



ALL DAY MENU

botanica
+
co
BAMBOO HILLS

ALL DAY MENU

TO START

SHARING PLATTERS

Focaccia & Kombu Butter — 20 

Housemade focaccia bread toasted with kombu butter

The Bo+Co Truffle Fries — 35  

Crispy USA shoestring fries, truffle oil and grated Gran Moravia cheese

Garlic Fries — 30  

USA crisper fries, chili garlic aioli and fried garlic

Garlic Soy Cauliflower — 28  

Fried cauliflower bits toasted in garlic soy sauce

Chicken Pakora — 30 

Chicken marinated for 24 hours in a locally-spiced and housemade dynamite sauce

Botanica Chicken Satay — 32 

Malaysian style satay served with cucumber, red onion, ketupat and housemade peanut sauce

SALADS

Superfood Salad — 33 

Mixed salad, blueberry, grapes, cranberry, quinoa, sunflower seeds, walnut, edamame, mandarin orange, feta, orange and yogurt dressing

Kale & Romaine Caesar Salad — 31

Thinly sliced kale and romaine lettuce, crispy turkey bacon, croutons and housemade roasted garlic Caesar dressing

Panzanella Salad — 40

Seasonal medley of heirloom tomatoes, burrata, cucumber, roasted bell peppers, herbed croutons and red wine vinaigrette

Botanica Boost Salad — 35 

Quinoa, chickpeas, cherry tomatoes, tofu, roasted cauliflower and red cabbage, broccoli, pumpkin seeds, sunflower seeds, almonds, and house dressing

Octopus Carpaccio — 78 

Mediterranean sliced octopus, refreshing lemon vinaigrette, and microgreens

Add-Ons

Rosemary Honey Chicken — 8

Pan-fried Salmon Belly Chunks — 10

SOUPS

Mushroom Medley — 29  

Mushroom soup, creamy porcini foam, truffle oil and housemade cornbread toast

Pumpkin Soup — 29  

Roasted pumpkin with housemade cornbread toast



Bamboo Hills Exclusive



Vegetarian



Chef Recommendation

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PIZZAS

ALL OUR PIZZAS ARE 12 INCHES & COMES WITH 8 SLICES

Tomato & Burrata Pizza — 62

Roasted vine tomatoes, burrata, mozzarella, fresh basil and tomato sauce

Boscaiola Pizza — 51

Truffle béchamel, portobello and button mushrooms, ricotta, mozzarella and truffle oil

Aloha Pizza — 55

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

Tuna Island Pizza — 52

Pineapple sauce base, tuna chunks, red onion, red chilli, Thousand Island and mozzarella cheese

Pancetta Pizza — 68

Italian cured beef, fresh basil, tomato sauce and mozzarella cheese

Smoked Veal Bacon Pizza — 65

Crisped smoked veal bacon, broccolis and mozzarella cheese

Add-Ons

100g Mozzarella / Parmesan Cheese — 13

100g Burrata Cheese — 20

PASTA

ALL OUR PASTA IS FRESHLY HANDMADE

Burrata Lovers — 41

Spicy creamy tomato sauce, burrata cheese, fresh basil and fresh pasta

Spaghetti Carbonara — 45

Turkey bacon, Sarawak black pepper and onsen egg

Mushroom Tortiglioni — 38

Mushrooms, sundried tomatoes, truffle and fresh pasta

Spaghetti Bolognese — 45

Australia grain-fed minced Beef Bolognese and grated Gran Moravia Cheese

Pesto Tortiglioni — 42

Minced chicken sausage, fresh pesto & herbs crumble, and parmesan cheese

Seafood Linguine — 48

Prawn, squid, black mussel, basil and tomato sauce

Add-Ons

Grilled Chicken — 10

Beef Bacon — 8

Substitute

Gluten-Free Pasta — 8



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BRUNCH

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Big Breakfast — 36

Scrambled eggs, turkey bacon, chicken sausage, grilled tomato, roasted potatoes, mushrooms, baby spinach, and housemade sourdough bread

