• WATER •

Refillable still or sparkling water at RM20 per person

Acqua Panna (Still)
San Pellegrino (Sparkling)

• HOUSE POURING WINES •

Please request for our full wine & beverage menu

BUBBLY	Gls	Btl
VILLA SANDI PROSECCO SUPERIORE *Valdobbiadene Veneto, Italy* light, dry, fruity, refreshing	45	298

WHITE	Gls	Btl
MAYFLY SAUVIGNON BLANC *Marlborough, N.Zealand / V4.1* light, crisp, herbaceous, citrus, acidic	40	228
MONTSABLE CHARDONNAY *Languedoc-Roussillon, France / BC91* Elegant, fresh, lightly oaked, hints of richness, balanced ripeness, acidity, and length	40	228

ROSÉ	Gls	Btl
VILLA MONCIGALE CICADA L'ÈVEIL ROSÉ *Cotes de Provence, France* Crisp, elegant, refreshing, citrus, floral	40	228

RED	Gls	Btl
CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES (87% MERLOT, 13% CS) *Bordeaux Superieur, France* fleshy, concentrated, firm tannins, dry	45	248
LOS HAROLDOS RESERVA MALBEC *Uco Valley, Argentina* rich, bold, ripe black fruit, oak, layered, structured palate	42	238

THE CBD ORIGINAL SANGRIA	Carafe (2-3 pax)	Gls
RED SANGRIA Red wine, brandy, orange, fruits	120	45
PINK SANGRIA Rosé wine, cointreau, yuzu, lillet rosé	120	45

• STARTERS •

MUSHROOM PARFAIT & TOAST	38.0
CHARGRILLED HONEY CORN RIBS cajun spice, pecorino	35.0
TRUFFLE FRIES pecorino, truffle mayo	35.0
BREAD BASKET ASSORTED W/ FRENCH BUTTER	15.0
FRESHLY SHUCKED OYSTERS FRENCH FINE DE CLAIRE NO. 2	128.0 /6pcs

• INDIVIDUAL SNACK PLATES •

ANCHOVIES ON TOAST cantabrian anchovy, boquerones, dijon mustard cream	12.0
FOIE GRAS ONIGIRI chargrilled sushi rice, tobiko, berry compote, soy glaze	38.0
BEEF SUSHI japanese wagyu A5, sushi rice, tobiko	28.0
SCALLOP ABURI sushi rice, mornay sauce, tobiko, ponzu	32.0
LAMB BBQ BAO (2 PCS) hoisin, dijon, pickles	38.0

• SHARING ENTRÉE PLATES •

CHARCOAL GRILLED BABY SQUID W/ BLACK RICE	68.0
ORTIZ SPANISH TUNA BELLY W/ TOMATO, ONION, PIPARRAS	68.0
CHARCOAL GRILLED XXL SEA TIGER PRAWNS (Sabah) lemon garlic butter	98.0
CHARCOAL GRILLED FISH HEAD mild chili sauce butter emulsion	48.0
ESCARGOTS DE BOURGOGNE	58.0
BONE MARROW (2 Nos) beef marmalade, herb salad	98.0
MUSSELS (Australia) MARINIERE & FRITES	88.0
CLAMS (Local Kepah) PAN ROASTED chili sauce butter emulsion	58.0
DAVID'S FRIED CHICKEN (Free Range)	35.0
THE CBD ORIGINAL BURRATA tomato, beef cecina, pecorino, parsley butter, balsamic	55.0
THE BURRATA BOMB deep fried in panko, pesto, romesco sauce	55.0
CHARCOAL GRILLED POINTED CABBAGE gochuchang, grana padano	18.0

From The Mibrasa

MIBRASA®

Prime meats and seafood cooked on our Mibrasa charcoal parilla and oven

• FROM THE LAND •

PREMIUM AUSTRALIAN BEEF CUTS

*Refer to the blackboard for today's available weights

WAGYU PRIME RIB BONE-IN MB4/5	75.0 / 100g
BLACK ANGUS PRIME RIB BONE-IN MB2	55.0 / 100g
WAGYU TOMAHAWK MB6/7	70.0 / 100g
BLACK ANGUS TOMAHAWK MB2	50.0 / 100g
BLACK ANGUS PORTERHOUSE T- BONE MB2 800G	300.0

SPANISH SUCKLING WHOLE BABY LAMB RACK 'Media Cuba de Lechago'	L (1.2 kg) 418.0 XL (1.4 kg) 438.0
SPAINISH SUCKLING BABY LAMB LEG (750g) 'Pierna Cordero Lechai'	198.0
ROTISSERIE WHOLE KAMPUNG CHICKEN Free Range (Bukit Mertajam) 2kg	108.0

• FROM THE SEA •

RED SNAPPER WHOLE 800G (SABAH) mild chili sauce butter emulsion	168.0
SPANISH SEA BREAM (Rungis Market, Paris) W/ PIL PIL SAUCE	market price

• ACCOMPANIMENTS •

POTATO & LEEK CROQUETTES
15.0

SPANISH PIQUILLO PEPPERS
28.0

SPANISH PIPARRAS (Pickled Green Chillies)
15.0

JAPANESE LEEK & GARLIC
18.0

BUTTON MUSHROOMS (France)
23.0

CHITOSE CHERRY TOMATOES
18.0

ASPARAGUS (Cameron Highlands)
45.0

Paella — Good for 2–3 pax

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.

ORIGINAL MIX SEAFOOD	155.0
SQUID INK (BLACK) MIX SEAFOOD	155.0

**All Prices in Ringgit Malaysia. Subject to 10% Service Charge & 6%/ 8% SST.*