



A L L D A Y M E N U

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

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 and herbed croutons

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

SOUPS

Mushroom Medley  

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

Pumpkin Soup  

Roasted pumpkin with housemade cornbread toast

Soup Size Regular — 29
Small — 18

 Bamboo Hills Exclusive  Vegetarian  Chef Recommendation

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P I Z Z A S

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

P A S T A

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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B R U N C H

A L L D A Y

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

G R I L L E D

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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