



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

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

VEGETARIAN

Potato | Spinach | Creme Morel Sauce

42.0

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 | Fried Egg | Onion | Cheese

38.0

REUBEN ON SOURDOUGH

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

58.0

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 JARDINIERE

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 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 Dust	35.0
FRESH OYSTERS IRISH PREMIUM (AIRFLOWN WEEKLY) Ponzu Vinaigrette Ikura Grated Ginger	3 pcs: 40.0 6 pcs: 75.0
PAN SEARED HOKKAIDO SCALLOPS Gazpacho Sauce	5 nos: 88.0
THE CBD ORIGINAL BURRATA Tomato Beef Cecina Pecorino Parsley Butter Basil Oil	55.0
THE BURRATA BOMB Deep Fried Panko Breaded Buratta Pesto Pomodorina & Romesco Sauce Basil Oil	55.0
BURRATA & SARDINES Brittany Sardines (France) Black Olives Noras Peppers Mizuno (Japanese Rocket)	55.0
GAMBAS al AJILLIO Prawns (Sabah) In A Spanish Style Garlic & Sweet Smoky Paprika Sauce Sourdough Toast	52.0
GRILLED SPANISH GALICIAN OCTOPUS Ras El Hanout Marinade Celery & Leek Salad Yuzu Vinaigrette	108.0
PAN SEARED DUCK FOIE GRAS Pear in Red Wine Reduction Pea Purée Beetroot Jus	58.0
FRESH MUSSELS (AUST) & HARD SHELL CLAMS (SABAH) MARINIÈRE	88.0

SALAD

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

SOUP

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

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

PASTA

PAPPARDELLE W/ MEATBALLS (BEEF)	58.0
Passata di Pomodoro Grana Padano	
SPAGHETTI MENTAIKO	68.0
Japanese Marinated Pollock Roe Tobiko Shisho (subject to availability) Sliced Hokkaido Scallop Yuzu	
SQUID INK SPAGHETTI	68.0
Lala (Philippines) or Sabah Clams depending on stock availability Garlic Butter White Wine	
TAGLIATELLE TRUFFLE CREAM	78.0
Sea Prawns (Sabah) Hokkaido Scallops Crabmeat Black Truffle Paste Arenkha (herring roe caviar)	
LINGUINE GARLIC KOMBU BUTTER	78.0
Sea Prawns (Sabah) Hokkaido Scallops Baby Octopus Ikura Yuzu	

MAINS

PURE ANGUS RIBEYE 280 gm (+ 100 DAYS GRAINFED) AU POIVRE	168.0
(Contains alcohol. Non alcohol optional) Classic Pepper Sauce Seasonal Vegetables Mash or Fries	
WAGYU BEEF CHEEK BOURGUIGNON	108.0
*Option to replace Mash with Pappardelle pasta Red Wine Reduction Seasonal Vegetables Mash	
JAPANESE HAMBAGU STEAK	68.0
Premium Black Angus Patties (2 nos) Tonkatsu Sauce Seasonal Veg Mash or Fries	
SEABREAM FILLET (CORSICA, FRANCE)	118.0
Burnt Cauliflower purée Seasonal Vegetables Morel Creme Fraiche	
SEA & MOUNTAIN: LAMB LOIN & HOKKAIDO SCALLOPS	168.0
Burnt Eggplant purée Black Garlic Seasonal Vegetables Lamb Jus	
CHERRY VALLEY DUCK BREAST	108.0
Aged In-house Pickled Red Cabbage Mushroom Veloute Duckbone Jus	
DUCK CONFIT W/ FOIE GRAS TORCHON	118.0
Pickled Red Cabbage & Beetroot Confit Potato Burnt Cauliflower Purée Beetroot Gastrique Duck Jus	
GRILLED CHICKEN BREAST W/ CREME MOREL	68.0
Spinach Confit Potato Capers Morel Creme Fraiche	

DESSERTS

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

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

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	
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		WHITE	
Apple Cherry - childhood memories of caramelised apple		Macchiato 16.0	
Chai 12.0		Flat white 16.0	
A warm blend of asam tea & spices: cardamom, clove & cinnamon		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			
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		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)			
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			