

## ALL DAY MENU

**Mon-Fri** 11.00am - 9.30pm (Last Order)  
**Sat, Sun & PH** 4.00pm - 9.30pm (Last Order)

## SHARING PLATTERS

### The Bo+Co Truffle Fries - 35

Crispy USA shoestring fries, truffle oil, grated parmesan cheese

### Crispy Cauliflower - 28

Deep fried cauliflower, masala spice, sriracha mayo

### Garlic Fries - 28

USA crisper fries, chili garlic aioli, fried garlic, herbs

### Prawn & Baby Squid - 45

Herb-crusted tiger prawn, baby squid calamari, garlic aioli

### Flatbread with Dips - 23

House-made flatbread of your choice with hummus, muhammara and tzatziki sauce

Flatbread choice: plain or garlic butter

### Spicy Yangnyeom Chicken - 31

Crispy chicken wing tossed with Korean spicy sauce

## SANDWICHES & WRAPS

### The Bo+Co Club Sandwich - 30

Turkey bacon, grilled chicken, egg over-easy and melted cheddar in toasted sourdough bread. Served with dipper fries

### Grilled Vegetable Sandwich - 28

Grilled vegetable, goat cheese and toasted sourdough bread. Served with dipper fries

### Birria Taco - 31

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

### Smoked Chicken Fajita - 35

Smoked chicken, tomato salsa, lettuce, and mozzarella cheese rolled in corn tortilla, served with corn chips and guacamole

## SALADS

### Shawarma Bowl - 31

Chicken shawarma, hummus, chickpea and cucumber salad, tomato salsa, pickled veg, quinoa

### The Botanica Caesar Salad - 28

Baby romaine lettuce, guacamole, crouton, poached egg, turkey bacon, and parmesan cheese

### Superfood Salad - 32

Quinoa, blueberry, roasted almond, sunflower seed, goji berry, pumpkin, spinach, baby romaine lettuce, and orange rosemary dressing

### Buddha Bowl Salad - 31

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

## Add-Ons

Rosemary Honey Chicken - 8 | Grilled Prawn - 15 | Pan-fried Salmon Belly Chunks - 17

## PIZZAS

11.30am onwards only

 **Require longer preparation time**

### Trip to Nonna's - 48

Chicken ham, Cajun chicken, mushroom, with carbonara cream base

### Three Cheese - 48

Tomato sauce, smoked scamorza, mozzarella, cheddar cheese, and basil

### Big Island - 38

Turkey ham, beef bacon, pineapple, and tomato sauce

### Into The Woods - 45

Mixed forest mushrooms, sage, and garlic oil

### The Italian - 45

White button mushroom, broccoli, and tomato sauce

### Cast Away - 48

Crab meat, prawn, mussel, squid, tomato sauce, oregano, mozzarella, and parmesan cheese

### Tuscan Summer - 52

Sun-dried tomato, garlic confit, fresh basil, bechamel sauce, buffalo cheese

### Duckula - 55

Smoked duck, olive, fig, arugula salad, parmesan

### The Bullgari - 55

Smoked beef bacon, beef salami, portobello mushroom, mozzarella cheese, roast capsicum, tomato sauce, parmesan

### Black Magic - 70

Truffle-infused cream base, mushroom, chicken, and sliced black truffle

It is our philosophy to serve fresh and quality food, therefore certain ingredients used may differ based on seasonal availability and freshness.

All prices are quoted nett in Malaysian Ringgit (MYR), and includes 6% service tax.

 MEAT-LESS, MAY CONTAIN ANIMAL BY-PRODUCTS SUCH AS EGG AND DAIRY.

## MAINS

### Halibut Fish & Chips – 45

Super crispy halibut, dipper fries, and tartar sauce

### Cauliflower Tikka Masala – 30

Roasted cauliflower, masala curry, chickpea, pandan and coconut-infused basmati rice

### Skillet Chicken – 42

Roasted Tuscan-style chicken with creamy mushroom, spinach, sun-dried tomato, and mashed potato

### 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, and side soup

### Crispy Big Chicken Nasi Lemak – 39

Extra-large crispy fried chicken, begedil, long bean and lady's finger, peanuts and ikan bilis, sunny-side up egg, house-made sambal

### Bimbi Bowl – 35

Brown rice, kimchi, corn, house-made sauce and Korean charbroiled chicken

### Pan-seared Salmon – 52

Norwegian salmon, buttered mushrooms, baby potatoes and basil pesto sauce

### The Botanica Laksa – 43

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

### Fried Fish Noodle Soup – 33

Crispy halibut fish fillet, flavourful fish broth with milk, tomato, sour plum, and salted veg

### Garlic Rotisserie Chicken – 45

Rotisserie chicken (half), garlic herbed butter, hasselback potato, porcini sauce

### Crab Mee Mamak – 38

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

### Tsukune Ramen – 33

Double boil chicken stock with black fungus, bean sprout & chicken char siew

### The Ultimate Bo+Co Meat Platter – 188

Roast chicken (half), braised lamb shank, grilled beef flank, and smoked duck, served with black pepper sauce, bordelaise sauce and your choice of side: Truffle fries, roast potato, mixed salad, herbed vegetables

### Grain-fed Beef Steak

#### 120-Day Australian Striploin – 90

#### 120-Day Australian Ribeye – 110

Choice of two sides: garlic-herbed hasselback potato, roasted vegetables, mixed salad  
Choice of sauce: whole grain mustard, yellow mustard, bordelaise sauce, café de paris butter

### Angus Beef Burger – 45

Grain-fed Australian Angus patty, house-made brioche bun, arugula, cheddar cheese, red onion, tomato, secret sauce

### The Planet-Lover Burger – 40

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

100% plant-based and gluten-free

## SOUPS

### Fish Maw – 25

Thick egg-drop fish maw soup, mushroom, black fungus

### Mushroom Medley – 25

With truffle oil and sourdough toast

## PASTAS

### Strozzapreti Arrabbiata – 35

Roasted capsicum, mushroom, baby spinach, broccoli, spicy tomato sauce

### Duck & Mushroom Fettuccine – 45

Roast duck, king mushroom, portobello mushroom, sun-dried tomato, spinach

### Jumbo Lump Crab Linguine – 48

Jumbo lump crab meat, baby spinach, roasted bell pepper, garlic cream

### Bucatini Carbonara – 41

Egg yolk, parmesan cheese, beef bacon

This is based on a traditional recipe which does not use cream

### Change Pasta to Gluten-free - 6

## DESSERTS

### Skippy's Bread Pudding – 25

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

### Southeast Churros – 28

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

### Warm Toffee Pudding – 28

Served with vanilla ice-cream and salted caramel

### More Than Fruits – 32

Mixed fresh berries, watermelon, papaya, orange, lemon jelly, honey citrus syrup, vanilla ice-cream

### Banana Butterscotch Cake – 20

Served with vanilla ice-cream

### Tiramisu Tart – 25

Espresso-steeped ladyfinger biscuits, cocoa, coffee sable

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