

Welcome to

BOBO DINING ROOM

AWARDS

Malaysia Tatler's
Best Restaurants Guide 2017

More to come...

I love to eat. Who doesn't? Good food to me is food cooked using fresh, good quality ingredients, with a dash of loving attention. Food that is full of flavour. Most importantly, good food to me is meant to be shared with family and friends.

I hope you will enjoy my rather eclectic selection of dishes at Bobo Dining Room, influenced by my favourite cuisines: Italian, Spanish, Japanese, Chinese, Malay and Indian. I hope you will also enjoy my collection of art works. Most importantly, I hope you will leave with a smile and a full stomach!

I wish you La Dolce Vita, a beautiful life.

—Ed

www.bobokl.com

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Call **03-2092 5002**

for reservation and enquiries

I love sharing platters, as I get to try different dishes. It is a very enjoyable Malaysian way of eating. I hope you will enjoy my selection of sharing platters below.

SHARING PLATTERS

The Seafood Platter ... 128

Cheesy baked oysters, Japanese crispy fried oysters with wasabi mayo and ikura, salmon crudo with ikura, lemon curd and horseradish crème, prawn ala plancha, crispy cauliflower tempura with kimchi mayo, grilled cheesy button mushrooms, green leaves and bread to soak up the sauces!

The Charcuterie, Foie Gras & Cheese Platter ... 98

Selection of charcuterie and cheese, foie gras pate, crispy cauliflower tempura with kimchi mayo, grilled cheesy button mushrooms, green leaves and bread

The Vegetarian Platter VEGETARIAN ... 98

Arancini stuffed with buffalo mozzarella, tomato coulis and basil, crispy cauliflower tempura with kimchi mayo, crispy polenta with lemon aioli, grilled cheesy button mushrooms, risotto stuffed baby peppers, green leaves

The Satay Platter ... 48

Chicken and beef satay with traditional condiments

STARTERS

Ed: One of my favourite dishes from my restaurant Cava, down the road. I love soaking fresh bread in the fragrant prawn infused olive oil.

Spanish Prawn ala Plancha ... 28

Served with bread

Salmon Crudo ... 34

Ikura, lemon curd and horseradish crème

Foie Gras Pâté ... 48

Cranberry sauce, onion marmalade

Arancini VEGETARIAN ... 28

Saffron scented risotto balls stuffed with buffalo mozzarella, tomato coulis, basil

Polenta Fries VEGETARIAN ... 25

with lemon truffle aioli

Crispy Cauliflower

Tempura VEGETARIAN ... 25

with kimchi mayo

Ed: One of my favourite party dishes. The roast duck is from my favourite roast duck restaurant, which goes really well with my Vietnamese baby spinach salad.

Roast Duck & Baby Spinach Salad ... 35

with Vietnamese dressing

Traditional Greek Salad VEGETARIAN ... 28

Mixed greens, kalamata olives, red peppers, cucumber, cherry tomatoes, crouton, goat cheese, balsamic pearls

Caesar Salad with Grilled Herbed Chicken Breast ... 28

Vegetarian option available

Grilled Cheesy Button Mushroom Salad ... 28

Ed: One of our best sellers from Opus, for the past 15 years.

Seafood Surprise ... 32

Prawns, squid and clams in tomato broth

Ed: Every restaurant needs a delicious creamy mushroom soup in its menu.

Creamy Mushroom Soup VEGETARIAN ... 25

Truffle oil

PASTAS, RICE, NOODLES

Our all time favourite Malaysian dish made specially at Bobo. Our special Bobo nasi lemak uses nutty Beras Sia' from Sarawak, which we buy from the Langit Collective. The rice is available for sale at Lucky Bo.

Bobo's Beras Sia' Nasi Lemak with Ayam Berempah ... 28

Ed: A dish I created for Lucky Bo, using sambal ikan bilis made by a famous Malaysian model.

Ed's Spaghetti Nasi Lemak ... 32

Ed: One of my favourite Bobo dishes.

Sweet Potato Gnocchi ... 36

Salchichón, shiitake and button mushrooms, brown butter sage dressing

Vegetarian option available

Duck Jamón Carbonara ... 42

Fettuccini, mascarpone, button mushrooms, parmesan, egg yolk, truffle oil

Duck Confit Spaghetti ... 42

Garlic, spinach, semi-dried tomatoes, olive oil

Mushroom Aglio Olio VEGETARIAN ... 32

Button mushrooms, shitake mushrooms, garlic, chilli flakes, olive oil

Ed: A delicious vegetarian dish which I sometimes make for my vegetarian friends.

Risotto Stuffed Baby Peppers VEGETARIAN ... 36

Truffle crème, rocket

Ed: Our partner Ranjit says this is almost as good as the mee mamak from his favourite stall in Penang.

Bobo's Seafood Mee Mamak ... 36

MEATS & SEAFOOD

Ed: My favourite cut of beef, perfectly grilled. Ask for some sea salt flakes, to sprinkle on it, like I do.

Perfectly Grilled Black Angus Ribeye 300 G ... 118

Dauphinoise potatoes, red pepper, onions, grilled asparagus, au jus

Ed: One of our best sellers at Bobo. The recipe was from our ex-head chef, who used to work for a restaurant chain famous for its ribs.

Bobo's BBQ Beef Short Ribs ... 58

Truffle mash, coleslaw

Ed: Lamb ribs done the way I like it—seasoned with rosemary, garlic, pepper, and salt and pan grilled. Delicious medium or medium well.

Grilled NZ Lamb Ribs ... 78

Dauphinoise potatoes, mint sauce, vegetables

Ed: My favourite chicken dish at Bobo.

Chicken Roulade ... 42

Stuffed with baby spinach, sun dried tomatoes and salchichon; Served with grilled zucchini, truffle mash, au jus

Ed: Personally I prefer Chinese roast duck to any other way of cooking duck. But this French styled duck is quite delicious.

Duck Confit ... 48

Truffle mash, grilled zucchini, cranberry sauce

Ed: Delicious Barramundi stuffed and wrapped in crispy thin pastry.

Fresh Australian Barramundi Paupiette ... 79

Braised leeks, red wine sauce

Ed: One of our best sellers at Bobo. I prefer my salmon slightly under-cooked, but most Malaysians like their salmon fully cooked. If you would like your salmon under-cooked, please inform our staff.

Grilled Norwegian Salmon ... 52

Truffle mash, grilled zucchini, salmon roe, dill hollandaise

HAPPY ENDINGS

Macadamia Cheese Cake ... 28

Premium Forty Licks vanilla ice cream

Orange Chocolate Cake ... 28

Premium Forty Licks vanilla ice cream

Chocolate Lava Purse ... 28

Premium Forty Licks vanilla ice cream

Affogato ... 22

Selection of

Forty Licks Ice Cream ... 12 per scoop