

DELUXE
PACKAGE

Dinner

\$148PP

DRINKS

House Cocktail

(Choose One)

Aperol Spritz

Aperol Aperitivo, Prosecco & sparkling water
finished with fresh orange

Botanica Spritz

Gin, Elderflower, Green Grocer,
sparkling wine & tonic

Matching Wines

NV Bandini Prosecco Extra Dry, Veneto, Italy

Totara Sauvignon Blanc, Marlborough, NZ

Black Cottage Pinot Noir, Marlborough, NZ

Valdespino El Candado Px Sherry, Jerez, Spain

Coffee

Espresso, long black

Macchiato, piccolo, flat white, latte, cappuccino,
mocha, hot chocolate

Loose leaf Tea

Black - NYC Breakfast, Earl Grey Reserve,

French Earl Grey, English Breakfast

Green - China Jasmine, Green Rose, Lemon Green

Herbal - Chamomile, Peppermint, Ginger Lemon Grass, Chai

(allow 5 minutes for proper infusion)

MENU

BY LUKE NGUYEN

Dinner Tasting Menu To Share

Chef's Selection of dumplings (2 pieces / pp)

Young jackfruit, chilli paste, fried shallot,
sesame crackers (v, vg, gf)

Vietnamese style corn fritters, Botanic House tomato
and chilli jam dipping sauce (v, vg, gf)

Organic chicken skewers, marinated bean curd,
spicy satay and bush cucumber (gf)

Seared Yellow fin tuna with sesame seed,
finger lime and chilli tamari dressing

Slow cooked spiced Wagyu beef brisket, cabbage salad
with Vietnamese herbs and pickled vegetables (gf)

Pan-fried fish fillets, authentic turmeric, galangal
and tomato sauce with tempura saltbush (gf)

Twice cooked master stock chicken, egg noodles,
steamed vegetables and plum sauce

Steamed Jasmine rice

Lychee pudding, fresh seasonal fruit,
coconut sponge and tapioca (vg, gf)

Vietnamese coconut cake, almond cookies
and raspberry ice cream

Add-ons \$15

(basket of 3)

Crab & scallop dumplings

Duck & pumpkin dumplings

Wild mushroom dumplings (v, vg)