

WEEKEND BRUNCH MENU

9.30am - 4.00pm

MAINS

Botanica Breakfast – 36

Choice of scrambled or onsen egg, with beef bacon, chicken sausage, baby spinach, breakfast roast potato, button mushroom, tomato, house-made sourdough toast

Scrambled Stack – 34

Scrambled eggs, turkey bacon, king oyster mushroom, arugula, tomato, house-made sourdough toast. Served with house salad and potato tots

Egg & Chorizo Toast – 35

Two poached eggs, beef chorizo, avocado, cherry tomato, arugula, house-made sourdough toast

The Weekend Maple Burger – 35

Maple syrup-grilled chicken, chicken sausage, scrambled egg, potato rosti, beef bacon, cheese, house-made brioche

Filo Spinach & Ricotta Pie – 36

Baby spinach, ricotta cheese, egg, parmesan

Chocolate Babka French Toast – 33

House-made chocolate swirl brioche with caramelized banana, salted butter, maple syrup

Blueberry Cheesecake Waffle – 32

Fresh-baked waffle, cream cheese with fresh blueberry compote, vanilla ice-cream

Pan-seared Salmon – 52

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

Halibut Fish & Chips – 45

Super crispy halibut, dipper fries, and tartar sauce

Skillet Chicken – 42

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

Tsukune Ramen – 33

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

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

Bimbi Bowl – 35

Brown rice, Kimchi, corn, Bimbi sauce and Korea charbroil chicken

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

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

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

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

Birria Taco – 31

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

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.

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

Green Goddess 🌿 – 45

Broccoli, peas, asparagus, kale, sugar snaps, and smokey pesto

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

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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