OTAK-OTAK 🌿🌿🌿

Grilled spicy fish mousse in banana leaves flavored tacos, topped with a cucumber-mint slaw.

USD 20

WING BEANS AND POMEGRANATE SALAD 🌿🌿🌿

Crunchy wing beans tossed with roasted Maldivian coconut, peanuts, pomegranate and chili lime dressing.

USD 17

Soups

KERABU SCALLOPS 🌿

Lightly seared scallops on a bed of herbaceous kerabu salad made with shredded torch ginger, lemongrass and lime leaves.

USD 18

SPICED PRAWN AND PUMPKIN SOUP 🌿

A rich pumpkin soup with a hint of curry spices, topped with grilled tiger prawns and coconut cream drizzle.

USD 17

TOM KHA GAI 🌿

Creamy Thai coconut chicken and mushroom soup infused with lemongrass, galangal and kaffir lime leaves.

USD 17

🌿 Vegan 🌿 Vegetarian 🌿 Nuts 🌿 Gluten 🌿 Spicy 🌿 Halal 🐷 Pork 🐟 Seafood 🥛 Dairy 🍷 Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs — please let us know if you have any special dietary requirements, food allergies or food intolerances.

Main Course

CHAR KWAY TEOW WITH SHRIMPS 🐷🍤

Stir-fried flat rice noodles with succulent shrimps, bean sprouts, Chinese sausage, and a smoky soy sauce.

USD 31

STEAMED LOCAL SNAPPER IN LIME GARLIC SAUCE 🍤🌿

Fillet of steamed snapper bathed in a tangy lime, garlic and chili sauce with fresh coriander.

USD 27

BLACK PEPPER PRAWNS WITH CURRY LEAVES 🍤🌿

Wok-fried fresh prawns with a bold black pepper sauce finished with crispy curry leaves and golden shallots.

USD 31

GRILLED SQUID WITH THAI GREEN CHILLI SALSA 🍤🌿

Charcoal-grilled squid served with a vibrant green chili and garlic salsa, accompanied by grilled baby eggplants.

USD 28

PEA EGGPLANTS RICE WITH TAMARIND SHRIMPS CURRY 🍤🌿

Vibrant pea eggplants, flower rice paired with a tangy shrimp curry made with tamarind and coconut milk.

USD 29

PERANAKAN SEAFOOD CLAYPOT 🍤🌿

A bubbling clay pot dish filled with prawns, squid and fish in a rich, aromatic rempah (spice paste) gravy, served with jasmine rice.

USD 31

Side Dishes

PHAT STIR FRIED MORNING GLORY 🌿🌿

A classic stir-fry of water spinach with garlic, bird's eye chili and soy sauce

USD 12

ORGANIC BANANA CURRY 🌿🌿

Fresh spicy banana curry from our garden, lemongrass

USD 10

BAKED SWEET POTATO WITH MISO SAMBAL GLAZE 🍤🌿

Roasted sweet potato halves brushed with a savory miso-sambal glaze and sesame seeds.

USD 12

COCONUT STICKY RICE WITH MUSHROOM 🌿

Steam sticky rice with mushroom, kaffir lime leaves

USD 12

SAUCES

SAMBAL BALACAN 🍤🌿

SAMBAL ACAR 🍤🌿

CHILI CORIANDER SAUCE 🍤🌿

CHILI LEMONGRASS SAUCE 🍤🌿



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Enhance your Meal

Replace your main dish, pay the all-inclusive special price



½ KG GRILLED OR BOILED TIGER PRAWNS

USD 90 | ALL-INCLUSIVE PRICE: USD 44



½ KG GRILLED OR FRIED SQUID

USD 65 | ALL-INCLUSIVE PRICE: USD 34



½ DOZEN DIBBA BAY OYSTERS

USD 69 | ALL-INCLUSIVE PRICE: USD 42



½ KG CRISPY SPICY PORK BELLY

USD 65 | ALL-INCLUSIVE PRICE: USD 32



ROASTED PANDAN CHICKEN

1 piece whole roasted chicken, galangal and lemongrass

USD 60 | ALL-INCLUSIVE PRICE: USD 32



SOFT SHELL CRAB TEMPURA

Served with chili coriander sauce, tartar sauce

USD 78 | ALL-INCLUSIVE PRICE: USD 40



ALASKAN KING CRAB LEG

Chef suggestion: poached, sweet & sour sauce, chili crab sauce

USD 98 | ALL-INCLUSIVE PRICE: USD 56



MISO MARINATED BAKED BLACK COD FISH

With Jerusalem artichoke, sautéed vegetables, lemon butter sauce and cayenne pepper

