



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 8 hour slow roasted lamb shank	50.0
FISH (SNAPPER, SALMON & HALIBUT)	50.0
VEGETARIAN potato, spinach, creme morel sauce	45.0
BEEF BOURGUIGNON W/ BONE MARROW PIE good for sharing - please allow at least 15 mins. Limited servings per day	88.0

• BURGERS •

Served with fries

THE CBD WAGYU BURGER 175 gms premium aussie wagyu patty, signature house sauce, caramelized onion, cheese, gherkin, veal bacon, lettuce, tomato, croissant roll	75.0
THE ANGUS BURGER 175 gms premium aussie black angus patty, signature house sauce, caramelized onion, gherkin, cheese, veal bacon, lettuce, tomato, beetroot	48.0

• SOUP •

FRENCH ONION SOUP	45.0
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, egg, beef cecina, croutons, grana padano	45.0
“CAPRESE” WITH SPANISH SARDINES sakura cherry tomatoes, 9 year aged balsamic, vinegar, torn buratta, evoo	55.0

Blackboard Specials

Inspirations from in-season market availabilities

• 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 infused evoo, pecorino, truffle mayo	35.0

• ENTREE PLATES •

Freshly Shucked Oysters



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

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

• PASTA •

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

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 au poivre pepper sauce >280g ADD ON: FOIE GRAS	250.0 48.0
MAYURA 100% FULL BLOOD WAGYU FLAT IRON STEAK MB 8/9 (AUSTRALIA)	290.0 / 250g
ANGUS BEEF SHORT RIB (BONE IN) sauce bordelaise	138.0
WAGYU BEEF CHEEK BOURGUIGNON	138.0
JAPANESE HAMBAGU STEAK tonkatsu sauce	68.0
NORWEGIAN SKREI COD saffron buerre blanc, green sauce (sauce verte)	148.0
RACK OF LAMB (AUSTRALIA)	158.0
PAN SEARED CHICKEN SUPREME morel sauce	68.0
CHARGRILLED CHICKEN (DEBONED) sauce bordelaise	68.0
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 Chiang Mai honeycomb, bread croutons	38.0
CAMEMBERT onion chutney, berry compote, bread croutons	38.0

• DESSERTS •

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

• 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

BUBBLY

P1 VILLA SANDI PROSECCO SUPERIORE 50 298
Valdobbiadene Veneto, Italy
light, dry, fruity, refreshing

ROSÉ

RS1 CHATEAU GIGERY ROSÉ 40 228
Cotes de Provence, France
light, fruity, dry, fresh

WHITE

HW1 MAYFLY SAUVIGNON BLANC 40 228
Marlborough, N.Zealand / V4.1
light, crisp, herbaceous, citrus, acidic

HW2 CHATEAU BELLES EAUX LES COTEAUX 42 248
France / Grenache, Vermentino Blend
light-medium, refreshing, full flavoured,
round, soft, vibrant fruit, effortlessly drinkable

RED

HR2 VINA VENTISQUERRO 'GREY' LAS TERRAZAS SINGLE BLOCK (PINOT NOIR) 42 248
Aconcagua, Chile / TA91
light-medium, soft tannins, med+ acidity,
red & dark fruit, oak

HR3 MEZZEI FONTERUTOLI CHIANTI CLASSICO (SANGIOVESE) 40 238
Tuscany, Italy / JS93
medium, fine tannins, fruity, oak, elegant,
med+ acidity, smooth

HR4 CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES (87% MERLOT, 13% CS) 42 248
Bordeaux Superieur, France / JS92
full, fleshy, concentrated, firm tannins, dry

THE BSB ORIGINAL SANGRIA

RED SANGRIA 110 45
Red wine, brandy, orange, summer fruits

PINK SANGRIA 110 45
Rosé wine, gin, cointreau, yuzu, lillet rosé

DIGESTIVE

DELORD ARMAGNAC X.O. (French Brandy) 45

LIMONCELLO (Italian Lemon Liqueur) 30

CROQUETTES

SQUID INK CALAMARI 32.0 / 3 pcs

SMOKED FISH (NORWEGIAN MACKEREL) 32.0 / 3 pcs

KING CRAB 35.0 / 3 pcs

ENTREES

CHARCOAL FIRED FLAT BREAD 8.0 each

Add On Accompaniment

3 DIPS (MEDITERRANEAN) classic hummus, beetroot hummus, roasted peppers hummus 35.0

3 DIPS (AUSSIE) avocado & capsicum, jalapeno & sour cream, spinach & feta 35.0

JAPANESE OYSTER (HARIMA) IN SHELL wagyu fat, charcoal grilled 25.0 each

FRESH WATER PRAWN (UDANG GALAH) XXL >500G 25.0 / 100g
safron buerre blanc, charcoal grilled

STEAM TULYA FILIPINA CLAMS MARINIERE white wine, garlic, dashi, creme fraiche 48.0

PLEASE REFER TO THE MENU OVERLEAF FOR MORE ENTREE OPTIONS

Paella Good for 2-3 pax
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MIX SEAFOOD 155.0
SQUID INK W/ SHRIMP & BABY OCTOPUS 155.0
SMOKED CHICKEN 125.0

From The Mibrasa

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

BEACON SEAWEED-FED SPATCHCOCK CHICKEN WHOLE bordelaise sauce 88.0
Please allow at least 45 mins

NORWEGIAN MACKEREL nam chim thai dipping sauce *NEW* 48.0

RACK OF LAMB (AUSTRALIA) mint gremolata 148.0

PREMIUM BEEF CUTS

100% PUREBLOOD WAGYU FLAT IRON STEAK 280.0
MB8/9 (Mayura, Australia) 250g

WAGYU RIBEYE 380.0
MB6/7 Grain Fed (Stanbroke, Australia) 400g

ANGUS CORNFED TOMAHAWK 510.0
MB4/5 (Argentina) approx 1.5kg

WAGYU TOMAHAWK 70.0 / 100g
MB 6/7 (Stanbroke, Australia) Dry Aged > 28 days
*Please refer to the blackboard for today's available weights

SIDE DISHES

MAC & CHEESE 25.0 POMME PURÉE 15.0

ORZO PASTA short-cut pasta shaped like rice. must try. 25.0 CHARCOAL GRILLED ASPARAGUS / BROCOLINI seasonal 48.0

ROAST POTATOES IN WAGYU FAT & ROSEMARY 20.0 8 LEAF MIXED GREEN SALAD 35.0

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