



## DINNER MENU

6:00PM – 9:30PM

### APPETIZER & SHARING PLATES

<b>Edamame</b>	10
<i>Steamed Japanese soy bean, sea salt</i>	
<b>Gyoza</b>	20
<i>Pan-fried chicken dumpling</i>	
<b>Tori Nanban</b>	26
<i>Crispy fried chicken thigh with house-made sauce &amp; tartar sauce</i>	
<b>Chuka Kuraage</b>	10
<i>Marinated jelly fish in house-made spicy sweet sauce</i>	
<b>Chicken Katsu</b>	30
<i>Crispy fried chicken cutlet, tonkatsu sauce</i>	
<b>Truffle Kinoko</b>	20
<i>Deep fried Portobello mushroom with truffle mayonnaise</i>	
<b>The Bo+Co Truffle Fries</b>	28
<i>Crispy USA shoestring fries tossed with truffle oil &amp; grated parmesan cheese</i>	
<b>Broken Chilli Fries</b>	19
<i>Shoestring fries tossed with broken chilli &amp; grated parmesan cheese</i>	
<b>Tripled Cooked Hand-cut Chips</b>	20
<i>Served with tomato salsa &amp; sour cream</i>	

### MAKI

<b>California Maki</b>	23
<i>Kanikama, cucumber, avocado, flying fish roe</i>	
<b>Salmon Avocado Maki</b>	30
<i>Norwegian salmon trout, avocado</i>	
<b>Salmon Maki</b>	15
<i>Norwegian salmon trout</i>	

### SALAD

<b>The Botanica Caesar Salad</b>	26
<i>Fresh baby romaine lettuce, avocado, crouton, poached egg, beef bacon &amp; parmesan cheese</i>	
<b>Oyako Salad</b>	32
<i>Poached chicken, crispy shirauo, pasteurized onsen egg, house-made Caesar dressing</i>	
<b>Aburi Trout Salad</b>	39
<i>Aburi salmon trout, sweet mango, avocado, with garden salad</i>	

### MAINS

<b>Pan Fried Chicken</b>	36
<i>Boneless chicken thigh, creamy mushroom, potato</i>	
<b>Mama's Bolognese</b>	32
<i>Minced beef simmered in rich tomato sauce, tossed in spaghetti</i>	
<b>Spicy Crayfish Aglio Olio</b>	42
<i>Char-grilled crayfish lightly sautéed with spaghetti &amp; sambal chilli</i>	
<b>Lamb Kofta Curry</b>	42
<i>Spiced lamb meatballs simmered in a rich &amp; aromatic tomato-based curry, served with basmati rice pilaf, kachumba salad &amp; crispy papadam</i>	
<b>Halibut Fish &amp; Chip</b>	42
<i>Super crispy halibut, served with steak fries &amp; tartar sauce</i>	
<b>The Botanica Burger</b>	38
<i>House-made all beef patty, served with steak fries, mushroom ragout, melted cheddar, mustard mayo &amp; onion ring in a toasted bun</i>	

### JAPANESE MAINS

<b>Chashu Ramen</b>	37
<i>Marinated braised chicken, marinated egg, shoyu broth</i>	
<b>Bone-in Short Rib Ramen</b>	85
<i>Australian bone-in wagyu short rib braised in special sauce, beef and chicken stock boiled over two days</i>	
<b>Salmon Teriyaki Don</b>	58
<i>Charcoal-grilled salmon fillet with teriyaki sauce, over rice</i>	
<b>Oyako Don</b>	29
<i>Chicken thigh and egg simmered with onions over rice, served with pasteurized raw egg</i>	
<b>Kaisen Bara Chirashi Don</b>	65
<i>Freshly diced seasonal seafood marinated in house-made sauce, over rice</i>	
<b>Chicken Katsu Curry Rice</b>	39
<i>Crispy chicken cutlet with Japanese curry, over rice</i>	

### SANDWICHES

<b>Cuban Sandwich</b>	34
<i>Freshly baked sourdough bread, slow-cooked pulled beef, chicken ham &amp; pickled vegetables with melted swiss cheese</i>	
<b>The Bo+Co Club</b>	30
<i>Turkey bacon, grilled chicken, egg over-easy &amp; melted cheddar in toasted sourdough bread, served with freshly fried chips</i>	
<b>The Ultimate Steak Sandwich</b>	39
<i>120g Australian grain-fed sirloin, truffle oil-baked portobello mushroom, caramelized onion, wild rocket &amp; dijon mustard aioli, served with freshly fried chips</i>	

### PIZZA

<b>Bianca Funghi Pizza</b>	35
<i>Mixed forest mushrooms, sage &amp; garlic oil</i>	
<b>Green Goddess Pizza</b>	34
<i>Broccoli, peas, asparagus, kale, sugar snaps &amp; smokey pesto</i>	
<b>Chicken Tikka Pizza</b>	33
<i>Raita, cucumber, semi-caramelized onion, cilantro &amp; mango chutney</i>	
<b>Maui Pizza</b>	33
<i>Grilled chicken, pineapple, mozzarella, tomato sauce, basil &amp; shaved parmesan</i>	
<b>Carbonara Pizza</b>	34
<i>Chicken ham, turkey ham &amp; mushroom with carbonara cream base</i>	

### STREET BURGER

(ONLY AVAILABLE MONDAY-FRIDAYS)

<b>Nina's Ayam Burger</b>	23
<i>Chicken patty, pineapple ring, cheese and BBQ sauce</i>	
<b>Tito's Got Fish Burger</b>	23
<i>House-made Halibut fish fillet, coleslaw, pickled vegetables &amp; tartar sauce</i>	
<b>Rooster Cham Burger</b>	25
<i>Double chicken patty wrapped with egg, crispy onion &amp; onion aioli</i>	
<b>Armstrong Shidah Burger</b>	25
<i>Beef patty, roasted tomato, fried egg and teriyaki sauce</i>	
<b>Abang-hood Burger</b>	25
<i>Lamb patty, pickled onions, fried egg and chipotle sauce</i>	

### DESSERTS

<b>Banana Butterscotch Cake</b>	18
<i>Served with vanilla ice-cream</i>	
<b>Churros Donut Stack</b>	20
<i>Donut-shaped churros stack topped with vanilla ice-cream, drizzled with caramel &amp; chocolate</i>	
<b>Mizu Shingen Mochi</b>	18
<i>Japanese raindrop jelly, kuromitsu, roasted soy bean powder</i>	
<b>Fruit Anmitsu</b>	27
<i>Fresh fruit, jelly, artisanal green tea ice cream, mochi, red bean paste, kuromitsu</i>	

ALL PRICES ARE QUOTED IN MALAYSIAN RINGGIT, INCLUSIVE OF 6% GOODS AND SERVICES TAX (GST), AND SUBJECT TO A 10% SERVICE CHARGE.