



# david

## café-bistrot

Chef Patron: David Chin  
Head Chef: Razif Samaroon  
Sous Chef: Amirul Afiq

LUNCH: 12PM - 4PM (3PM KITCHEN LAST CALL)  
DINNER: 6PM - 10.30PM (9.15PM KITCHEN LAST CALL)

### • GOURMET PIES •

Served with mash, mushy peas & gravy

STEAK & MUSHROOM	48.0
CHICKEN & MUSHROOM	48.0
PULLED LAMB	50.0
8 hour slow roasted lamb shank	
FISH (SNAPPER, SALMON & HALIBUT)	50.0
VEGETARIAN	45.0
potato, spinach, creme morel sauce	
BEEF BOURGUIGNON W/ BONE MARROW PIE	98.0
good for sharing - please allow at least 15 mins. Limited servings per day	

### • BURGERS •

Served with fries

THE CBD WAGYU BURGER	75.0
175g premium aussie wagyu beef patty, burnt leek mayo, veal bacon, pulled beef marmalade, cheese, pickled & fried onions, croissant bun roll	
THE ANGUS BURGER	55.0
175 gms premium aussie black angus patty, burnt leek mayo, veal bacon, pulled beef marmalade, cheese, pickled & fried onions, brioche bun	

### • SOUP •

FRENCH ONION SOUP	45.0
SHRIMP & CRAB BISQUE	55.0
MIX MUSHROOM	35.0

### • SALAD •

THE 8 LEAF & HERB SALAD	35.0
tonka bean pear puree dressing, red wine vinagrette	
THE CAESAR	45.0
chargrilled romaine, miso caesar dressing, egg, beef cecina, croutons, grana padano	
"CAPRESE" WITH SPANISH SARDINES	55.0
sakura cherry tomatoes, 9 year aged balsamic, vinegar, torn buratta, evoo	

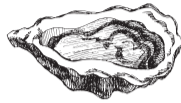
*Blackboard Specials*  
Inspirations from in-season market availabilities

### • STARTERS •

THE MIXED BREAD BASKET	15.0
french butter, housemade citrus preserve, pecorino	
CHARGRILLED HONEY CORN RIBS	35.0
cajun spice, pecorino	
TRUFFLE FRIES	35.0
truffle infused evoo, pecorino, truffle mayo	

### • ENTREE PLATES •

## Freshly Shucked Oysters




FRESH OYSTERS (IRISH PREMIUM)  
Ponzu vinaigrette, ikura, grated ginger  
3pcs - 55.0 6pcs - 105.0

CARPACCIO OF KINGFISH HAMACHI	88.0
evoo, ponzu, yuzu, kizami wasabi	
CHARCOAL GRILLED HAMACHI COLLAR (JAPANESE AMBERJACK)	78.0
ponzu, buerre noisette, furikake	
KOMBU BUTTER FRESH WATER PRAWNS *NEW*	128.0
udang galah, tiger prawns, kombu shio, garlic butter	
FRESH MUSSELS (AUSTRALIA) & HARD SHELL CLAMS (SABAH) MARINIERE	88.0
GRILLED SPANISH GALICIAN OCTOPUS	128.0
ras el hanout marinade, celery & leek salad, yuzu vinaigrette	
GRILLED OX TONGUE	98.0
9 year aged balsamic, red peppercorns	
BONE MARROW (AUSTRALIA)	88.0
beef marmalade, herb salad, toast	
PAN SEARED DUCK FOIE GRAS	58.0
THE CBD ORIGINAL BURRATA	58.0
tomato, beef cecina, pecorino, parsley, butter, tomato confit, aged balsamic, basil oil	
THE BURRATA BOMB	58.0
deep fried panko breaded buratta, pesto, pomodorina & romesco sauce, basil oil	
BURRATA TROPICALE *NEW*	58.0
watermelon, lychee, aged white balsamic, toasted lentils	
CHARGRILLED ASPARAGUS / BROCOLINI	48.0
burnt butter, almond flakes, lemon confit, petit pois (seasonal)	

### • PASTA •

COLD CAPELLINI	88.0
abalone, crab	
LINGUINE	78.0
garlic kombu butter, mix seafood	
FETTUCCINE	78.0
truffle cream, mix seafood, kodawari egg yolk	
SPAGHETTI VONGOLE	68.0
Sabah clams	

## Paella



Our paella is finished in the Mibrasa charcoal oven to add a smoky flavour and obtain socarrat – caramelized, crispy, slightly charred layer of rice at the bottom of the pan.

