



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 43.0
Chunky Beef Topside | Mushrooms | Carrots Peas | in a rich luscious gravy

CHICKEN & MUSHROOM 43.0
A flavourful roux of Chicken | Leek Carrots | Peas

PULLED LAMB 48.0
From 8 hour slow roasted Lamb Shank in a rich Tomato based sauce

FISH (COD, SALMON & HALIBUT) 48.0
Norwegian Smoked Salmon | Halibut Cod | in a creamed Fish Emulsion Sauce

MINCED BEEF & CHEESE 43.0
Beef Silverside | in a rich gravy topped with Mozzarella & Cheddar

BURGERS & SANDWICHES

Served with Fries

THE CBD WAGYU BURGER 58.0
175 gms Premium Aussie Wagyu Patty | Black Truffle Mushroom Paste | Relish | Cheese | In between two Spiral Flaky Pastries infused with Tomato & Onion

THE ANGUS BURGER 38.0
175 gms Premium Aussie Black Angus Patty Tonkatsu Sauce | Onion | Cheese | Mustard

REUBEN ON RYE 58.0
House cured Salt Beef Brisket | Mustard Cream Sauerkraut | Cheese | Rye

TRIPLE CHEESE TOASTIE 38.0
Irish Cheddar Provolone Raclette Caramelised Onion | Mustard | Toasted Sourdough

WITH Italian Smoked Turkey Ham 58.0
OR Pastrami

NOODLE BAR

Featuring Japanese Somen.

CURRY MIX SEAFOOD 48.0
Tiger Prawns, Aust Mussels, Sabah Clams in a curry laksa broth

DAVID'S BEEF SOUP 48.0
Beef, Tripe & Tendon in a rich beef broth made with neck bones & marrow

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.

SMOKED TURKEY HAM (Italy) 55.0
Cheese | Egg | Mushrooms | Truffle Oil

SMOKED SALMON (Norway) 55.0
Cheese | Egg | Mushrooms | Truffle Oil

LE GARDINIERE 50.0
Potato Confit | Cheese | Egg | Mushrooms | Truffle Oil



LUNCH
12pm – 3pm (last call)

DINNER
6pm – 9pm (last call)

ENTRÉES TO SHARE

THE SOURDOUGH + BASKET French Butter Housemade Citrus Preserve Pecorino Cheese	15.0
CHICKEN LIVER PATE Marmalade Kalbi Compound Butter Brillat Sevrin Cheese Pickles Bread Toasts Water Biscuits	48.0
CORN ON COB CHARGRILLED Cajun Spice Pecorino	16.0
TRUFFLE FRIES Truffle infused Extra Virgin Olive Oil Pecorino Cheese Grated Black Truffle	28.0
THE CBD ORIGINAL BURRATA Tomato Beef Cecina Pecorino Parsley Butter Basil Oil	52.0
THE BURRATA BOMB Deep Fried Panko Breaded Burrata Pesto Pomodorina & Romesco Sauce Basil Oil	52.0
BURRATA & SARDINES Brittany Sardines (France) Black Olives Noras Peppers Mizuno (Japanese Rocket)	52.0
FRESH OYSTERS IRISH PREMIUM (AIRFLOWN WEEKLY) Ponzu Vinaigrette Orange Oil Ikura Grated Ginger	3 pcs: 38.0 6 pcs: 72.0
FRESH MUSSELS (AUST) & CLAMS (SABAH) MARINIÈRE Leek & Celery White Wine Butter Creme Fraiche Parsley Nora Peppers	88.0
PAN SEARED DUCK FOIE GRAS Pear in Red Wine Reduction Pea Purée Beetroot Jus	58.0
GRILLED SPANISH GALICIAN OCTOPUS Ras El Hanout Marinade Potato & Leek Salad Yuzu Vinaigrette	108.0
GARLIC TIGER PRAWNS IN KOMBU BUTTER White Wine Parsley Nora Peppers	78.0

SALAD

THE 8 LEAF & HERB SALAD Chitose Cherry Tomato Pickled Onion Tonka Bean Pear Puree Dressing Red Wine Vinaigrette	30.0
THE CAESAR Romaine Classic Caesar Dressing Buttered Croutons Beef Cecina Grana Padano	38.0
BURMESE TEA LEAF SALAD (Lahpet Thoke)	38.0

SOUP

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

All Prices in Ringgit Malaysia. Subject to 10% Service Charge & Govt Tax when applicable.

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	62.0
LINGUINE GARLIC KOMBU BUTTER w/ Tiger Prawns	62.0
SQUID INK SPAGHETTI Lala (Philippines) or Sabah Clams depending on stock availability Garlic Butter White Wine Lemon	58.0

MAINS

PURE ANGUS RIBEYE 280 gm (+ 100 DAYS GRAINFED) AU POIVRE (Contains alcohol. Non alcohol optional) Classic Pepper Sauce Petit Pois Confit Tomato Mash Fries	168.0
WAGYU BEEF CHEEK BOURGUIGNON *Option to replace Mash with Pappardelle pasta Red Wine Reduction Root Vegetables Pearl Onions Mash	108.0
JAPANESE HAMBAGU STEAK Premium Black Angus Patties (2 nos) Tonkatsu Sauce Seasonal Veg Fries Mash	68.0
BLACK COD GINDARA (ALASKA) Burnt Butter Sauce Morel Creme Fraiche Vegetables	118.0
LAMB LOIN SADDLE CHOPS Egg Plant Purée Lentils Le Puy Potato Fondant	98.0
DUCK CONFIT & FOIE GRAS Poached Beetroot Butternut Purée Potato in Duck Fat	108.0
GRILLED CHICKEN BREAST W/ CREM E MOREL White Wine Chicken Stock Butter Cream Morel Mushroom Spinach	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	35.0
BOMB ALASKA Meringue Sponge Cake Gelato Cointreau	35.0

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	
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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)			
English Breakfast	12.0	ADD ONS	
Ceylon	12.0	Extra Double Shot	7.0
Darjeeling	12.0		
GREEN TEAS (Pure Origin)		COFFEE SPECIALTIES	
Jasmine	12.0	The French Colonial	47.0
Ceylon	12.0	Cafe Bistrot David's soothing rhapsody of Espresso, Calvados (apple brandy liqueur) topped with warm cream	
Rooibos Aux Epices	12.0	The Irish Cappuccini	47.0
		Jameson's whisky, espresso, warm whipped cream	
WHITE TEA			
Rose Lychee	12.0	BEERS (330ml unless stated)	
ORGANIC HERBAL TEAS (Non Caffeine)		Kronenbourg 1664 Blanc	24.0
Menthe Poivree (Peppermint)	12.0	Asahi Super Dry	24.0
Chamomile	12.0	Kizakura Kyoto Kuromame Dark Bean Ale	38.0
Reves Enfants	12.0	James Squire Jack Of Spades Porter 345ml	31.0
(Hibiscus, Rosehip, Licorice & Red fruit aromas)		White Rabbit Dark Ale	31.0
		James Squire 150 Lashes Pale Ale	28.0
CHOCOLATE	16.0	WATER	
Hot or Ice		San Pellegrino (sparkling 750ml)	15.0
COLD PRESSED JUICE		Acqua Panna (still 750ml)	15.0
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		