

## BEVERAGES

WE ONLY USE OUTSIDE OAT MILK FOR ALL OUR COFFEE, TEA & CHOCOLATE BLENDS

*Oat milk is plant based and highly sustainable. OATSIDE uses no preservatives, emulsifiers, gums and artificial colorings but instead makes use of Australian oats which lends a richer creamier and maltier taste.*

TEAS		COFFEE	
<b>FLAVOURED BLACK TEAS</b>		<b>BLACK</b>	
<b>Grand Earl Grey</b>	12.0	<b>Espresso / Short Black</b>	9.0
Embellished with bergamot aromas		<b>Long Black / Americano</b>	10.0
<b>Pomme Cherie</b>	12.0	<b>WHITE</b>	
Apple Cherry - childhood memories of caramelised apple		<b>Macchiato</b>	16.0
<b>Chai</b>	12.0	<b>Flat white</b>	16.0
A warm blend of asam tea & spices: cardamom, clove & cinnamon		<b>Latté</b>	16.0
		<b>Piccolo</b>	16.0
		<b>Cappuccino</b>	16.0
		<b>Mocha</b>	16.0
<b>BLACK TEAS</b> (Pure Origin)		<b>ADD ONS</b>	
<b>English Breakfast</b>	12.0	<b>Extra Double Shot</b>	7.0
<b>Ceylon</b>	12.0		
<b>Darjeeling</b>	12.0	<b>COLD PRESSED JUICE</b>	
		<b>Green Machine</b> (Apple, Cucumber, Ginger, Mint)	15.0
<b>GREEN TEAS</b> (Pure Origin)		<b>Summer</b> (Watermelon, Mint)	15.0
<b>Jasmine</b>	12.0	<b>C-Burst</b> (Orange, Lemon)	15.0
<b>Ceylon</b>	12.0	<b>Red Delicious</b> (Orange, Apple, Carrot)	15.0
<b>Rooibos Aux Epices</b>	12.0		
		<b>BEERS</b>	
<b>WHITE TEA</b>		<b>Kirin Ichiban</b> (5% Pilsner)	24.0
<b>Rose Lychee</b>	12.0	<b>Asahi</b> (5% Lager)	24.0
		<b>Kizakura Kyoto Kuromame</b> (5% Smokey Dark Bean Ale)	38.0
<b>ORGANIC HERBAL TEAS</b> (Non Caffeine)		<b>James Squire Jack Of Spades Porter</b> (5% Dark Porter)	31.0
<b>Menthe Poivree</b> (Peppermint)	12.0	<b>White Rabbit Dark Ale</b> (4.9% Refreshing Dark Ale)	31.0
<b>Chamomile</b>	12.0	<b>James Squire 150 Lashes Pale Ale</b> (4.2% Pale Ale)	28.0
<b>Reves Enfants</b>	12.0		
(Hibiscus, Rosehip, Licorice & Red fruit aromas)		<b>WATER</b>	
		<b>San Pellegrino</b> (sparkling 750ml)	15.0
<b>CHOCOLATE</b>		<b>Acqua Panna</b> (still 750ml)	15.0
<b>Hot or Ice</b>	16.0		



*We pride ourselves in sourcing for the freshest quality ingredients. Due to price fluctuations, irregular sourcing and supply, our menu items and prices are being constantly updated and at times when certain ingredients become unavailable we will try our very best to find suitable substitutes.*

*We sincerely apologise for any inconvenience caused and seek your understanding. Thank you for dining at Cafe-Bistrot David. We hope you have a lovely time with us.*

DAVID CHIN, PATRON

## PIES | BURGERS | SANDWICHES

### SIGNATURE GOURMET PIES

Served with mash, mushy peas & gravy

### STEAK & MUSHROOM

48.0  
Chunky Beef Topside | Mushrooms | Carrots | Peas | Rich Luscious Gravy

### CHICKEN & MUSHROOM

48.0  
Roux Of Chicken | Leek | Carrots | Peas

### PULLED LAMB

50.0  
8 Hour Slow Roasted Lamb Shank | Rich Tomato Sauce

### FISH (COD, SALMON & HALIBUT)

50.0  
Norwegian Smoked Salmon | Halibut | Cod | Creamed Fish Emulsion Sauce

### VEGETARIAN

45.0  
Potato | Spinach | Creme Morel Sauce

### BURGERS & SANDWICHES

Served with fries

### THE CBD WAGYU BURGER

65.0  
175 gms Premium Aussie Wagyu Patty | Black Truffle Mushroom Paste | Relish | Cheese | In between 2 Spiral Flaky Pastries Infused With Tomato & Onion