**Good for 2-3 pax | Available from 6PM onwards\***

REFER TO MENU OVERLEAF

### • MAIN PLATES •

Served with seasonal side condiments

BLACK ANGUS RIBEYE	250.0
au poivre pepper sauce >280g	
ADD ON: FOIE GRAS	48.0
MAYURA 100% FULL BLOOD WAGYU FLAT IRON STEAK MB 8/9 (AUSTRALIA)	290.0 / 250g
WAGYU BEEF CHEEK BOURGUIGNON	138.0
JAPANESE HAMBAGU STEAK	68.0
tonkatsu sauce	
NORWEGIAN SKREI COD	148.0
saffron buerre blanc, green sauce (sauce verte)	
RACK OF LAMB (AUSTRALIA)	158.0
PAN SEARED CHICKEN SUPREME	68.0
morel sauce	
CHARGRILLED CHICKEN (DEBONED)	68.0
sauce bordelaise	
DUCK CONFIT WITH FOIE GRAS	118.0
CHERRY VALLEY DUCK BREAST (AGED 14 DAYS)	108.0

## From The Mibrasa

Premium beef cuts, seasonal meats and seafood cooked on our mibrasa charcoal parilla and oven.

**Available from 6PM onwards\***

REFER TO MENU OVERLEAF

### • FORMAGES • Chef's Cheese Selections

TRUFFLE BRIE	38.0
Chiang Mai honeycomb, bread croutons	
CAMEMBERT	38.0
onion chutney, berry compote, bread croutons	

### • DESSERTS •

STICKY DATE PUDDING	38.0
butterscotch sauce	
TARTE AU CHOCOLATE	38.0
valrhona chocolate, berry compote	
APPLE TARTE TARTIN	38.0
CRÊPES SUZETTE	45.0
cointreau, orange zest, gelato	
PETIT GATEAUX	from 38.0
please ask your server for available selections	

### • ICE CREAM •

MANCHEGO CHEESE & SHERRY *contains alcohol	18.0
RUM & PISTACHIO *contains alcohol	18.0
AMALFI LEMON	15.0
MACADEMIA & SALTED POPCORN	15.0

\*All Prices in Ringgit Malaysia. Subject to 10% Service Charge & 6% SST.



café-bistrot



DINNER: 6PM - LATE (9.30PM KITCHEN LAST CALL)

HOUSE POURING WINES

Please request for our full wine & beverage menu from your server

Table with columns: BUBBLY, Gl, Btl, Villa Sandi Prosecco Superiore

Table with columns: WHITE, Gl, Btl, Mayfly Sauvignon Blanc

Table with columns: ROSÉ, Gl, Btl, Chateau Gigery Rosé

Table with columns: RED, Gl, Btl, Mezei Fonterutoli Chianti Classico

Table with columns: RED, Gl, Btl, Chateau Pey La Tour Reserve

THE BSB ORIGINAL SANGRIA

Table with columns: RED SANGRIA, PINK SANGRIA, Gl, Btl

DIGESTIVE

Table with columns: Delord Armagnac X.O., Limonchello, Gl

CROQUETTES

Table with columns: SQUID INK CALAMARI, SMOKED FISH, KING CRAB, Price

ENTREES

Table with columns: Charcoal fired flat bread, 3 DIPS (Mediterranean), 3 DIPS (Aussie), Japanese Oyster, Fresh Water Prawn, Steam Tulya Filipina Clams

PLEASE REFER TO THE MENU OVERLEAF FOR MORE ENTREE OPTIONS

Paella Good for 2-3 pax. Includes description and menu items: MIX SEAFOOD, SQUID INK W/ SHRIMP & BABY OCTOPUS, SMOKED CHICKEN

From The Mibrasa

Premium beef cuts, seasonal meats and seafood cooked on our Mibrasa charcoal parilla and oven

Table with columns: Beacon Seaweed-fed Spatchcock Chicken Whole, Norwegian Mackerel, Rack of Lamb

PREMIUM BEEF CUTS

Table with columns: 100% Pureblood Wagyu Flat Iron Steak, Wagyu Ribeye, Angus Cornfed Tomahawk, Wagyu Tomahawk

SIDE DISHES

Table with columns: Mac & Cheese, Orzo Pasta, Roast Potatoes, Pomme Purée, Charcoal Grilled Asparagus, 8 Leaf Mixed Green Salad

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