



café-bistrot

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 8 hour slow roasted lamb shank	50.0
FISH (SNAPPER, SALMON & HALIBUT)	50.0
VEGETARIAN potato, spinach, creme morel sauce	45.0
BEEF BOURGUIGNON PIE & BONE MARROW good for sharing - please allow at least 20 mins. Limited servings per day	88.0

• BURGER & SANDWICH • Served with potato crisps

THE CBD WAGYU BURGER 2 x 175g premium aust wagyu patties, veal bacon, cheese, pickle, fried onions, beef marmalade, brioche bun	75.0
THE NY REUBEN loaded with 250g of in-house smoked pastrami, sauerkraut, gruyere cheese, russian dressing, ciabatta	75.0
THE CBD FISH SANDO *NEW* 2 battered fish fillets, iceberg lettuce, onion, sumac, tartar sauce, ciabatta	68.0
THE MONTE CRISTO *NEW* 150g turkey ham, gruyere, cheddar, egg, panko , brioche, berry compote dip	30.0

• SOUP •

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

• SALAD •

THE 8 LEAF & HERB SALAD tonka bean pear puree dressing, red wine vinagrette	35.0
THE CAESAR chargrilled romaine, miso caesar dressing, beef cecina	45.0
CAPRESE sakura cherry tomatoes, aged balsamic, mozzarella, evoo	55.0

FOR MORE DINNER CHOICES PLEASE FLIP
OVER TO ORDER FROM THE GRILL MENU

• STARTERS •

THE MIXED BREAD BASKET french butter, housemade citrus preserve, pecorino	15.0
CHARGRILLED HONEY CORN RIBS cajun spice, pecorino	35.0
TRUFFLE FRIES truffle evoo, pecorino, truffle mayo	35.0
POTATO CRISPS creme fraiche, arenkha dip	15.0
POTATO SALAD pickle mayo, hard boiled egg	15.0

• ENTREE PLATES •

Freshly Shucked Oysters

FINE DE CLAIRE NO.2 (FRANCE) lemon, tobasco	68.0 /3pcs 130.0 /6pcs
FINE DE CLAIRE NO.3 (FRANCE) lemon, tobasco	58.0 /3pcs 115.0 /6pcs
IRISH PREMIUM NO.2 (IRELAND) Ponzu vinaigrette, ikura, ginger	58.0 /3pcs 115.0 /6pcs

BEEF SUSHI Japanese wagyu A5, sushi rice, kizami wasabi, tobiko	24.0
LAMB BBQ BAO (3 PCS) *NEW* lotus bun, hoisin, pickles, dijon, sesame seed	68.0
SCALLOP ABURI *NEW* sushi rice, gruyere, tobiko , ponzu	32.0

DAVID'S FRIED CHICKEN *NEW* free range kampung chicken in crispy buckwheat batter	58.0
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ESCARGOTS DE BOURGOGNE	58.0
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CHARCOAL GRILLED HAMACHI COLLAR (JAPANESE AMBERJACK) ponzu, buerre noisette, furikake	78.0
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FRESH MUSSELS (AUSTRALIA) MARINIERE	88.0
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HARD SHELL CLAMS (SABAH) MARINIERE	68.0
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GRILLED SPANISH GALICIAN OCTOPUS ras el hanout marinade, celery & leek salad, yuzu vinaigrette	128.0
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BONE MARROW beef marmalade, herb salad, toast	88.0
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PAN SEARED DUCK FOIE GRAS	58.0
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CHARCOAL GRILLED ASPARAGUS burnt butter, almond flakes, lemon confit, petit pois (seasonal)	48.0
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CHARCOAL GRILLED POINTED CABBAGE (PORTUGAL) gochujang & kombu butter emulsion, aged balsamic	18.0
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THE CBD ORIGINAL BURRATA tomato, beef cecina, pecorino, parsley, butter, tomato confit, aged balsamic, basil oil	58.0
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THE BURRATA BOMB deep fried panko breaded buratta, pesto, pomodorina & romesco sauce, basil oil	58.0
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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.

MIX SEAFOOD	155.0
SQUID INK W/ SHRIMP & BABY OCTOPUS	155.0

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

• PASTA •

COLD CAPELLINI uni, scallops, abalone, ikura	108.0
SAFFRON TAGLIOLINI hand picked crab, zucchini	88.0
BLACK TRUFFLE MUSHROOM PASTA gnocchetti small shell pasta, beef bacon, morels, mushroom, truffle sauce	88.0
SPAGHETTI beef cheek ragu, mild chili jam, grana padano	88.0
LINGUINE kombu butter, prawn, squid, clams, scallops	88.0
SQUID INK PASTA CALAMARI local pointed squid, ikura, bottarga, century egg	88.0

