



## 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.



# BUSINESS LUNCHEON

## **Hokkaido scallop**

Cucumber, ginger, soya, goma, chilli, Ikura roes

OR

## **Foie gras "Lu shui"**

Grapefruit, apple, rice cracker, ginger

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## **Iberico pork "Secreto"**

Polenta, buckwheat, broccoli, beurre noisette, natural jus

OR

## **Patagonian toothfish**

Sakura ebi, butternut, harissa, cauliflower

OR

## **Westholme M7 Wagyu beef (SUPPLEMENT \$8)**

Sweet corn, yellow mustard seed, burnt leek, Indonesian long pepper sauce

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## **Soursop**

*Watermelon, rose, rambutan*

OR

## **My favourite childhood food memory**

Peanut butter, pandan kaya, toasted bread

**3 Courses - \$62++ per person**

**4 Courses - \$82++ per person**

Only available for lunch from Tuesday to Friday, 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 of our dishes will be completely allergen free

# LUNCH DISCOVERY MENU

## Amuse bouche

### Carabinero prawn

Variation of best seasonal tomato, vintage sherry, Kristal de Chine caviar

### Foie gras "Lu shui"

Grapefruit, apple, rice cracker, ginger

### Patagonian toothfish

Mozambique langouistine, butternut, harissa, cauliflower, ikura roes

### Westholme M7 Wagyu beef

Sweet corn, yellow mustard seed, burnt leek, Manjimup black truffle

### My favourite childhood food memory

Peanut butter, pandan kaya, toasted bread

## Petit fours

## Coffee or tea

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**5 Courses - \$148++ per person**

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# WEEKEND BRUNCH

**Freshly baked bread and croissant**  
French Bordier butter and home-made jam

**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**  
Cadoret oyster, red cabbage, endive, soy caramel, beurre noisette

OR

**New Caledonia obsiblue prawn**  
Riso, squid, leek, bottarga, buckwheat, cider

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**My tiramisu**  
Café, chocolat, amaretto

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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  
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# MENU GASTRONOMIC

*by Chef Jason Tan*

## **Amuse bouche**

### **Hokkaido scallop**

La Lune oyster, yuzu kosho, shiso, hasu-imo, mint, Kristal de Chine caviar

### **New Zealand blue cod "crispy scales"**

Chicken wing, zucchini, maitake, aged Shaoxing

### **Iberico pork "Secreto"**

Chervil root, endives, foie gras, Plantin black truffle

### **My interpretation of kaya toast**

Pandan, coconut, gula melaka, muscovado sablé and pineapple

## **Petit fours**

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**4 courses - \$158++ per person**

**Wine pairing is available at \$98++ per person**

Available for dinner, last order 9.30pm  
All prices are subject to government tax and service charge

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# MENU BOTANICA

*by Chef Jason Tan*

## Amuse bouche

### Variation of best seasonal tomatoes

Natural, marinated, confit, sorbet, cloud, vintage sherry

### Interpretation of my favourite vegetable

Oignon doux des Cévennes

### Zucchini

Cucumber, yuzu kosho, crème fraîche, shiso, mint

### Riso

Maitake, romanesco, Plantin black truffle

### My interpretation of kaya toast

Pandan, coconut, gula melaka, muscovado sablé and pineapple

## Petit fours

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**5 courses - \$178++ per person**

**Wine pairing is available at \$128++ per person**

Available for dinner, last order 9.30pm  
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# MENU DEGUSTATION

*by Chef Jason Tan*

## **Amuse bouche**

### **Hokkaido scallop**

La Lune oyster, yuzu kosho, shiso, hasu-imo, mint, Kristal de Chine caviar

### **Maine lobster**

Sweetbread, chervil root, endives, Plantin black truffle

### **New Zealand blue cod "crispy scales"**

Chicken wing, zucchini, maitake, aged Shaoxing

### **Japanese A4 Toriyama beef**

Horseradish, macadamia, black radish, shallot, soy caramel

### **My interpretation of kaya toast**

Pandan, coconut, gula melaka, muscovado sablé and pineapple

## **Petit fours**

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**5 courses - \$198++ per person**

**Wine pairing is available at \$128++ per person**

Available for dinner, last order 9.30pm  
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# CORNER HOUSE EXPERIENCE

*by Chef Jason Tan*

## **Amuse bouche**

### **Hokkaido scallop**

La Lune oyster, yuzu kosho, shiso, hasu-imo, mint, ikura roes

### **Carabinero prawn**

Variation of best seasonal tomato, vintage sherry, Kristal de Chine caviar

### **Interpretation of my favourite vegetable**

Oignon doux des Cévennes

### **Maine lobster**

Sweetbread, chervil root, endives, Plantin black truffle

### **New Zealand blue cod "crispy scales"**

Chicken wing, zucchini, maitake, aged Shaoxing

### **Japanese A4 Toriyama beef**

Horseradish, macadamia, black radish, shallot, soy caramel

### **Nitro**

Soursop, rose, watermelon

### **My interpretation of kaya toast**

Pandan, coconut, gula melaka, muscovado sablé and pineapple

## **Petit fours**

## **Coffee or tea**

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**\$268++ per person**

**Wine pairing is available at \$188++ per person**

8 course menu is designed to be ordered by all guests at the table to optimize the overall dining experience

Available for dinner, last order 9.00pm

All prices are subject to government tax and service charge

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