



We pride ourselves in sourcing for the freshest quality ingredients. Due to price fluctuations, irregular sourcing and supply, our menu items and prices are being constantly updated and at times when certain ingredients become unavailable we will try our very best to find suitable substitutes.

We sincerely apologise for any inconvenience caused and seek your understanding. Thank you for dining at Cafe-Bistrot David. We hope you have a lovely time with us.

DAVID CHIN, PATRON

PIES | BURGERS | SANDWICHES

SIGNATURE GOURMET PIES

*All pies served with Mash, Mushy Peas & Gravy unless indicated otherwise

STEAK & MUSHROOM

Chunky Beef Topside | Mushrooms | Carrots Peas | in a rich luscious gravy

45.0

MINCED BEEF & CHEESE

Beef Silverside | in a rich gravy topped with Mozzarella & Cheddar

45.0

CHICKEN & MUSHROOM

A flavourful roux of Chicken | Leek Carrots | Peas

45.0

PULLED LAMB

From 8 hour slow roasted Lamb Shank in a rich Tomato based sauce

48.0

FISH (COD, SALMON & HALIBUT)

Norwegian Smoked Salmon | Halibut Cod | in a creamed Fish Emulsion Sauce

48.0

BURGERS & SANDWICHES

Served with Fries

THE CBD WAGYU BURGER

175 gms Premium Aussie Wagyu Patty | Black Truffle Mushroom Paste | Relish | Cheese | In between two Spiral Flaky Pastries infused with Tomato & Onion

58.0

THE ANGUS BURGER

175 gms Premium Aussie Black Angus Patty Tonkatsu Sauce | Onion | Cheese | Mustard

38.0

REUBEN ON SOURDOUGH

House cured Salt Beef Brisket | Mustard Cream Sauerkraut | Cheese | Toasted Sourdough

58.0

TRIPLE CHEESE TOASTIE

Irish Cheddar Provolone Mozzarella Caramelised Onion | Mustard | Toasted Sourdough

45.0

WITH Italian Smoked Turkey Ham

58.0

OR Pastrami

GALETTE BRETONNE

Savory crepe from the Normandy & Brittany regions made with buckwheat. Accompanied with a side salad of mix greens.

*Perfect with a glass of French cider or a refreshing glass of Rosé.

THE GALETTE COMPLETE

Italian Turkey Ham | Cheddar & Provolone | Egg Mushroom | Truffle Oil

55.0

LE GARDINIERE

Potato Confit | Egg | Cheddar & Provolone Tomato | Onion | Mushroom | Truffle Oil

50.0



LUNCH
12pm – 3pm (last call)

DINNER
6pm – 9pm (last call)

ENTRÉES TO SHARE

THE SOURDOUGH + BASKET	15.0
French Butter Housemade Citrus Preserve Pecorino Cheese	
CHICKEN LIVER PATE	48.0
Marmalade Kalbi Compound Butter Brillat Sevrin Cheese Pickles Bread Toasts Water Biscuits	
CORN ON COB CHARGRILLED	16.0
Cajun Spice Pecorino	
TRUFFLE FRIES	35.0
Truffle infused Extra Virgin Olive Oil Pecorino Cheese Grated Black Truffle	
FRESH OYSTERS IRISH PREMIUM (AIRFLOWN WEEKLY)	3 pcs: 40.0 6 pcs: 75.0
Ponzu Vinaigrette Ikura Grated Ginger	
NEW! PAN SEARED SCALLOPS (ALASKA)	5 nos: 88.0
Gazpacho Sauce	
THE CBD ORIGINAL BURRATA	55.0
Tomato Beef Cecina Pecorino Parsley Butter Basil Oil	
THE BURRATA BOMB	55.0
Deep Fried Panko Breaded Burrata Pesto Pomodorina & Romesco Sauce Basil Oil	
BURRATA & SARDINES	55.0
Brittany Sardines (France) Black Olives Nora Peppers Mizuno (Japanese Rocket)	
GARLIC TIGER PRAWNS IN KOMBU BUTTER	78.0
White Wine Parsley Nora Peppers	
GRILLED SPANISH GALICIAN OCTOPUS	108.0
Ras El Hanout Marinade Celery & Leek Salad Yuzu Vinaigrette	
PAN SEARED DUCK FOIE GRAS	58.0
Pear in Red Wine Reduction Pea Purée Beetroot Jus	
FRESH MUSSELS (AUST) & HARD SHELL CLAMS (SABAH) MARINIÈRE	88.0
Leek & Celery White Wine Butter Creme Fraiche Parsley Nora Peppers	

SALAD

THE 8 LEAF & HERB SALAD	35.0
Chitose Cherry Tomato Pickled Onion Tonka Bean Pear Puree Dressing Red Wine Vinaigrette	
THE CAESAR	40.0
Romaine Classic Caesar Dressing Buttered Croutons Beef Cecina Grana Padano	

