




ALL DAY MENU

b^otanica
+
co
BANGSAR SOUTH



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, ketuput 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

Botanica Boost Salad — 35 

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

Panzanella Salad — 40



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

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

 Vegetarian  Chef Recommendation

It is our philosophy to serve fresh and quality food, therefore certain ingredients used may differ based on seasonal availability and freshness. This menu may contain one or more of the following allergens: wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish and soy. Please approach a manager if you have any dietary restrictions. All prices are quoted in nett Malaysian Ringgit (MYR), including 6% Sales & Service Tax (SST).

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

Aloha Pizza — 55

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

Pancetta Pizza — 68

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

Boscaiola Pizza — 51

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

Tuna Island Pizza — 52

Pineapple sauce base, tuna chunks, red onion, red chilli, Thousand Island 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

Mushroom Tortiglioni — 38

Mushrooms, sundried tomatoes, truffle and fresh pasta

Pesto Tortiglioni — 42

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

Spaghetti Carbonara — 45

Turkey bacon, Sarawak black pepper and onsen egg

Spaghetti Bolognese — 45

Australia grain-fed minced Beef Bolognese and grated Gran Moravia 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

Salmon (300g) — 88

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

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

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MAINS

Botanica Club Sandwich — 30

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

Substitute Sourdough Bread – 5

Pistachio Chicken Roulade — 47

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

Tuscan Salmon — 48

Pan-seared salmon, sundried tomatoes, mushroom, 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

Hainanese Chicken Rice — 28.50

Sous-vide chicken, paired with fragrant jasmine rice, chicken broth, accompanied by homemade chili sauce, ginger paste, and light soy dressing

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

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 sprout, long beans, tofu and thin egg noodles

Wagyu Beef Burger — 58

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

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

Caramelized 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

 Ice Cream

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