



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

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++

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

LUNCH DEGUSTATION

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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DINNER DEGUSTATION

by Chef Jason Tan

Amuse Bouche

Carabinero prawn

Yuzu kosho, fennel, mint, Kristal de Chine caviar

Manjimup black truffle

Riso, squid, seaweed, buckwheat

New Zealand blue cod "crispy scales"

Iberico pork, maitake, paris mushroom, Shaoxing

A4 Toriyama Wagyu

Veal sweetbread, endive, soy caramel, garlic

My Interpretation of Kaya Toast

Pandan, coconut, gula melaka, muscovado, pineapple

Petit fours

5 courses at \$208++ per person

Wine pairing at \$128++

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

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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

7 courses \$238++ per person

Wine pairing at \$188++

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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 obsiblu 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

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