• MAIN PLATES •

WAGYU RIBEYE MB6/7 400G (STANBROKE, AUS.)	380.0
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BLACK ANGUS TENDERLION W/ FOIE GRAS (STANBROKE, AUS.) marsala ,red wine & beef jus reduction	198.0
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T- BONE BLACK ANGUS MB2 700G (STANBROKE, AUS.)	320.0
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WAGYU BEEF CHEEK BOURGUIGNON	138.0
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JAPANESE HAMBAGU (A5 MIYAZAKI) cheese sauce, demi glaze, sunny side egg, cheese, onigiri, mash potato	78.0
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TODAY'S FISH: BLACK COD GINDARA saffron buerre blanc	148.0
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FISH & CHIPS - Local Kurau tartar, english curry sauce, mushy peas	78.0
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RACK OF LAMB (AUST.) FRENCHED 3 RIBS lamb jus, mint gremolata	168.0
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DUCK CONFIT WITH FOIE GRAS	118.0
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DAVID'S ROAST CHICKEN W/ TARRAGON SAUCE 'Poulet Roti a L'estragon' 1/2 free range kampung chicken (Bukit Mertajam) Please allow 20 mins wait time.	88.0
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• FORMAGES •

CHEF'S CHEESE SELECTION PLATTER crackers, baguette toast, Chiangmai honey	65.0
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• DESSERTS •

CRÈME BRÛLÉE	38.0
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PROFITEROLES AU CHOCOLAT valrhona guanaja chocolate, vanilla bean gelato, creme anglaise	48.0
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STICKY DATE PUDDING	38.0
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TARTE AU CHOCOLATE	38.0
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CRÊPES SUZETTE cointreau, orange zest, gelato	45.0
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PETIT GATEAUX please ask your server for available selections	from 38.0
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• ICE CREAM •

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

• KIDS MENU • *for kids 8yrs and below. no takeaways.	
FISH & CHIPS	10.0
CHICKEN & CHIPS	10.0
SPAGHETTI PASTA: choice of tomato or cream sauce	10.0

The Grill

UPSTAIRS

6PM - LATE (9.30PM KITCHEN LAST CALL)

Cocktail of The Month



SAN SEBASTIAN APEROL SPRITZ 45 /GLASS | 120 /FOR 3
aperol, gin, orange, prosecco



Inspired by our travels along the Spanish coast, this fizzy, sweet, and mildly bitter drink is perfect for summer. Taught to us by the talented bartenders at Mendaur Berria, San Sebastian.

• HOUSE POURING WINES •

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

BUBBLY	Gls	Btl
P1 VILLA SANDI PROSECCO SUPERIORE <i>Valdobbiadene Veneto, Italy</i> light, dry, fruity, refreshing	45	298

WHITE	Gls	Btl
HW1 MAYFLY SAUVIGNON BLANC <i>Marlborough, N.Zealand / V4.1</i> light, crisp, herbacious, citrus, acidic	40	228
HW2 MONTSABLE CHARDONNAY <i>Languedoc-Roussillon, France / BC91</i> Elegant, fresh, lightly oaked, hints of richness, balanced ripeness, acidity, and length	40	228

ROSÉ	Gls	Btl
RS1 CHÂTEAU GIGERY ROSÉ <i>Cotes de Provence, France</i> light, fruity, dry, fresh	40	228

RED	Gls	Btl
HR1 FRASER GALLOP ESTATE (CABERNET SAUVIGNON) <i>Margaret River, Australia / JS92</i> blackcurrant, strawberry & cedar aromas. Vibrant acidity, herbaceous, elegant finish	48	258
HR2 CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES (87% MERLOT, 13% CS) <i>Bordeaux Superieur, France / JS92</i> full, fleshy, concentrated, firm tannins, dry	45	248

THE CBD ORIGINAL SANGRIA

Carafe
(2-3 pax)

Gls

RED SANGRIA
Red wine, brandy, orange, summer fruits

120

45

PINK SANGRIA
Rosé wine, gin, cointreau, yuzu, lillet rosé

120

45

From The Mibrasa



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

• FROM THE SEA •

CHARGRILLED FRESH WATER PRAWN/ /UDANG GALAH (THAILAND - SEASONAL) +-175G 72.0
saffron buerre blanc sauce

CHARCOAL GRILLED SQUID XXL (THAILAND) burnt butter, gremolata 118.0

CHARCOAL GRILLED HAMACHI COLLAR (JAPANESE AMBERJACK) ponzu, buerre noisette, furikake 78.0

CHARCOAL GRILLED GOLDEN POMFRET 68.0 / Half 128.0 / Whole

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.



MIX SEAFOOD 155.0

SQUID INK W/ SHRIMP & BABY OCTOPUS 155.0

• FROM THE LAND •

PREMIUM BEEF CUTS

WAGYU TOMAHAWK MB6/7 (Stanbroke, Aus.) Dry Aged > 28 days 75.0 / 100g

*Please refer to the blackboard for today's available weights

WAGYU RIBEYE MB6/7 (Stanbroke, Aus.) 400g 380.0

T-BONE BLACK ANGUS MB2 (Stanbroke, Aus.) 700g 320.0

RACK OF LAMB (AUST.) 3 RIBS lamb jus, mint gremolata 168.0

DAVID'S ROAST CHICKEN W/ TARRAGON SAUCE 'Poulet Roti a L'estragon' 88.0

1/2 free range kampung chicken (Bukit Mertajam)

Please allow 20 mins wait time.

• SIDE DISHES •

MAC & CHEESE 25.0 **8 LEAF MIXED GREEN SALAD** 35.0

FRENCH FRIES 15.0 **CHARCOAL GRILLED ASPARAGUS** 48.0

POTATO SALAD 15.0 **CHARCOAL GRILLED POINTED CABBAGE** 18.0

POMME PURÉE 15.0

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