### THE ANGUS BURGER

48.0  
175 gms Premium Aussie Black Angus Patty | Tonkatsu Sauce | Onion | Cheese | Mustard

### REUBEN ON SOURDOUGH

58.0  
House cured Salt Beef Brisket | Mustard Cream Sauerkraut | Cheese | Toasted Sourdough

## GALETTE BRETONNE

Savory crêpe from the Normandy & Brittany regions made with buckwheat. Accompanied with a side salad of mix greens.

\*Perfect with a refreshing glass of Rosé.

### THE GALETTE COMPLETE

55.0  
Italian Turkey Ham | Cheddar & Provolone | Egg | Mushroom | Truffle Oil

### LE JARDINIERE

50.0  
Potato Confit | Egg | Cheddar & Provolone | Tomato | Onion | Mushroom | Truffle Oil

## ENTRÉES TO SHARE

<b>THE SOURDOUGH + BASKET</b>	<b>15.0</b>	<b>FRESH OYSTERS</b>	3 pcs : <b>65.0</b>
French Butter   Housemade Citrus Preserve   Pecorino Cheese		<b>IRISH PREMIUM NO. 2 (90GM)</b>	6 pcs : <b>125.0</b>
		<i>*Airflown Weekly</i>	
		Ponzu Vinaigrette   Ikura   Grated Ginger	
<b>CHICKEN LIVER PATE</b>	<b>48.0</b>	<b>FRESH MUSSELS (AUST) &amp; HARD SHELL CLAMS (SABAH) MARINIÈRE</b>	<b>88.0</b>
Marmalade   Kalbi Compound Butter   Pickles   Brillat-Savarin Cheese   Bread Toasts   Water Biscuits		Leek & Celery   White Wine   Butter   Crème Fraîche   Parsley   Ñora Peppers	
<b>CORN ON COB CHARGRILLED</b>	<b>18.0</b>	<b>GRILLED SPANISH GALICIAN OCTOPUS</b>	<b>138.0</b>
Cajun Spice   Pecorino		Ras El Hanout Marinade   Celery & Leek Salad   Yuzu Vinaigrette	
<b>TRUFFLE FRIES</b>	<b>35.0</b>	<b>GAMBAS aI AJILLIO</b>	<b>52.0</b>
Truffle Infused Extra Virgin Olive Oil   Pecorino Cheese   Grated Black Truffle Dust		Prawns (Sabah) In A Spanish Style Garlic & Sweet Smoky Paprika Sauce   Sourdough Toast	
<b>THE CBD ORIGINAL BURRATA</b>	<b>55.0</b>	<b>PAN SEARED DUCK FOIE GRAS</b>	<b>58.0</b>
Tomato   Beef Cecina   Pecorino   Parsley Butter   Basil Oil		Pear in Red Wine Reduction   Pea Purée   Beetroot Jus	
<b>THE BURRATA BOMB</b>	<b>55.0</b>		
Deep Fried Panko Breaded Burrata   Pesto   Pomodorina & Romesco Sauce   Basil Oil			
<b>BURRATA &amp; SARDINES</b>	<b>55.0</b>		
Brittany Sardines (France)   Black Olives   Ñora Peppers   Mizuna (Japanese Rocket)			

## SALAD

<b>THE 8 LEAF &amp; HERB SALAD</b>	<b>35.0</b>
Chitose Cherry Tomato   Pickled Onion   Tonka Bean Pear Puree Dressing   Red Wine Vinagrette	
<b>THE CAESAR</b>	<b>40.0</b>
Romaine   Classic Caesar Dressing   Buttered Croutons	

## SOUP

<b>SHRIMP &amp; CRAB BISQUE</b>   Clams   Ikura	<b>55.0</b>
<b>MIX MUSHROOM</b>   Truffle paste	<b>35.0</b>

