

Welcome to BŌTA

Discover a flavoursome journey across Asia at BOTA.
Savour popular dishes from Japan, Thailand, Malaysia,
Singapore and Indonesia whilst sipping speciality
beverages for your evening soirée.



STARTERS

EDAMAME V Salty or spicy	40
VIETNAMESE ROLL SO, S, N Shrimps, vegetables, rice paper roll, peanut dressing	50
GYOZA SO, SE Pan fried minced chicken & prawn dumpling, ponzu sauce	55
VEGETABLE TEMPURA G, D, E, SO Tempura sauce, wasabi mayonnaise	55
CHICKEN SATAY P, SE Four chicken skewers with peanut butter sauce, prawn crackers	58
CHICKEN KARAAGE A, E, D, SO, G Japanese style fried boneless chicken cubes, togarashi mayonnaise	58
CRISPY BABY CALAMARI S, G, D, E, SO Zucchini fritters, yuzu kosho mayo	65
BEEF SATAY N, S Four beef skewers with peanut butter sauce, prawn crackers	65
PRAWN TEMPURA S, SO, G, E Tempura sauce, wasabi mayonnaise	70
PEPPER CRAB S, SE, SO, G Singapore style fried soft shell crab in pepper sauce	82

MAINS

STIR FRIED VEGETABLE & TOFU SO Miso roasted eggplant, stir fried vegetable, jasmine rice	60
NASI GORENG N, SE, E Indonesian chicken and prawn fried rice, served with satay and fried egg	70
GREEN THAI CURRY V Served with white jasmine rice	60
Chicken	75
Prawn S	80
CHINESE STIR FRIED CHICKEN SO, N Broccolini, shitake mushroom, bok choy, cashew nuts, jasmine rice,	80
BLACK PEPPER BEEF SO, G Tender beef tossed in Chinese pepper sauce, potato purée	90
SEABASS TEMPURA S, G, SO, E Crispy fried seabass fillet, yuzu remoulade	95
SALMON TERIYAKI SO, SE, S Pickled ginger shoot, stir fried noodle, edamame, avocado	98
MISO COD E, ALC, SE, S Broccolini and asparagus, sticky rice, pickled plum & ginger	185
WAGYU BEEF RIB EYE SE, SO Thin slices of MB4 wagyu rib eye, ponzu sauce, pickle, ginger, Asian salad	230
CHILI GARLIC PRAWN S, D 4 pieces of grilled king prawn, Lemongrass infused tomato sauce, wild rice	105

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SALADS

MANGO & PAPAYA PRAWN SALAD S, P Mixed pepper, crunchy green leaves, bean sprouts, chili coriander dressing	65
SMOKE EGGPLANT & TOFU SE, SO, D, V Charred grilled eggplant, crispy tofu, sesame ginger dressing	60
VIBRANT SALAD E, SO, M Miso glazed chicken, kale leaves, baby spinach, baby vegetables, edamame, cucumber, flaxseed, yuzu dressing	68
ASIAN SESAME BEEF SALAD SE, SO Iceberg, cherry tomato, edamame, pickled mushroom, sesame ginger dressing	68
SOBA NOODLE SALAD Honey glazed chicken, soba noodle, edamame, asparagus, harusame dressing	68
BURRATA SALAD G, D Heirloom tomato, onion, cucumber, sourdough crouton, tomato vinaigrette	70

SIDES

FRENCH FRIES	28
SWEET POTATO FRIES	28
HOUSE SALAD	28
PRAWN CRACKERS SE	18
ONION RINGS G	28
JASMINE RICE	28
MASHED POTATO D	28
STEAMED VEGETABLES	28
JAPANESE EGG FRIED RICE E, SO, SE	40
STIR FRIED NOODLE SO, G, SE	40
MISO SOUP SO, S Tofu, seaweed, spring onion	25

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RAW BAR

SEAFOOD CEVICHE S, SO Hokkaido scallop, ahi tuna, salmon, miso yuzu dressing	75
SMOKED SALMON G, S, D Blinis, pickled onion, avocado, mix green salad, dill cream	78
TUNA TATAKI S, SO, SE Seared yellowfin tuna, ponzu sauce	85
BEEF TATAKI SO, SE Crispy garlic, sesame soya dressing, pickle ginger, shimeji mushroom	95
OYSTER S Shallot vinaigrette, lemon, Tabasco	6 PCS / 12 PCS 95 / 165

SUSHI & SASHIMI

4 pieces of Nigiri Sushi or 6 pieces of Sashimi

MAGURO S Tuna	55
SHAKE S Salmon	55
EBI S Prawn	55
HAMACHI S Yellow tail	58
UNAGI S Sea eel	58
HOTATE S Scallop	65
NIGIRI or SASHIMI SAMPLER S Choose 9 pieces of Nigiri or Sashimi of your choice	68
NIGIRI & SASHIMI S 9 Pieces of Sashimi + 9 pieces of Nigiri Choose any three from the selection	115
BOTA BOAT S Upgrade your Nigiri & Sashimi sampler with 8 pieces of chef's choice maki rolls	140

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ROLLS

MANGO CUCUMBER ROLL V, SE, SO Sweet mango, cucumber, iceberg lettuce, sesame seeds	65
BABY MAHA ROLL G, S, SO Tempura prawn, salmon & avocado, teriyaki sauce	75
CRUNCHY CALIFORNIA G, S, E, SO Avocado, crab stick, cucumber, iceberg lettuce wrapped with tobiko	75
SPICY TUNA & CRAB ROLL S, E, SE, SO Spicy tuna, crab stick, cucumber, togarashi	80
CRAZY PRAWN TEMPURA G, S, E, SO Prawn tempura, avocado, crab & mayo	80
PHILLY CHEESE D, S, E, SO Crab stick, fresh or smoked salmon, avocado, Philadelphia cheese	80
DRAGON MAKI SE, S, SO, E Grilled shrimp, avocado, tuna, unagi, teriyaki sauce	85
SMOKED VOLCANO S, G, E, SO, SE Spicy tuna, shitake mushroom, cucumber, avocado wrapped with salmon and crab	85
SPIDER ROLL G, S, E, SE, SO Soft shell crab tempura, salmon, avocado, tobiko, teriyaki sauce	90

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DESSERTS

ICE CREAM D <i>per scoop</i> Vanilla, chocolate or strawberry	18
SORBET V, GF <i>per scoop</i> Mango, lemon-mint or raspberry	18
RASPBERRY PAVLOVA D, E Raspberry, minted cream, meringue	30
LYCHEE & RASPBERRY TART G, D, E Yuzu custard cream	30
STICKY RICE & MANGO With coconut cream	35
MOCHI ICE CREAM G, D Two pieces of your favourite flavours: CHOCOLATE MATCHA SALTED CARAMEL MANGO STRAWBERRY	35
COCONUT CRÉME BRÛLÉE E, D With mango sorbet	35
BOTA CARROT CAKE G, D, N, E Cream cheese, walnut, granola	38
GUANAJA CHOCOLATE CAKE G, D, E Valrhona 70% dark chocolate from caribbean coast cocoa & dark chocolate sponge	40
JAPANESE CHEESECAKE G, D, E Cream cheese, mixed berries	40
TIRAMISU POT G, D, E Coffee soaked biscuit, Mascarpone cheese, whipped cream, cocoa powder	40
PASSION FRUIT CHARLOTTE D, G, E Passion fruit cream, vanilla sponge	30

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