



THE CHEF'S INSPIRATION

Gastro-Botanica is a contemporary cuisine emphasizing refinement and quality, and giving equivalent weight on the plate to protein and botanical elements. It is the creation of Chef Jason Tan inspired by curious travel, a French classic culinary grounding, and a devotion to provenance, terroir and seasonality.

A key innovation of Gastro-Botanica is that plants are given fuller elaborations in preparation, and garnishing becomes a highlight in its own right. Chef Tan works from a larder of fastidiously sourced meats and seafood, and botanicals from across the globe including fruits and herbs, tubers and vines, greens and fungi, to bring you a special gastronomic moment - a union of the primal bounty of Earth and the human art of the kitchen.



CORNER HOUSE EXPERIENCE

by Chef Jason

Amuse Bouche

Hokkaido scallop

Yuzu kosho, fennel, almond, mint, Kristal de Chine caviar

Geoduck clam

Riso, buckwheat, leek, bottarga

Plantin white asparagus

Blood orange, yellow mustard seed, seaweed

New Zealand blue cod "crispy scales"

Iberico pork, zucchini, maitake, aged Shaoxing

A4 Toriyama Wagyu

Veal sweetbread, endive, soy caramel, garlic

Guava

Seaweed, saint maure, strawberries

Chocolat "Earl grey Yin Zhen"

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

Petit fours

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7 courses \$238++ per person

\$188++ for wine pairing

Last order is at 9pm

Sample menus are purely for reference and may
be subject to amendments without prior notification

样本菜单仅供参考，如有更改，恕不另行通知，敬请见谅

The Chef will do his utmost best to accommodate food intolerances and allergies
However we are unable to guarantee that all of our dishes will be completely allergen free

BUSINESS LUNCHEON

Japanese amberjack

Fennel, cucumber, burnt orange, goma, Ikura roes

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Patagonian toothfish

Squid, romaine lettuce, tomato, seaweed

OR

Iberico pork "Secreto"

Red onion, balsamic, leek, ratte potato

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Chocolat "Earl grey Yin Zhen"

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

3 courses at \$62++

4 courses at \$82++

Last order is at 2pm

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MENU EXPERIENCE

Amuse Bouche

Japanese amberjack

Fennel, cucumber, burnt orange, goma, Ikura roes

Plantin white asparagus

Blood orange, buckwheat, yellow mustard seed

New Zealand blue cod "crispy scales"

Hokkaido scallop, zucchini, maitake, aged Shaoxing

Iberico pork "Secreto"

Red onion, balsamic, leek, ratte potato

Chocolat "Earl grey Yin Zhen"

40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

Petit Fours

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5 courses at \$148++

Last order is at 2pm

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WEEKEND BRUNCH

Freshly baked bread and croissant
French Bordier butter

Assiette of appetisers
Sharing portion

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62 degree farm egg
Wild mushroom, pork jowl, noisette crouton, foie gras emulsion

OR

Corner House egg benedict
Smoked salmon, vin jaune, tobiko, rice cracker

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Westholme Wagyu beef cheek
Red cabbage, endive, grapefruit, soy caramel, beurre noisette

OR

New Caledonia obsibue prawn
Riso, squid, leek, bottarga, buckwheat, cider

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Chocolat "Earl grey Yin Zhen"
40% Jivara, 70% Guanaja, yuzu, pistachio, kumquat

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4 Courses - S\$98++ per person
Selected wines by the bottle - \$98++ per bottle

Only available for weekend brunch, last order 2.00pm
All prices are subject to government tax and service charge

The Chef will do his utmost best to accommodate any food intolerances and allergies, however we are unable to guarantee that all dishes will be completely allergen free