SOUP

SHRIMP & CRAB BISQUE Clams Ikura	52.0
MIX MUSHROOM Truffle paste	32.0

PASTA

SPAGHETTI AGLIO E OLIO MINCED BEEF Extra Virgin Olive Oil Garlic Chili Flakes	40.0
PAPPARDELLE W/ MEATBALLS (BEEF) Passata di Pomodoro Grana Padano	58.0
SPAGHETTI MENTAIKO Japanese Marinated Pollock Roe Tobiko Shisho (subject to availability) Nori Lemon Zest	58.0
TAGLIATELLE TRUFFLE CREAM w/ Tiger Prawns Crab Meat	68.0
LINGUINE GARLIC KOMBU BUTTER w/ Tiger Prawns	68.0
SQUID INK SPAGHETTI Lala (Philippines) or Sabah Clams depending on stock availability Garlic Butter White Wine	68.0

MAINS

PURE ANGUS RIBEYE 280 gm (+ 100 DAYS GRAINFED) AU POIVRE (Contains alcohol. Non alcohol optional) Classic Pepper Sauce Seasonal Vegetables Mash or Fries	168.0
WAGYU BEEF CHEEK BOURGUIGNON *Option to replace Mash with Pappardelle pasta Red Wine Reduction Seasonal Vegetables Mash	108.0
NEW! DAVID'S OXTAIL SOUP Rich Beef Broth from Neckbone & Marrow Tripe Tendon Root Vegetables Sourdough Toast	108.0
JAPANESE HAMBAGU STEAK Premium Black Angus Patties (2 nos) Tonkatsu Sauce Seasonal Veg Mash or Fries	68.0
NEW! SEABASS (BRITTANY, FRANCE) WHOLE Oven Baked Sweet Paprika & Saffron Marinade White Wine Onion, Tomato & Lemon Confit 'Lubina al Forno con Patatas, Cebillo y Limon'	128.0
NEW! FRENCH SEABREAM FILLET Burnt Cauliflower purée Seasonal Vegetables Morel Creme Fraiche	118.0
NEW! SEA & MOUNTAIN: LAMB LOIN & SCALLOPS Burnt Eggplant purée Black Garlic Seasonal Vegetables Lamb Jus Gazpacho Sauce	168.0
NEW! CHERRY VALLEY DUCK BREAST Aged In-house Pickled Red Cabbage Potato Confit Mushroom Veloute Duckbone Jus	108.0
DUCK CONFIT & FOIE GRAS Pickled Red Cabbage & Beetroot Confit Potato Burnt Cauliflower purée Beetroot Gastrique Duck Jus	118.0
GRILLED CHICKEN BREAST W/ CREME MOREL Spinach Confit Potato Capers Morel Creme Fraiche	68.0

DESSERTS

*Please visit our
counter for a
fine selection of
petit gateaux*

CREPE SUZZETE French Crepes Caramelised Sugar Butter Sauce Orange Zest Cointreau Vanilla Gelato	45.0
BOMB ALASKA Meringue Sponge Cake Gelato Cointreau	45.0

BLACKBOARD

*Inspirations
from
in-season market
availabilities*

BEVERAGES

WE ONLY USE OUTSIDE OAT MILK FOR ALL OUR COFFEE, TEA & CHOCOLATE BLENDS

Oat milk is plant based and highly sustainable. OATSIDE uses no preservatives, emulsifiers, gums and artificial colorings but instead makes use of Australian oats which lends a richer creamier and maltier taste.

TEAS		COFFEE	
<hr/>		<hr/>	
FLAVOURED BLACK TEAS		BLACK	
Grand Earl Grey	12.0	Espresso / Short Black	9.0
Embellished with bergamot aromas		Long Black / Americano	10.0
Pomme Cherie	12.0		
Apple Cherry - childhood memories of caramelised apple		WHITE	
Chai	12.0	Macchiato	16.0
A warm blend of asam tea & spices: cardamom, clove & cinnamon		Flat white	16.0
		Latté	16.0
		Piccolo	16.0
		Cappuccino	16.0
		Mocha	16.0
BLACK TEAS (Pure Origin)		ADD ONS	
English Breakfast	12.0	Extra Double Shot	7.0
Ceylon	12.0		
Darjeeling	12.0		
		COFFEE SPECIALTIES	
GREEN TEAS (Pure Origin)		The French Colonial	47.0
Jasmine	12.0	Cafe Bistrot David's soothing rhapsody of Espresso, Calvados (apple brandy liqueur) topped with warm cream	
Ceylon	12.0		
Rooibos Aux Epices	12.0	The Irish Cappuccini	47.0
		Jameson's whisky, espresso, warm whipped cream	
WHITE TEA		BEERS (330ml unless stated)	
Rose Lychee	12.0	Kronenbourg 1664 Blanc	24.0
		Asahi Super Dry	24.0
ORGANIC HERBAL TEAS (Non Caffeine)		Kizakura Kyoto Kuromame Dark Bean Ale	38.0
Menthe Poivree (Peppermint)	12.0	James Squire Jack Of Spades Porter 345ml	31.0
Chamomile	12.0	White Rabbit Dark Ale	31.0
Reves Enfants	12.0	James Squire 150 Lashes Pale Ale	28.0
(Hibiscus, Rosehip, Licorice & Red fruit aromas)			
		WATER	
CHOCOLATE	16.0	San Pellegrino (sparkling 750ml)	15.0
Hot or Ice		Acqua Panna (still 750ml)	15.0
COLD PRESSED JUICE			
Green Machine (apple, cucumber, ginger, mint)	15.0		
Summer (watermelon, mint)	15.0		
C-Burst (orange, lemon)	15.0		
Red Delicious (orange, apple, carrot)	15.0		