USD 78 | ALL-INCLUSIVE PRICE: USD 55



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Seafood



Dairy



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Desserts

THAI PUMPKIN PUDDING COCONUT TRUFFLE (KANOM PHAKTHONG)

USD 15

Served with sweet coconut cream and sweet tamarind sauce, tropical fruit salsa

MANGO SAGO SOUP-(SAGO GULA MELAKA)

USD 16

Southeast Asian style mango flavored sago in sweet coconut milk, coconut water fruit jelly cubes

SWEET POTATO DONUT- (KUIH KERIA)

USD 16

Donut made with sweet potato mash and coconut ice cream, sweet potato jam candid, sweet fruits and honey

EXOTIC FRESH FRUIT PLATTER

USD 15

Assorted seasonal cut fruit platter

HOMEMADE SORBET

USD 15

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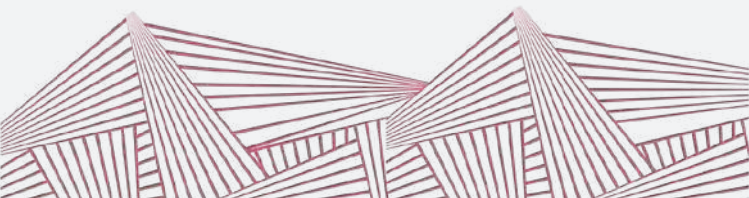
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WINE MENU





CHAMPAGNE

Louis Dumont Brut, N.V.

SPARKLING WINE

Bianca Nera Prosecco Spumante DOC Extra Dry, Italy Veuve D'Argent Brut

(Chenin Blanc/Ugni Blanc), France

Charles de Fere, Brut, (Ugni Blanc), France

Montcadi Cava, Brut, (Xarel-lo, Parellada, Macabeo), Spain

Feist Belmont Sekt Trocken, (Riesling), Pfalz, Germany

ROSE SPARKLING WINE

Barton & Guestier, (Grenache, Cinsault, Syrah), Loire Valley, France

Jaume Serra Cava Brut Rosé, (Trepas, Pinot Noir), Spain

ALCOHOL-FREE SPARKLING WINE

Isabella Spagnolo 'Bella Style', Italy

Isabella Spagnolo 'Bella Glamour', Italy



WHITE WINE

SAUVIGNON BLANC

Les Legendes de Rothschild Barons R Bordeaux Blanc, France
Alexis Lichine, '1Er. Bordeaux Blanc, France
Babich Marlborough "Forbidden", Marlborough, New Zealand Rongopai
Marlborough, Marlborough, New Zealand
Babich, Marlborough, New Zealand
Bodega Norton Finca La Colonia, Mendoza, Argentina
Deakin Estate, New South Wales, Australia
Lutzville, Western Cape, South Africa
Santa Rita 120 Reserva Especial, Central valley, Chile

CHARDONNAY

Kleine Zalze 'Cellar Selection' Unoaked, Stellenbosch, South Africa
Deakin Estate, New South Wales, Australia
Lutzville, Western Cape, South Africa
Cuvée Sabourin, Pays d'Oc, IGP, France
Delle Venezie, DOC Botter, Veneto, Italy
Polero, Central Valley, Chile

PINOT GRIGIO/ GRIS

Babich Marlborough, New Zealand
La Montellia na Veneto DOC dell, Venezie Italy
Zaccagnini 'Tralcetto' Abruzzo Terre di Chieti IGT Italy

CHENIN BLANC

Mulderbosch, Stellenbosch, South Africa
Lutzville, Western Cape, South Africa



WHITE WINE

RIESLING

Wolf Blass Eaglehawk, South East Australia, Australia
Peter Meyer, Mosel, Germany

