



### 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.



# WEEKEND BRUNCH

## Freshly baked bread and croissant

*French Bordier butter*

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## Assiette of appetizers

*Sharing portion*

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## 62 degree farm egg

*Jerusalem artichoke, duck confit, beurre noisette*

OR

## Corner House egg benedict

*Smoked salmon, vin jaune, tobiko, rice cracker*

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## Free range chicken

*Mushroom, romaine lettuce, Manjimup black truffle, sauce "Surf & Turf"*

OR

## New Caledonia obsiblue prawn

*Riso, squid, leek, bottarga, buckwheat, cider*

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## Soursop

*Watermelon, rose, rambutan*

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*4 Courses - \$98++ per person*

*Selected wines by the bottle - \$98++*

*Available for brunch, last order 2:00 pm*

*All prices are subject to government tax and service charge*

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

# BUSINESS LUNCHEON

*by Chef Jason Tan*

## Queensland spanner crab

*Tobiko, yellow pepper, cucumber, green apple*

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## Patagonian toothfish

*Iberico pork, trombetta zucchini, saffron, crustacean*

OR

## Wagyu beef cheek "Westholme"

*Mushroom, miso, cashew nut, arugula*

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## My interpretation of Tiramisu

*Marscapone, amaretto, espresso, chocolate*

*3 courses at \$62++*

*4 courses at \$82++*

Last order is at 2pm

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## MENU EXPERIENCE

*by Chef Jason Tan*

### Amuse bouche

#### Queensland spanner crab

*Tobiko, yellow pepper, cucumber, green apple*

#### Manjimup black truffle

*Riso, squid, seaweed, buckwheat*

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

*Iberico pork, trombetta zucchini, saffron, crustacean*

#### Wagyu beef cheek "Westholme"

*Endive, red cabbage, soy caramel*

#### My Interpretation of Kaya Toast

*Pandan, coconut, gula melaka, muscovado, pineapple*

### Petit fours

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*5 courses at \$148++*

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

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# CORNER HOUSE EXPERIENCE

*by Chef Jason Tan*

## Amuse Bouche

### Carabinero prawn

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

### Manjimup black truffle

*Riso, squid, seaweed, buckwheat*

### Trombetta zucchini

*Piquillos, tomato, Picholines, almond, Ikura roes*

### New Zealand blue cod "crispy scales"

*Iberico pork, maitake, paris mushroom, Shaoxing*

### A4 Toriyama Wagyu

*Veal sweetbread, endive, soy caramel, garlic*

### Burlat cherry

*Elderflower, cream cheese, white balsamic*

### My Interpretation of Kaya Toast

*Pandan, coconut, gula melaka, muscovado, pineapple*

## Petit fours

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*7 courses \$238++ per person*

*\$188++ for wine pairing*

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

**Last order is fixed at 9pm**

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