

• 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

• SOUP •

LOBSTER BISQUE W/ IKURA	65.0
FRENCH ONION SOUP	55.0
MUSHROOM	35.0

• SALAD •

CAPRESE torn buratta, tomato, aged balsamic	55.0
CAESAR chargrilled romaine, egg, beef cecina	45.0
THE 8 LEAF & HERB SALAD red wine vinagrette, tonka bean	35.0

• GOURMET PIES •

BEEF BOURGUIGNON PIE mash, vegetables	50.0
SALT BEEF & GRUYERE saurkraut, dijon mustard sauce	50.0
ROAST CHICKEN & MUSHROOM	50.0
PULLED BRAISED LAMB	50.0
FISH	50.0

• BURGER & SANDWICH •

THE CBD DOUBLE SMASHED WAGYU BURGER w/ french fries	75.0
THE PASTRAMI REUBEN 300g house smoked pastrami, saurkraut, gruyere, Russian dressing, dijon, sourdough, salad	75.0

FRESH OYSTERS shucked to order

FRENCH MARINNES-OLERON FINE DE CLAIRE 128.0 /6pcs
sweet & briny with good texture. served with mignonette

• INDIVIDUAL PINTXOS •

ANCHOVY, TUNA ON TOAST *NEW!* crushed san marzano tomato, piquillos	22.0
UNI CREAM W/ BAGUETTE *NEW!*	22.0
OYSTER CROQUETTE (3 NOS) *NEW!*	32.0
EBI KATSU (BREADED PRAWN 5 NOS) *NEW!*	28.0
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 XXL SEA TIGER PRAWNS (Sabah) lemon garlic butter	98.0
CHARCOAL GRILLED BABY SQUID W/ BLACK RICE	68.0
ORTIZ SPANISH TUNA BELLY W/ TOMATO, ONION, PIPARRAS	68.0
ESCARGOTS DE BOURGOGNE	58.0
MUSSELS (Australia) MARINIERE & FRITES	88.0
DAVID'S FRIED CHICKEN (boneless thigh)	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

• KIDS MENU • *for kids 8yrs and below. no takeaways.

PASTA: choice of tomato or cream sauce	10.0
FISH & CHIPS	10.0

• PASTA •

COLD CAPELLINI sea urchin, ikura, tobiko, abalone	98.0
LINGUINE KOMBU BUTTER prawn, squid, clams	88.0
GNOCETTI TRUFFLE MOREL SAUCE & BEEF BACON	68.0
SQUID INK SPAGHETTI CALAMARI bottarga	68.0
SPAGHETTI VONGOLE local hard shell clams	68.0

• MAIN PLATES •

• BEEF •

AUST. BLACK ANGUS PORTERHOUSE T- BONE MB2 800G	300.0
BLACK ANGUS TENDERLOIN W/ FOIE GRAS (Australia) marsala & red wine beef reduction, mushroom, tomato	198.0
STEAK & FRITES angus sirloin 300g, pepper sauce	158.0
WAGYU CHEEK BOURGUIGNON w/ buttered tagliatelle	128.0
OX TAIL ASAM PEDAS W/ SAFRON BUTTER RICE *NEW!*	88.0

• POULTRY •

BLANQUETTE D' POULET *NEW!* French style braised chicken in white sauce w/ mash	78.0
DAVID'S ROAST CHICKEN W/ TARRAGON SAUCE 1/2 free range kampung chicken (Bukit Mertajam) Please allow 20 mins wait time.	88.0
DUCK CONFIT WITH FOIE GRAS	118.0

• LAMB •

LAMB NAVARIN *NEW!* French style lamb stew w/ baguette	88.0
RACK OF LAMB (Australia) mushroom, cannellini beans	168.0

• SEAFOOD •

BOUILLABAISSE *NEW!* Southern French style saffron fish tomato broth with mixed seafood. Served with rouille toast. Good for sharing.	118.0
BLACK COD GINDARA buerre blanc sauce	158.0
RED SNAPPER WHOLE 800G chili butter sauce	168.0
FISH & CHIPS tartar, english curry sauce, mushy peas	58.0

WEEKEND SPECIAL

SPANISH SEA BREAM (Rungis Market, Paris) W/ PIL PIL SAUCE	178.0
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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.

