

ALL DAY MENU

Weekdays from 11:00am – 10:00pm

Weekends from 4:00pm – 10:00pm

Last orders at 9:30pm.

SHARING PLATTERS

Crispy Cauliflower 🌿 — 28

Deep fried cauliflower, masala spice, sriracha mayo

Popcorn Chicken — 30

Seasoned bite-sized tender, crispy chunks of chicken

Spicy Yangnyeom Chicken — 31

Crispy chicken wing tossed with Korean spicy sauce

Black Garlic Fries 🌿 — 33

USA crisper fries, black garlic, Gran Moravia cheese, chili garlic aioli

The Bo+Co Truffle Fries 🌿 — 35

Crispy USA shoestring fries, truffle oil, Gran Moravia cheese

SANDWICHES & WRAPS

The Bo+Co Club Sandwich — 30

Turkey bacon, grilled chicken, over-easy egg, guacamole, house-made sourdough, served with dipper fries

Birria Taco - 31

Deep-fried taco with shredded beef stew, sour cream, guacamole, tomato salsa served with a side of beef broth

Grilled Vegetable Wrap 🌿 — 35

Grilled vegetables, plant-based minced chicken, guacamole, goat cheese, romaine lettuce, rolled in a flour tortilla served with waffle fries and yogurt

Chicken Fajitas — 48

Grilled chicken, sauteed onion, grilled Padron pepper served with flour tortilla, guacamole, pico de galo and Monterey Jack cheese

Add Ons: Prawn - 15 | Beef - 18

SALADS

The Bo+Co Caesar Salad — 31

Romaine lettuce, silver anchovies, sourdough crouton, beef bacon, Gran Moravia cheese, Caesar dressing

Super Kale Salad 🌿 — 31

Organic kale, orange, beetroot, blueberry, goat cheese, quinoa, almond flakes, goji berry, pomegranate dressing

Buddha Bowl Salad 🌿 — 31

Roasted cauliflower, pumpkin, red cabbage, broccoli, quinoa, chickpea, tofu, house dressing

Add Ons Rosemary Honey Chicken - 8

Kabayaki Beef - 15

Pan-fried Salmon Belly - 10

SOUPS

Mushroom Medley 🌿 — 25

With truffle oil and house-made cornbread toast

Fish Maw — 25

Thick egg drop fish maw soup, mushroom, black fungus, chili oil, black vinegar

PASTA

Aglio Olio Linguine 🌿 — 38

Linguine, aubergine, baby spinach, sundried tomato, zucchini, pistachio, basil

Add On: Grilled Chicken - 8

Bucatini Alla Gricia — 41

Bucatini, Sarawak black pepper, smoked turkey bacon, onsen egg, Gran Moravia cheese

Duck & Mushroom Fettuccine — 45

Fettuccine, roast duck, bok choy, king mushroom, plum sweet sauce, soy sauce

Lamb Bolognese Pappardelle — 48

Pappardelle, lamb bolognese, Gran Moravia cheese, pesto

Substitute Gluten-free pasta - 6

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ALILA BANGSAR

🌿 Vegetarian

It is our philosophy to serve fresh and quality food, therefore certain ingredients used may differ based on seasonal availability and freshness. This menu may contain one or more of the following allergens: wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish and soy. Please approach a manager if you have any dietary restrictions. All prices are quoted in nett Malaysian Ringgit (MYR), including 6% Sales & Service Tax (SST).

MAINS

Fried Fish Noodle Soup — 33

Crispy halibut fish fillet, bee hoon, flavorful fish broth with milk, tomato, sour plum and salted vegetables

Okra Stew Rice — 35

Okra stew cooked with tomato confit, caramelized onion & coconut milk served with papadum, fruit pickle and basmati rice

Crab Mee Mamak — 38

Wok-fried spaghetti with crab meat, egg, tiger prawn and spicy tomato sauce

Butterfly Pea Nasi Lemak — 39

Basmati rice cooked with butterfly pea, with a choice of deep-fried turmeric mackerel or crispy spiced chicken, coconut milk, peanuts, anchovies, cucumber, hard-boiled egg

Hainanese Chicken Rice — 39

Tender-poached chicken, fragrant steamed jasmine chicken rice, served with house-made chili sauce, bok choy, grated ginger, dark soy sauce, side soup

The Planet-Lover Burger — 40

100% plant-based patty, tomato, lettuce, vegan cheddar cheese, house-made bun (egg-less), served with dipper fries

Pan-Seared Chicken — 42

Pan-seared chicken, broccolini, creamy mash, Sarawak black pepper sauce

The Bo+Co Laksa — 43

Signature laksa broth cooked with flower crabs, seafood and secret laksa pesto, tiger prawn, poached chicken, julienned fish cake, silver sprouts, quail egg, laksa & bee hoon noodles

Fish & Chips — 45

Super crispy halibut fish, served with dipper fries and tartar sauce

Beef Noodle Soup — 48

Raw striploin beef slices, Korean glass noodles served with piping hot beef broth.

Best enjoyed when beef slices are cooked to a medium rare once broth is added.

Oven-Baked Salmon — 52

Oven-baked honey miso marinated Norwegian salmon served with black rice and a light coconut milk cucumber salad

Roasted Spring Chicken — 52

Roasted whole spring chicken basted with cola berry sauce, grilled Padron pepper, gremolata

Wagyu Beef Burger — 55

Grain-fed Australian Wagyu patty, house-made brioche bun, arugula, cheddar, red onion, tomato, secret sauce served with dipper fries

Grain-fed Beef Steak

120-Day Australian Ribeye — 110

120-Day Australian Striploin — 90

Served with mash potato, buttered vegetable & Bordelaise sauce

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PIZZAS

11:30am onwards only | Requires longer preparation time

Into The Woods — 45

Mixed forest mushroom, mozzarella, sage, garlic confit, porcini cream sauce

Four Cheese Pizza — 48

Gouda, mozzarella cheese, gorgonzola, Gran Moravia cheese, sage, alfredo cream base

Trip to Nonna's — 48

Chicken ham, Cajun chicken, button mushroom, Gran Moravia cheese, carbonara cream base

Cast Away — 48

Crab meat, prawn, mussel, squid, mozzarella cheese, oregano, Gran Moravia cheese, tomato sauce

Duckula — 55

Smoked duck, olive, fig, arugula salad, mozzarella cheese, Gran Moravia cheese, tomato sauce

The Bullgari — 55

Smoked beef bacon, beef salami, portobello mushroom, roasted capsicum, mozzarella cheese, Gran Moravia cheese, tomato sauce

Malaysian Buttermilk Chicken - 55

Fried chicken, mozzarella cheese, buttermilk base, bird's eye chili, curry leaf

DESSERTS

Southeast Churros — 25

Cinnamon churros, coconut flakes, coconut ice cream, gula melaka

Tiramisu Tart — 25

Espresso-steeped ladyfinger biscuits, cocoa, coffee sable

Skippy's Bread Pudding — 25

House-made peanut butter & chocolate babka served with vanilla ice cream

Warm Toffee Pudding — 28

Served with vanilla ice-cream & salted caramel

Hummingbird Cake — 32

Banana-pineapple spiced cake, layered cream cheese frosting served with caramelized pineapple & pecan hazelnut crumble

A generous slice, perfect for sharing!

