

ALL DAY MENU

Everyday from 11:00am – 10:00pm

Last orders at 9:30pm.

SOUPS & SALADS

Mushroom Medley — 28 

Mushroom soup, cream porcini foam, truffle oil, house-made cornbread toast

Oxtail Soup — 28

Slow boiled Australia oxtail with local spice, fresh coriander, lime, chili kicap & benggali bread

Kale & Romaine Caesar Salad — 31

Thinly sliced kale & romaine, crispy turkey bacon, croutons & house-made roasted garlic caesar dressing

Pasembur Salad — 28

Local turnip, cucumber, prawn fritters, coconut fritters, bean curd, Potato, hard-boiled egg & house cook pasembur sauce

Superfood Salad — 31

Mix salad, Blueberry, grapes, cranberry, quinoa, sunflower seeds, walnut, edamame, mandarin orange, feta, orange & yogurt dressing

Add Ons Rosemary Honey Chicken - 8
Pan-fried Salmon Belly Chunks - 10

BRUNCH

UNTIL 4PM DAILY

Big Breakfast — 36

Scramble egg, Beef bacon, Chicken sausage, grill tomato, roasted potato, mushroom, baby spinach and house made sour sough bread


Avocado & Hash Brown Toast — 35

Poached Egg, Crispy hash brown, Avocado mash, tomato & avocado hollandaise sauce


Chocolate Babka French Toast — 37

House-made chocolate swirl brioche, caramelized banana, vanilla mascarpone, French butter, maple syrup


SHARING PLATTERS

Rosemary Focaccia — 19 

House-made rosemary focaccia, balsamic dip, basil pesto, tomato salsa

The Bo+Co Truffle Fries — 35 

Crispy USA shoestring fries, truffle oil, Gran Moravia cheese

Garlic Fries — 33 


USA crisper fries, chili garlic aioli & fried garlic

Angus Meatball — 36


Grain-fed Australian Angus beef brisket, spiced tomato sauce, house-made sourdough toast

Chicken Pakora — 28

Marinate chicken for 24 hours with local spiced house-made dynamite sauce

Garlic Soy Cauliflower — 25 

Fried Cauliflower Bits toasted in garlic soy sauce


Combo Fries — 35 

USA Crisper & shoestring fries served with chili garlic aioli & cheese sauce

Trio Sharing Platter — 88

Angus Meatball, Chicken Pakora, Garlic Soy Cauliflower

PASTA

Rigatoni Arrabbiata — 38 

Aubergine, baby spinach, sundried tomato, zucchini, spicy tomato sauce

Spaghetti Carbonara — 41

Beef bacon, Sarawak black pepper, onsen egg

Fettuccine Bolognese — 45

Australia grain-fed minced Beef Bolognaise & Grated Gran Moravia Cheese

Seafood Linguini — 48


Prawn, squid, black mussel, basil, tomato sauce

Add Ons Grilled Chicken - 8

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

The Bo+Co Club Sandwich — 30

Turkey bacon, grilled chicken, over-easy egg, guacamole, house-made sourdough, shoestring fries

Birria Taco — 31

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

Grilled Chicken — 42

Charcoal grilled chicken, creamy mash, Sarawak black paper sauce

Good Ol' Fish & Chips — 45

Crispy halibut fish serve with green pea mash, Tartar sauce shoestring fries

Pan Seared Salmon — 45

Grilled Norwegian Salmon, Mediterranean risoni, tempura French bean & dill sauce

Wagyu Beef Burger — 55

Grain-fed Australian wagyu patty, house-made brioche bun, gruyere, arugula, red onion, tomato, served with shoestring fries

The Planet-Lover Burger — 40

Plant-based patty, tomato, lettuce, vegan cheddar cheese, house-made bun, Shoestring fries

Grain-fed Beef Steak

120-Day Australian Ribeye — 110

120-Day Australian Striploin — 90

Served with mash potato, buttered vegetable & Bordelaise sauce

Nasi Goreng Kampung — 30

House made kampung paste wok fried with overnight fragrant rice serve with pickle vegetable, chicken satay & prawn crackers

Nasi Lemak Chicken Rendang — 38

Chicken rendang, water spinach, pickle vegetable, cucumber, ground nut & anchovies, Coconut rice, fried egg & house made sambal

Curry Mackerel — 42

Local fish mackerel fish slow cook with curry paste and serve with white rice & papadum

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

Fried Fish Noodle Soup — 33

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

Spaghetti Mamak — 42

Wok Fried Spaghetti with cucur udang, tofu, potato, sawi, tiger prawn and house-made spicy tomato sauce

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PIZZAS

11:30am onwards only | Requires longer preparation time

Four Cheese Pizza — 48

Gouda, mozzarella, gorgonzola, and grated Gran Moravia, sage, infuse herbs oil, tomato sauce

Boscaiola — 51

Truffle bechamel, portobello & bottom mushroom, Ricotta, mozzarella, truffle oil

Aloha — 55

Tomato sauce base, honey grilled pineapple, chicken ham, minced chicken, red chili and cilantro, mozzarella cheese

Beefy — 58

Barbeque sauce base, Australia grain Minced beef, red onion, Roasted capsicum BBQ sauce & mozzarella cheese

Milano Salami — 58

Beef salami & fresh Agular salad, balsamic glaze, Classis tomato sauce

Tuna Island — 55

Pineapple sauce base, tuna chunk, red onion, red chili, Thousand Island and mozzarella cheese

Frutti Di Mare — 68

Velouté fish sauce base, prawn, black mussel, octopus, and mozzarella cheese

Two Oceans Collide — 68

Experience the best of both worlds -half tuna island and half frutti di mare

DESSERTS

Salted Caramel Tart — 27

Salted caramel, vanilla mascarpone cream

Panna Cotta — 29

White chocolate, strawberry compote, thyme, olive oil

Apple Tarte Tartin — 29

Caramelized apple, puff pastry, vanilla ice cream

Tiramisu — 25

Espresso -steeped ladyfinger biscuits, mascarpone Cheese, cocoa powder

Fruit Bowl — 28

Watermelon, mango, blueberry, and dragon fruit served with vanilla ice cream