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

• CHARCOAL GRILLED 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

• DESSERTS •

TIRAMISU	38.0
CRÈME BRÛLÉE	38.0
PROFITEROLES AU CHOCOLAT valrhona chocolate, vanilla bean gelato, creme anglaise	48.0
STICKY DATE PUDDING	38.0
CHOCOLATE BROWNIE crème pâtissière	28.0
TARTE AU CHOCOLATE	38.0
CRÊPES SUZETTE cointreau, orange zest, gelato	45.0

• ICE CREAM •

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

HOUSE POUR BY THE GLASS		Glass 150ml / Carafe 375ml / Bottle 750ml			Glass Carafe Bottle
RED / CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES BORDEAUX	France	45	130	248	
medium-full, juicy red fruit, firm tannins, dry concentrated finish					
RED / LA CHASSE DES PRINCES CÔTES DU RHÔNE VILLAGES (GSM)	France	40	125	238	
medium-full, easygoing, silky tannins					
WHITE / MAYFLY SAUVIGNON BLANC, MARLBOROUGH	N.Zeland	40	118	218	
fresh, crisp, rounded, exotic fruit, long citrus finish					
WHITE / CELLIER DES PRINCES CÔTES DU RHÔNE BLANC	France	35	98	198	
medium, white peach, apricot, pear, refreshing minerality, clean, balanced, lively acidity					
ROSÉ / LA VIE EN ROSÉ IGP PAYS D'OC	France	40		218	
crisp, strawberry raspberry, fresh					
SPARKLING / LOUIS BOUILLOT PERLE DE VIGNE GRANDE RÉSERVE CRÉMANT DE BOURGOGNE NV	France	42		268	

• WATER •

Unlimited still or sparkling water at RM20 per person

ACQUA PANNA (STILL)

SAN PELLEGRINO (SPARKLING)

• COFFEE & CHOCOLATE (HOT / ICED) • *decaf available

ESPRESSO / SHORT BLACK	9
AMERICANO / LONG BLACK	10
MACCHIATO	16
FLAT WHITE	16
LATTÉ	16
CAPPUCCINO	16
MOCHA	16
ADD ON: ESPRESSO SHOT	7
CHOCOLATE	16

• TEA •

BLACK TEA English Breakfast / Ceylon	12
FLAVOURED & SPICED Earl Grey / Wild Berries / Chai	12
FLORAL & GREEN Rose Lychee / Jasmine Green Tea	12
CAFFEINE FREE Chamomile / Peppermint / Rooibos	12

• MATCHA •

MATCHA LATTE (Hot / Iced) ceremonial grade matcha, milk	15
STRAWBERRY MATCHA LATTE (Iced) matcha, strawberry, milk	16
MATCHA YUZU (Iced) matcha, honey citron, fizz	16

• OTHERS •

SOFT DRINK Coke / Coke Zero / Ginger Ale / Sprite	10
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• REFRESHING MOCKTAILS •

TROPICAL BLISS pineapple, orange, passionfruit, yuzu	18
HONEY YUZU FIZZ honey yuzu citron, fizz	16
MOJITO COOLER lime, mint, sparkling water	16
MANGO BERRY FIZZ mango, strawberry, fizz	16
PINK GUAVA & GRAPE COOLER pink guava, jasmine tea, grape	16
MANGO COCONUT SMOOTHIE graprefruit, sago, coconut milk	16
OOOLONG FRAGRANT LEMON TEA popping boba	15

• JUICE •

GREEN MACHINE JUICE apple, cucumber, pear	15
SUMMER JUICE watermelon, mint	15
C-BURST JUICE orange	15
RED DELICIOUS JUICE orange, apple, carrot	15

• BLENDED DRINKS •

LASSI Mango / Passionfruit	18
MILKSHAKES Cookies & Cream / Vanilla / Chocolate	18



THE CBD ORIGINAL SANGRIA

RED SANGRIA
Red wine, brandy, orange, fruits

PINK SANGRIA
Rosé wine, cointreau, yuzu, lillet rosé

Carafe (2-3 pax)

120

120

Gls

45

45

• BEER •

SAPPORO DRAFT (Japan)	18 / Glass 250ml
KRONENBOURG 1664 BLANC BOTTLE (330ml, France)	24