BLEND

Marchesi de Frescobaldi Pian di Remole Bianco, (Ugni Blanc, Rolle), Toscana, Italy
Rothbury Estate Premium Selection, (Semillon/Sauvignon Blanc), Australia
Tini, (Trebbiano/Chardonnay), Emilia-Romagna, Italy
Deakin Artisan's, (Pinot Grigio / Chardonnay), New South Wales, Australia
Tini Terre Siciliane Bianco, (Garganega, Inzolia) Emilia-Romagna, Italy
Castello Banifi 'Le Rime', Toscana Chardonnay / Pinot Grigio, Italy

OTHERS

Domaine de la Baume Saint-Paul Réserve, (Viognier), Pays d'Oc, France
Herbstlicht Lieblich (Gewürztraminer), Pfalz, Germany
Bodega Norton Finca La Colonia, (Torrentes), Mendoza, Argentina
Deakin Estate, (Moscato), New South Wales, Australia
Gancia Soave, (Garganega), Veneto, Italy



RED WINE

CABERNET SAUVIGNON

Alamos Cabernet Sauvignon Mendoza, Argentina
Santa Rita 120 Reserva Especial, Central Valley, Chile
Deakin Estate, New South Wales, Australia

MERLOT

Polero Reserva, Central Valley, Chile
Rubin, Central Serbia, Serbia
Deakin Estate, New South Wales, Australia

MALBEC

Bodega Norton Finca La Colonia, Mendoza, Argentina
Dona Paula, Uco Valley, Argentina
Toro Centenario, Mendoza, Argentina

PINOT NOIR

Mommessin, Pays d'Oc, France
Peter Meyer, Rheinhessen, Mosel, Germany
Cono Sur 'Bicicleta', Central Valley, Chile
Casillero del Diablo Reserva, Casablanca Valley, Chile

SHIRAZ/ SYRAH

Mommessin, Pays d'Oc, France
Deakin Estate, New South Wales, Australia
Lutzville, Western Cape, South Africa

SANGIOVESE/ BARBERA

Ricasoli Chianti, Toscana, Italy
Castello Banfi Chianti 'Placido' DOCG, Chianti, Italy
Tini, Emilia-Romagna, Italy



RED WINE

BLEND

Les Legendes de Rothschild Barons R Bordeaux Rouge, (Merlot/Cabernet Sauvignon) France
Marchesi de Frescobaldi Pian di Remole Rosso, (cabernet/Sangiovese), Tuscany, Italy
Rongopai, (Cabernet /Merlot), Hawke's Bay, New Zealand
Peter Lehmann, (Shiraz/Grenache), Barossa Valley, Australia
Lindeman, (Shiraz/Cabernet), South East Australia, Australia
Sangre de Toro, (Garnacha/Carinena), Catalonia, Spain
Bonpas Grande Réserve des Challières Ventoux, (Shiraz/Syrah/Grenache/Mourvedre), Rhone Valley, France
The Stump Jump d'Arenberg, (Grenache/Shiraz/Mourvedre), McLaren Vale, Australia
Deakin Artisan's Blends, (Cabernet/Merlot), New South Wales, Australia
DB Family Selection, (Cabernet/Merlot), South East Australia, Australia

OTHERS

Punti Ferrer Reserva, (Carmenère), Rapel Valley, Chile
Lutzville, (Pinotage), Western Cape, South Africa

ROSE WINE

Magali Rosé saint Andre de Figuière, (Cinsault/Sauvignon Blanc), Côtes de Provence, France
Torresella Santa Margherita, Pinot Grigio Rosé, Veneto, Italy
Peter Mertes 'Bree' (Pinot Noir), Rosé, Baden, Germany
La Colonia Bodega Norton Rosado, (Malbec), Mendoza, Argentina
Maison Belleruche (Syrah), Pays d'Oc, France
Lutzville (Shiraz) Rosé, Western Cape, South Africa

SWEET WINE

Fontanafredda Moscato d'Asti, Piemonte, Italy
Les Grands Chais Muscat de Sanint-Jean-de-Minervois, Muscat Blanc a Petits Grains, France
Lutzville Natural Sweet, (Muscadelle, Merlot, Ruby Cabernet), Western Cape, South Africa

PORT

Ramos Pinto Superior Tawny, Porto, Portugal

BIN END COLLECTION

CHAMPAGNE

Louis Roederer Cristal Brut	1550
Dom Pérignon Brut	1200
Pol Roger Brut Reserve Magnum	850
Bruno Paillard Première Cuvée Extra Brut	380
Cattier Brut Icône	310
Veuve Clicquot Brut	295
Moët & Chandon Impérial Brut	285
Louis Roederer Collection	360
Taittinger Brut	275
Martel Victoire Brut	175

