



FOR IMMEDIATE RELEASE

19 February 2018

Botanica+Co at Alila Bangsar Welcomes Discerning Foodies with a Simply Delectable Dining Experience

Botanica+Co opens its second restaurant in Alila Bangsar, welcoming discerning foodies with an intimate and soothing ambiance designed to delight the senses. In line with the brand's focus on fresh, wholesome and unpretentious fare, the menu at Botanica+Co at Alila Bangsar features a selection of delectable culinary creations for your dining pleasure.

Alila Bangsar is the latest 5-star hotel to grace the Bangsar skyline. Easily accessible from the Bangsar LRT station via a link bridge and located within a stone's throw from KL Sentral, Alila Bangsar is ideally positioned to cater to Botanica+Co's growing clientele.

A Menu That's as Personal as it is Hearty

Botanica+Co is driven by a simple goal: to provide customers with a dining experience that delights on a personal level. This is why we pay so much attention to every little detail, from music selection and floral arrangement to our choice of fresh ingredients and produce.

Featuring an extensive selection of hearty and authentic western and eastern fare made with quality local and imported produce, our menu is truly a labour of love. We take pride in producing each item on our menu where we can from scratch, with components including house-made sauces, salad dressings, dips, and soup stocks, to beverages such as sodas, milkshakes and more. Choose from comforting soups and appetizing salads, hearty mains in the form of pastas, pizzas, east and west culinary delights, indulgent desserts, and inviting cocktails.

Our Head Chef Sam Neoh believes in going back to basics in his approach to food, using fresh ingredients to draw out their original flavours for that authentic taste. Known for his gutsy culinary style, Sam specialises in melding exotic Asian flavours and cooking techniques into his western culinary training. His personal yet grounded touch ensures there's something on the menu for everyone.

Only at Botanica+Co at Alila Bangsar

The menu features the following exclusive dishes available only at Botanica+Co at Alila Bangsar, including:

- **Pasembur:** a mouthwatering Malaysian salad of crispy prawn fritters, quail egg, cucumber, chili pepper bean curd, and house-made peanut sauce
- **King Prawn Roll:** Served with Chef's special aioli of honey and dill, house-made brioche and butter chips
- **Prawn & Kale Pesto Pasta:** a specially prepared house-made kale pesto tossed with spaghetti and served with prawn.
- **Moroccan Lamb Salad:** tender lamb rack served over a bed of Moroccan style salad using caramelised onion, semi-dried tomato, white bean, chickpea, couscous and a Moroccan vinaigrette.
- **Korean Bowl:** Fragrant egg wok-fried rice with crispy fried chicken, pasteurized onsen egg, and cauliflower furikake
- **Wagyu Beef Burger:** A hearty meal of grain-fed Australian Wagyu patty with Asian sprouts, avocado, nori, and pickled ginger & unagi sauce in a house-made bun, served with fries

botanica + co

- **Sam's Truffle Pizza:** A heavenly truffle-infused cream base topped with mushroom and chicken, and a sprinkling of sliced black truffle
- **Crispy Big Chicken Nasi Lemak:** Heart-warming Malaysian nasi lemak served with an extra-large crispy fried chicken

A Classy Ambiance Designed to Delight Your Senses

The double height colonnade exudes a classy and intimate vibe, with thoughtfully placed delicate brass lighting for a cozy touch. Soothing dark green wall tiles contrast with warm wood and stone flooring, adding to the welcoming aesthetics designed to delight the senses.

Staying true to Botanica+Co's distinctive fresh and green interior concept, the restaurant's beautiful assortment of fresh plants and flowers are thoughtfully curated in harmony with its classy décor. Featuring towering evergreen *Heteropanax Fragrans* as statement trees, Botanica+Co at Alila Bangsar brings the best of both worlds together: the calming green outdoors fused with timelessly charming interiors.

A Simply Delectable Dining Experience

We worked closely with award-winning Shanghai-based interior design firm Neri & Hu to bring our vision of Botanica+Co at Alila Bangsar to life. Their work on the dynamic interaction of experience, detail, material, form, and light is nothing short of an artistic inspiration.

The landscaping design was done by Salad Dressing, a landscape architecture firm renowned for their designs and installations for luxury hotels and resorts worldwide, and the same company responsible for the lush creation at Botanica+Co in Bangsar South. Their unique interpretation of tropical landscape design is a breath of fresh air, resulting in the exquisitely crafted arrangement and curation of plants and trees in both restaurants.

At Botanica+Co, we see dining as an experience to be savoured. Leave the chaos of your busy life behind as you step into our intimate and laid-back foodies' retreat. Hit pause and delight in each bite as you catch up with good friends and loved ones in a soothing classy atmosphere. We look forward to pampering you with a simply delectable dining experience.

Where to Find Us

Ground Floor at Alila Bangsar
No. 58, Jalan Ang Seng
Kuala Lumpur, Malaysia
+60 11 2600 8188

Opening Month Operating Hours

Until 22 Feb | 12pm - 6pm
23 Feb – 23 Mar | 12pm -10pm
Closed on Sundays

Connect with Us on Social Media for Promos & Updates

Don't miss out on our exciting restaurant promos and menu updates. Connect with us on [Facebook](#) and [Instagram](#) for the latest Botanica+Co goodness.



About Botanica+Co at Alila Bangsar

An inviting retreat of lush greenery amidst upscale, intimate interiors. A menu that's as personal as it is hearty, ensuring a simply delectable dining experience.

Your intimate and laid-back foodies' sanctuary, where you can indulge in your favourite comfort food or treat your taste buds to something different. Made with fresh and quality produce, our lovingly crafted menu of wholesome and unpretentious fare awaits your dining pleasure.

Designed to delight your senses, Botanica+Co at Alila Bangsar invites friends to catch up over a heart-warming meal, or celebrate important events with loved ones.

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