

HOUSE POURING WINES

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

BUBBLY

	Glass	Btl
P1 Villa Sandi Prosecco Superiore <i>Valdobbiadene Veneto, Italy / Light, dry, fruity, refreshing</i>	55	348

ROSE

	Glass	Btl
RS1 2021 Château Gigery Rosé <i>Cotes de Provence / Light, fruity, dry, fresh</i>	40	238

WHITE

	Glass	Btl
HW1 2020 Emile Beyer Pinot Blanc <i>Alsace, France / Light, floral, crisp, med acid</i>	45	265
HW2 2022 Mayfly Sauvignon Blanc <i>Marlborough, New Zealand / V4.1 crisp, herbacious, acidic, dry</i>	42	258
HW3 2020 Alkoomi Black Label Riesling <i>Frankland River, Australia / JH94, crisp, acidic, good minerality</i>	38	218

HW4 2020 Domaine des Poncetys Le Clos des Poncetys Chardonnay <i>Burgundy / V4.0 medium, citrus, buttery, oak</i>	45	265
HW5 2020 Michel Lynch Prestige Sauternes <i>Bordeaux / sweet, honeyed, apricot, luscious</i>	40	248

RED

	Glass	Btl
HR1 2021 Stephane Ogier Côtes du Rhône, Les Temps Est Venu (GSM) <i>South Rhône, France / Medium-full, ripe berry, silky tannins, smoky</i>	45	268
HR2 2017 El Coto Coto de Imaz Reserva (Tempranillo) <i>Rioja, Spain / WS90 Medium-full, powerful, velvety, ripe tannins, med acidity</i>	40	238
HR3 2020 Mezzai Fonterutoli Chianti Classico (Sangiovese) <i>Tuscany, Italy / JS93 Medium, fruity, elegant, med+ acidity, smooth</i>	40	238
HR4 2018 Chateau Pey La Tour Reserve Vieilles Vignes (87% Merlot, 13% CS) <i>Bordeaux Superieur, France / JS92 Full, fleshy, concentrated, firm tannins, dry</i>	42	248

SIGNATURE COCKTAIL



	Carafe (2-3 Pax)	Glass
The BxG Sangria <i>Negroamaro red wine, brandy, orange, fruits</i>	110	45



We pride ourselves in sourcing for the freshest quality ingredients available. Due to price fluctuations, irregular sourcing & supply, our menu items & prices are being constantly updated & may vary according to market availability.

We sincerely apologise for any inconvenience caused & seek your understanding.

BAR X GRILL

Thank you for dining at Bar x Grill David.

SMALL PLATES

Squid Croquettes (Spain) (3pcs) <i>Squid ink, garlic alioli, gremolata</i>	32	Tuna (Spain) On Toast (3pcs) <i>Tuna parfait, tuna belly (Ventresca), sundried tomatoes</i>	32
Smoked Fish Croquettes (3pcs) <i>Norwegian mackerel, sauce bravas, pecorino cheese</i>	32	Cantabrian Anchovies On Toast (3pcs) <i>Taramasalata, sundried tomato, arenkha pearls</i>	32

PLATES TO SHARE

Grilled Whole Squid (North Atlantic Ocean) <i>*Subject to availability</i> <i>Onion jam, beurre noisette, gremolata</i>	138	Chicken Chorizo Tortellini (6pcs) With Tomato Cream	58
Spanish Galician Octopus <i>Potato & tomato confit, scallion vinaigrette</i>	175	Burrata <i>Tomato, beef cecina, pecorino, basil oil</i>	55
Grilled Hamachi (Yellowtail) Collar <i>Ponzu, yuzu, furikake, banana shallots</i>	75	Caprese Salad w/ Sardines (Spain) <i>Sakura cherry tomatoes, mozzarella, basil, aged balsamic, Ardoino EVVO</i>	50
Gambas Al Ajillio (Garlic Prawns) <i>Ardoino EVOO, smoked paprika, garlic, chili</i>	68	Honey Corn Ribs <i>Cajun spice, pecorino</i>	35
Fresh Mussels (Aust.) <i>*Available Thursday - Sunday</i> <i>Catalan picada sauce, white wine, creme fraiche</i>	75	Truffle Fries <i>Truffle oil, pecorino cheese, truffle mayo</i>	35
Steam Clams In White Wine <i>Mariniere</i>	55	Patatas Bravas <i>Charcoal roasted russet potatoes, buerre noisette, sauce bravas, garlic allioli</i>	35
Bone Marrow (Spain) <i>Braised beef cheek, pecorino cheese</i>	95	Grilled Asparagus (Mexico) 500g <i>Ponzu butter, taramasalata</i>	78
		Mushroom, Butter Beans, Kombu Butter, Parmesan Bread Crumbs	28

PAELLA (RICE or FIDEUA PASTA)

Mix Seafood	155	Chicken & Turkey Chorizo	125
Squid Ink With Shrimp & Baby Octopus	155		

FROM THE MIBRASA CHARCOAL OVEN & PARILLA GRILL

100% Pure Black Angus Ribeye 450g >100 Days Grainfed (Stoneblack Aust.) <i>Frites, fine salad, jus</i>	320
Wagyu Beef Cheek Bourguignon <i>Red wine reduction, mushroom, burnt onion, truffle oil, pomme purée gratin</i>	128
Coq Au Vin <i>French braised free range chicken in red wine reduction, veal bacon, mushroom, burnt onion, pomme purée gratin</i>	78
Rack Of Lamb (Australia) <i>Mushroom, butterbeans, crumbed parmesan, mint gremolata, jus</i>	188
Murray River Cod <i>Buerre blanc sauce, crème morel, pomme purée, ikura, lemon confit, seasonal vegetables</i>	158

BEEF CUTS (DRY AGED TO SHARE)

**please refer to blackboard for weight*

Served with frites or pomme purée and fine salad

Wagyu Tomahawk (Stanbroke) MB6-7	75/ 100g
Pure Black Angus Tomahawk (Stanbroke Signature) MB2	60/ 100g

DESSERT

Crepes Suzette <i>French crepes, caramelised sugar butter sauce, orange zest, cointreau, vanilla ice cream</i>	45
Tarte Au Chocolate <i>Valrhona chocolate ganache tart, crème</i>	32

Petit Gateaux <i>Please ask your server for our available selections</i>	35
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ICE CREAM

Cheese <i>*contains alcohol</i> <i>Manchego cheese, truffle honey, almond nibs, sherry</i>	18
Rum & Pistachio <i>*contains alcohol</i> <i>Pistachio, tonka bean, bacardi 8 aos, burnt butter</i>	18
Lemon <i>*no alcohol</i> <i>Amalfi lemon, rolled oats, chia & flax seeds, cranberry</i>	15

Macademia & Salted Popcorn <i>*no alcohol</i> <i>Macademia, salted popcorn, dulce de leche</i>	15
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**All prices in Ringgit Malaysia. Subject to 10% Service Charge & 6% SST Govt Tax.*