ROSÉ CHAMPAGNE

Louis Roederer Rosé	2500
Dom Pérignon Rosé	1800
Bruno Paillard Première Cuvée Rosé	520
Veuve Clicquot Rosé	460
Cattier Icône Rosé	445
Taittinger Rosé	410
Moët & Chandon Rosé	360
Martell Victoire Rosé	200

WHITE WINE

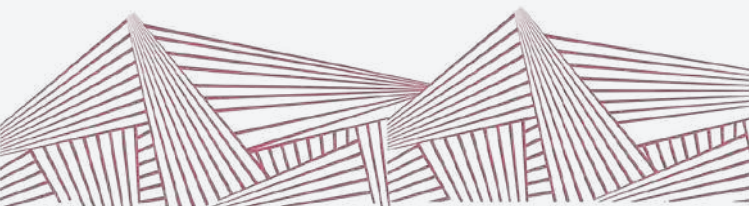
Chablis 1er Cru 'Fourchaume'	225
Henri Bourgeois Pouilly-Fumé, En Travertin	200
Felton Road Riesling	185
Maison Michel Picard Chardonnay	165
Babich Headwaters (Organic) Sauvignon Blanc	125
Sepp Moser (Organic) Gruner Veltliner	110

RED WINE

Cloudy Bay Pinot Noir	220
San Pedro De Yacochuya Malbec	165
Craggy Range Merlot- Cabernet Franc	145
Two Hands Shiraz	135
Louis Jadot, Combe aux Jacques	130
El Mago Garnacha	125

ROSE WINE

Domains Ott 'By Ott'	165
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dinner menu

PHAT
CHAMELEON

Available every from Tuesday to Thursday only.

STARTERS



VEGETARIAN CEVICHE

Truffle vinaigrette, heirloom tomato, parsley, beetroot chips, red onion, sweet Thai mango, blood orange, Japanese cucumber

USD 18



WHOLESOME BOWL

Green tea soba noodles, carrot, banana chips, edamame beans, tofu, heirloom tomato, sugar snap peas, sunflower seeds, sesame seeds, orange and miso dressing

USD 18



RAVIOLI

Avocado, coconut, lemongrass cream, Thai basil sphere

USD 17



VEGETABLE GYOZA

Mixed vegetables with boosted soya sauce and sesame oil

USD 16



VEGETABLE TEMPURA

Asparagus, bell pepper, baby corn, enoki mushroom, spicy Japanese mayonnaise, tempura sauce

USD 17



ORGANIC CAULIFLOWER

Cherry tomato, cilantro, avocado, pickled red radish, pickled pumpkin, quinoa popcorn, lemon vinaigrette, baby radish

USD 17



Vegan



Vegetarian



Nuts



Gluten



Spicy



Halal



Pork



Seafood



Dairy



Alcohol

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STARTERS



CARROT AND CORN NEMS

Homemade peanut sauce, baby lettuce, mint

USD 17



WILD MUSHROOM CHAWAN MUSHI

Warm eggs custard, wild mushroom, vegetables with ponzu sauce

USD 17



WAKAME SALAD

Seaweed, mixed lettuce, Japanese cucumber, lotus root, sesame dressing

USD 17



PHAT CHAMELEON SALAD

Japanese cucumber, sesame seeds, pan fried tofu, avocado, edamame beans, sushi rice, carrot, purple cabbage, homemade teriyaki sauce

USD 18

VEGETARIAN SUSHI, NIGIRI AND MAKI

(2 pieces per order)



TOFU MUSUBI

USD 7



AVOCADO NIGIRI

USD 7



TAMAGO NIGIRI

USD 7



ASPARAGUS NIGIRI

USD 7



HEIRLOOM TOMATO NIGIRI

USD 7



VEGETABLE TEMPURA MAKI

USD 8



MANGO NIGIRI

USD 7



SHIMEJI MUSHROOM NIGIRI

USD 7



AVOCADO, ASPARAGUS AND CREAM CHEESE ROLL

USD 8



Vegan



Vegetarian



Nuts



Gluten



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SOUP



MISO SOUP

Miso paste, wakame, homemade tofu, dashi

USD 16



AROMATIC YOUNG COCONUT CHILLED SOUP

Tamarind, palm sugar, kaffir lime leaves, lemongrass, nata de coco, crispy soya bean