## PASTA

<b>COLD CAPELINNI WITH ABALONE</b>	<b>88.0</b>	<b>TAGLIATELLE TRUFFLE CREAM</b>	<b>78.0</b>
Seafood Emulsion   Crab   Ikura   Ogonori   Yuzu		Sea Prawns (Sabah)   Hokkaido Scallops   Crabmeat	
<b>SPAGHETTI MENTAICO</b>	<b>68.0</b>	<b>LINGUINE GARLIC KOMBU BUTTER</b>	<b>78.0</b>
Japanese Marinated Pollock Roe   Tobiko   Sliced Hokkaido Scallop   Yuzu		Sea Prawns (Sabah)   Hokkaido Scallops   Baby Octopus	
<b>SQUID INK SPAGHETTI</b>	<b>68.0</b>		
Lala (Philippines) or Clams (Sabah) <i>*depending on stock availability</i>			
Garlic   Butter   White Wine			

## PAELLA

*\*Available from 6PM onwards*

<b>MIX SEAFOOD</b>	<b>125.0</b>
<b>SQUID INK WITH SHRIMP &amp; BABY OCTOPUS</b>	<b>125.0</b>
<b>CHICKEN &amp; TURKEY CHORIZO</b>	<b>125.0</b>

## MAINS

<b>PURE ANGUS RIBEYE 280GM (100+ DAYS GRAINFED) AU POIVRE</b>	<b>188.0</b>
<i>*Contains alcohol. Non alcohol optional</i>	
Classic Pepper Sauce   Seasonal Vegetables   Mash or Fries	
<b>WAGYU BEEF CHEEK BOURGUIGNON</b>	<b>108.0</b>
<i>*Option to replace mash with pappardelle pasta</i>	
Red Wine Reduction   Seasonal Vegetables   Mash	
<b>JAPANESE HAMBAGU STEAK</b>	<b>68.0</b>
Premium Black Angus Patties (2 Nos)   Tonkatsu Sauce   Seasonal Vegetables   Mash or Fries	
<b>MURRAY RIVER COD</b>	<b>158.0</b>
Crepe Morel Sauce   Ikura   Pomme Puree   Lemon Confit   Seasonal Vegetables	
<b>SEABREAM FILLET (CORSICA, FRANCE)</b>	<b>118.0</b>
Burnt Cauliflower Purée   Seasonal Vegetables   Morel Crème Fraîche	
<b>SEA &amp; MOUNTAIN: LAMB LOIN &amp; HOKKAIDO SCALLOPS</b>	<b>168.0</b>
Burnt Eggplant purée   Black Garlic   Seasonal Vegetables   Lamb Jus   Gazpacho Sauce	
<b>CHERRY VALLEY DUCK BREAST</b>	<b>108.0</b>
Aged In-house   Pickled Red Cabbage   Potato Confit   Mushroom Veloute   Duckbone Jus	
<b>DUCK CONFIT W/ FOIE GRAS TORCHON</b>	<b>118.0</b>
Pickled Red Cabbage & Beetroot   Confit Potato   Burnt Cauliflower Purée   Beetroot Gastrique   Duck Jus	

### **BEEF CUTS (DRY AGED TO SHARE) \*Available from 6PM onwards**

*\*please refer to blackboard for weight*

Served with frites or pomme purée and fine salad

**WAGYU TOMAHAWK (STANBROKE) MB4-5**      **75/ 100G**

**PURE BLACK ANGUS TOMAHAWK (STANBROKE) MB2**      **65/ 100G**

## DESSERTS

*Please visit our counter for a fine selection of petit gateaux*

<b>CRÊPES SUZETTE</b>	<b>45.0</b>
French Crêpes   Cointreau   Butter Sauce   Orange Zest   Caramelised Sugar   Vanilla Gelato	
<b>CHEESE ICE CREAM</b>	<b>18.0</b>
<i>*contains alcohol</i>	
Manchego Cheese   Truffle Honey   Almond Nibs   Sherry	
<b>RUM &amp; PISTACHIO ICE CREAM</b>	<b>18.0</b>
<i>*contains alcohol</i>	
Pistachio   Tonka Bean   Burnt Butter   Bacardi 8 Aos	
<b>LEMON ICE CREAM</b>	<b>15.0</b>
<i>*no alcohol</i>	
Amalfi Lemon   Rolled Oats   Cranberry   Chia & Flax Seeds	

## BLACKBOARD

*Inspirations from in-season market availabilities*