Chicken & Egg Burger — 32

Crispy chicken, honey mustard coleslaw, pineapple chutney, sunny side up and housemade brioche burger bun

Mascarpone & Berries Toast — 37

Housemade white bread with mascarpone cheese, mixed berries and strawberry compote

Avocado Toast — 32

Housemade sourdough bread, fresh avocado guacamole, pico de gallo and poached egg

Eggs Benedict — 35

Handmade brioche bun, turkey bacon, poached egg, hollandaise sauce and mixed greens

Lazy Omelette — 28

Fresh egg omelette with onions, mushrooms, asparagus, sundried tomatoes, feta cheese and parmesan cheese

Add-Ons

Smoked Salmon — 10
Beef Bacon — 8

Substitute

Sourdough Bread — 5

GRILLED

Octopus — 118

Charcoal grilled octopus, carrot purée, Montpellier butter and broccolini

Salmon (300g) — 88

Grilled Norwegian salmon, fresh basil, tomatoes, fregola and vegetable

Wagyu Ribeye (300g) — 280

Bordelaise sauce, salsa verde, Dijon mustard and grilled vegetables

Lamb Rack (300g) — 198

Bordelaise sauce, salsa verde, Dijon mustard and grilled vegetables

Angus Beef Sirloin (300g) — 168

Bordelaise sauce, salsa verde, Dijon mustard and grilled vegetables

Angus Ribeye (300g) — 180

Bordelaise sauce, salsa verde, Dijon mustard and grilled vegetables

Wagyu Beef Tomahawk (1.6kg+) — 780

Charcoal-grilled Australian Wagyu Tomahawk, mashed potatoes, grilled seasonal vegetables, salsa verde and bordelaise sauce



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MAINS

Botanica Club Sandwich — 30

Roasted Cajun chicken, smoked turkey bacon, over-easy egg, tomato, lettuce and housemade white bread

Substitute Sourdough Bread — 5

Pistachio Chicken Roulade — 47

Slow-cooked chicken roulade stuffed with minced chicken, mushrooms, and pistachios, served with housemade cranberry sauce

Tuscan Salmon — 48

Pan-seared salmon, sundried tomatoes, mushrooms, baby spinach, cherry tomatoes and creamy sauce

Good Ol' Fish & Chips — 48

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

Wagyu Beef Burger — 58

Grain-fed Australian Wagyu patty, housemade brioche bun, Gruyère, arugula, red onion, tomato, served with shoestring fries

Suckling Lamb Leg — 138

14-hour sous-vide Spain suckling lamb leg with fresh herbs, perfectly charred and tender, served with lamb jus and grilled vegetables

Braised Beef Cheek — 68

Slow braised 8-hour Australia beef cheek, mashed potato and char-grilled asparagus

Nasi Lemak — 38

Chicken rendang, water spinach, cucumber, ground nuts, anchovies, coconut rice, fried egg and sambal

The Bo+Co Curry Noodles — 38

Signature curry broth cooked with chicken stock, poached chicken leg, fish cake, bean sprouts, long beans, tofu and thin egg noodles

DESSERTS

Tiramisu — 25

Espresso-steeped ladyfinger biscuits, mascarpone cheese and cocoa powder

Panna Cotta — 29

White chocolate, strawberry compote, thyme and olive oil

Salted Caramel Tart — 27

Salted caramel and vanilla mascarpone cream

Apple Tarte Tartin — 29

Caramelised apple, puff pastry and vanilla ice cream

Double Chocolate Moist — 25

Housemade double chocolate moist cake with a choice of vanilla or dark chocolate ice cream

Chocolate — 27

72% Venezuelan dark chocolate & sea salt ice cream, chocolate soil and brownie

Pistachio — 27

Roasted pistachio ice cream, pistachio soil and pistachio cream



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Ice Cream



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