

botanica + co

BANGSAR SOUTH

ALL DAY MENU

Sun - Thu 9.30pm (Last Order)
Fri, Sat & Eve of PH 10pm (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

Mediterranean Chicken Souvlaki – 41
Grilled meat skewer, tzatziki sauce, pita bread, Mediterranean salad

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**

Green Goddess 🌿 – 45
Broccoli, peas, asparagus, kale, sugar snaps, and smokey pesto

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

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 Meat Smith – 45
Chicken, salami, lamb, beef, tomato sauce, and mozzarella cheese

The Bullgari – 55
Smoked beef bacon, beef salami, portobello mushroom, mozzarella cheese, roast capsicum, tomato sauce, parmesan

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

Tsukune Ramen – 33

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

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

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

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

Gluten-free - 6

DESSERTS

Skippy's Bread Pudding – 25

House-made peanut butter and chocolate bakka 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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