



What is Modern Malaysian Makan? Is it just Malay, Chinese and Indian cuisines?

Malaysian cuisine is constantly evolving. Our earliest experiments include the Peranakan cuisine which was a delicious blending of Chinese ingredients and cooking methods with Malay spices and herbs. Johor laksa uses spaghetti because Sultan Abu Bakar acquired a liking for spaghetti during his travels in Europe. The Hainanese chefs made their version of the chicken chop for their British masters. Bah kut teh was supposedly invented in Klang to feed the coolies working at the port. Sarawak laksa, manok pansoh, and umai are dishes which our fellow Malaysians from Sabah and Sarawak have introduced to our palates. Pasta, pizza, burgers, and other western cuisine (and also Japanese, Korean, Arabian, cuisines) are also now part of our eating culture. And then there is the current Boba tea craze, originating from Taiwan.

More recently, chefs have also come up with dishes like: nasi lemak burger, roti canai with cheese and salted egg yolk with just about everything. Innovative chefs like Dewakan's Darren Teoh have come up with innovative ways to use local ingredients.

If there is anything that could be said about us Malaysians—it is that we love our food, and that we are willing to try just about anything. At MMM, we decided to be a bit playful with our Malaysian cuisine; from our famous Nasi Lemak Bobo using Beras Sia from Sarawak to a Wagyu Beef Hokkien Mee (KL styled); to old favourites like satay, mee mamak and a steak done just right.

Yes, like our country, we are a bit of a rojak. We are a bit of the old and the new, with a few odd dishes thrown in. We hope you will enjoy our version of Modern Malaysian Makan. Now, let's eat.

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Call **03-2092 5002**

for reservation and enquiries

sharing platters

THE SEAFOOD PLATTER ... 148

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 Indian mint chutney, grilled cheesy button mushrooms, green leaves and bread to soak up the sauces!

THE VEGETARIAN PLATTER VEGETARIAN ... 128

Arancini stuffed with buffalo mozzarella, tomato coulis and basil, crispy cauliflower tempura with Indian mint chutney, salted egg yolk polenta fries, grilled cheesy button mushrooms, risotto stuffed baby peppers, green leaves

THE SATAY PLATTER ... 68

Chicken and beef satay with traditional condiments

THE OYSTER PLATTER ... 128

Baker's dozen of 13 oysters done 3 ways—cheesy baked, Japanese crispy fried and au naturel

BOWL OF YUMMY SALTED EGG YOLK FRIES ... 28

starters, salad, soups

OYSTERS 3 PER SERVING

Cheesy Baked ... 38

Japanese Crispy Fried ... 36
with wasabi mayo, ikura

Au Naturel ... 32

Happy Trio ... 34

PRAWN ALA PLANCHA ... 34

Served with bread

SALMON CRUDO ... 36

Ikura, lemon curd and horseradish crème

ARANCINI VEGETARIAN ... 28

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

SALTED EGG YOLK POLENTA FRIES VEGETARIAN ... 28

Curry leaves, cili padi

CRISPY CAULIFLOWER TEMPURA VEGETARIAN ... 28

Green leaves, Indian mint chutney

MMMANGO SALAD VEGETARIAN ... 28

Fried tofu, mango, mixed greens, red peppers, cucumber, cherry tomatoes, mango dressing

GRILLED CHEESY BUTTON MUSHROOM SALAD ... 30

SPICY TOMYAM SOUP ... 32

Prawns, clams, squid

AROMATIC SUP KAMBING MAMAK ... 30

Garlic bread

CREAMY MUSHROOM SOUP VEGETARIAN ... 24

Truffle oil, yau char kway croutons

mains

PERFECTLY GRILLED BLACK ANGUS

RIBEYE STEAK 300 G ... 118

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

BOBO'S BBQ BEEF SHORT RIBS ... 58

Truffle mash, coleslaw

GRILLED NZ LAMB RIBS ... 88

Dauphinoise potatoes, mint sauce, vegetables

BOBO'S FAMOUS BERAS SIA' NASI LEMAK ... 42

Ayam berempah, nyonya sambal prawn,
traditional condiments

WAGYU BEEF HOKKIEN MEE ... 48

Wagyu beef, prawns, squid, cabbage

SPAGHETTI NASI LEMAK ... 36

Sunny side-up egg

RISOTTO STUFFED BABY PEPPERS VEGETARIAN ... 42

Truffle crème, rocket

CHICKEN ROULADE ... 38

Stuffed with baby spinach,
sun dried tomato, salchichon

Grilled zucchini, truffle mash, au jus

GRILLED SALMON ... 55

Truffle mash, grilled zucchini, salmon roe,
dill hollandaise

SEAFOOD MEE MAMAK ... 35

VEGETARIAN MEE MAMAK ... 28

FETTUCINI SALTED EGG YOLK ... 42

Crispy soft-shelled crabs

BROWN RICE BEE HOON TUAK VONGOLE ... 35

sweet endings

PANDAN GULA MELAKA CAKE ... 28

Coconut gula Melaka ice cream

DURIAN CHEESECAKE ... 30

Coconut gula Melaka ice cream

CHOCOLATE LAVA WONTON ... 28

Vanilla ice cream

PANDAN CRÈME BRULEE ... 16

SELECTION OF PREMIUM FORTY LICKS ICE CREAM ... 14

Coconut gula Melaka / durian /
cempedak / vanilla