USD 17



GARLIC MISO AND ONION CONSOMMÉ

Asian vegetables, tofu, spring onion, coriander leaves

USD 19



WILD MIXED MUSHROOM SOUP

Black truffle mushroom, garlic butter crouton, mushroom gel, herb mushroom foam

USD 23



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MAIN COURSE



AUBERGINE PARMIGANA

Layered eggplant, parmesan cheese, tomato, homemade tomato sauce,
basil oil

USD 24



BUTTERNUT TORTELLINI

Pumpkin purée, parmesan crisps, garlic herb foam, mixed roasted nuts, kalamata olive,
roasted garden vegetables

USD 28



PUFF TART

Dehydrated plum tomatoes, buffalo mozzarella, kalamata tuile,
garlic crisps, smoked paprika spheres, crispy capers, rocket leaves, basil oil

USD 34



KING OYSTER MUSHROOM

Pea purée, broad beans, black garlic, umami froth, cherry tomato,
raspberry extraction, basil oil

USD 31



RED CAPSICUM GNOCCHI

Matcha coulis, roasted apples, Gruyère croquettes, dehydrated kalamata olives

USD 28



MUSHROOM TAKIKOMI GOHAN

Mixed mushroom, Japanese rice, soy sauce, dashi

USD 19



BUCKWHEAT NOODLES

Soba noodles, carrot, asparagus, edamame beans, bok choy, crispy celery root, lotus root, bell
pepper, dried nori with double boosted soy sauce

USD 25



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MAIN COURSE



SUSHI SANDWICH

Homemade fried tofu, shiso leaves, baby spinach,
purple cabbage, avocado, wasabi Japanese mayonnaise

USD 22



TOFU STEAK

Homemade tofu, cherry tomato confit, vegetables salsa, Japanese steak sauce

USD 25



SOYA RAMEN

Homemade soya milk, vegetables, shitake mushroom, egg noodles, lotus root, dried nori

USD 24



BEETROOT RISOTTO

Black truffle, raspberry flakes, roasted nuts, vegan cream cheese

USD 33



SPINACH AND RICOTTA GNOCCHI

Sweet pea and spinach purée, shredded pecorino cheese, arugula,
cherry tomato confit, roasted pine nuts

USD 31



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DESSERT



CHOCOLATE PUMPKIN CHEESECAKE

Vegan vanilla bean sauce, berry compote

USD 16



VEGAN BANANA BROWNIES

Caramelized banana, mango compote, banana jam

USD 15



MANGO PURIN/JAPANESE MANGO CARAMEL

Served with black sesame crumbles and caramel sauce

USD 16



APPLE CINNAMON TART

Vegan vanilla bean sauce

USD 16



MATCHA MOCHI CAKE

Green tea pound cake with coconut, mandarin jelly, mochi ice cream

USD 16



SLICE FRESH FRUITS PLATTER

Assorted seasonal fruits

USD 15



HOMEMADE SORBET

Ask for today's special flavor

USD 15



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KID'S MENU

MAINS

Fried Noodles with Chicken and Shrimp (D) (S) (G)

Yellow egg noodles, chicken, egg,
vegetables

Grilled Reef Fish (S)

Reef fish, broccoli, steamed jasmine rice

Chicken Nuggets (H) (D)

Chicken nuggets, fries, ketchup, mayonnaise

Spaghetti Bolognese (D) (G) (H)

Minced beef, tomato sauce

Chicken and Cheese Quesadilla (D) (H)

Chicken breast, mozzarella cheese,
tomato, flour tortilla

Mini Cheeseburger (D) (H)

Beef patty, fries, ketchup

Hawaiian Pineapple and Shrimp Pizza (D) (G) (S)

Pineapple, shrimp, tomato sauce,
mozzarella cheese

DESSERTS

Fruit Skewers and Chocolate Fondue (D)

Strawberry, watermelon, mango,
pineapple, dragon fruit,
chocolate sauce

Ice Cream (D)

Assorted flavors and toppings

Banana Split (D)

Strawberry, vanilla, and chocolate ice cream,
banana, almond flakes, chocolate sauce

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G - Gluten | **H** - Halal | **S** - Seafood | **D** - Dairy

