



ALL DAY MENU

b^otanica
+
co
BAMBOO HILLS

ALL DAY MENU

TO START

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 & grated Gran Moravia cheese

Garlic Fries — 28

USA crisper fries, fried garlic & chili garlic aioli

Angus Meatball — 36

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

Chicken Pakora — 28

Chicken marinated for 24 hours in a locally-spiced & house-made dynamite sauce

Garlic Soy Cauliflower — 25

Fried cauliflower bits toasted in garlic soy sauce

Calamari — 32

Crispy calamari with house-made cucumber aioli

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



SOUPS

Mushroom Medley — 28

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

Pumpkin Soup — 25

Roasted pumpkins with house-made cornbread toast

 Vegetarian  Chef Recommendations

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).



TO START

SALADS

Panzanella — 40

Seasonal medleys of heirloom tomato, burrata, cucumber, roasted bell peppers, herbed croutons, red wine vinaigrette

Kale & Romaine Caesar — 31

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

Superfood Salad — 31

Mixed salad, blueberry, grapes, cranberry, quinoa, sunflower seeds, walnut, edamame, mandarin orange, feta & orange herb dressing

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

PIZZAS

Tomato & Burrata — 62

Roasted vine tomato, burrata, mozzarella, fresh basil & tomato sauce

Four Cheese — 48

Gouda, mozzarella, gorgonzola, and grated Gran Moravia, sage, herb-infused oil & tomato sauce

Boscaiola — 51

Truffle bechamel, portobello & button mushroom, ricotta, mozzarella cheese & truffle oil

Aloha — 55

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

Beefy — 58

Australian grain fed minced beef, red onion, roasted capsicum BBQ sauce & mozzarella cheese

Milano Salami — 58

Beef salami, fresh arugula salad, balsamic glaze & classic tomato sauce

Tuna Island — 55



Pineapple sauce base, tuna chunks, red onion, red chili, Thousand Island dressing & mozzarella cheese

Frutti Di Mare — 68

Fish velouté sauce base, prawn, black mussel, octopus & mozzarella cheese

Two Oceans Collide — 68

Experience the best of both worlds — half Tuna Island and half Frutti di Mare

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PASTA

Mushroom Mafaldotte — 38

Mushroom, sun-dried tomato, truffle & garlic butter

Spaghetti Carbonara — 41

Turkey bacon, Sarawak black pepper & onsen egg

Spaghetti Bolognese — 45

Australian grain fed minced beef bolognese & grated Gran Moravia cheese

Seafood Linguine — 48

Prawn, squid, black mussel, basil & tomato sauce

Substitute Gluten-Free Pasta - 8

BRUNCH

UNTIL 4PM DAILY

Big Breakfast — 36



Scramble egg, turkey bacon, chicken sausage, grilled tomato, roasted potato, mushroom, baby spinach & house-made sourdough bread

Avocado & Hash Brown Toast — 38

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

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MAINS

Pistachio Chicken Roulade — 45

Slow-cooked chicken roulade stuffed with minced chicken, mushroom, and pistachio served with house-made cranberry sauce

Roast Half Chicken — 65

Roasted cornfed free-range chicken, seasonal vegetables, roasted baby potato & porcini jus

Festive Fish Pie — 42

Puff pastry pie filled with Norwegian salmon, halibut, leek, onion & dill cream

Good Ol' Fish & Chips — 45

Crispy halibut fish served with green pea mash, garlic aioli, tartar sauce & shoestring fries

Pan Seared Salmon — 48

Grilled Norwegian salmon, Mediterranean risoni, tempura-style French bean & dill sauce

Nasi Lemak Ayam Percik — 38

Roasted chicken percik, water spinach, pickled vegetable, cucumber, ground nuts & anchovies, coconut rice, fried egg & house-made sambal

The Bo+Co Curry Noodles — 38



Signature curry broth cooked with chicken stock, poached chicken leg, fish cake, bean sprout, long bean, tofu & thin egg noodles

Tsukune Ramen — 38

Japanese ramen, bean sprout, corn, onsen egg, chicken char siew & double boil chicken broth

Wagyu Beef Burger — 58

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

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DINNER

FROM 4 PM ONWARDS DAILY

Lamb Rack (Australian, 600g) — 198

Marinated with koji, whole roasted garlic

Beef (Grain-Fed; Australian)

Served with bordelaise sauce, salsa verde, mustard

Angus Sirloin (350g) — 168

Wagyu Ribeye (350g) — 280

Black Angus Tomahawk (1.5kg) — 620

Stuffed Salmon — 88

400g Norwegian salmon stuffed with prawn meat, sundried tomato, baby spinach, served with charcoal grilled seasonal vegetable

DESSERTS

Salted Caramel Tart — 27

Salted caramel & vanilla mascarpone cream

Kaya Toast — 27

Brioche toast, kaya ice cream & coconut flakes

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 & dragon fruit served with vanilla ice cream

ICE CREAM by Ooh La La

72% Venezuelan Dark Chocolate &

Sea Salt (200g) — 27

Roasted Pistachio (200g)

— 27

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