



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

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

48.0

CHICKEN & MUSHROOM

Roux Of Chicken | Leek | Carrots | Peas

48.0

PULLED LAMB

8 Hour Slow Roasted Lamb Shank | Rich Tomato Sauce

50.0

FISH (COD, SALMON & HALIBUT)

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

50.0

VEGETARIAN

Potato | Spinach | Creme Morel Sauce

45.0

BURGERS & SANDWICHES

Served with fries

THE CBD WAGYU BURGER

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

65.0

THE ANGUS BURGER

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

48.0

REUBEN ON SOURDOUGH

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

58.0

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

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

55.0

LE JARDINIERE

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

50.0

ENTRÉES TO SHARE

THE SOURDOUGH + BASKET	15.0	FRESH OYSTERS IRISH PREMIUM	3 pcs: 45.0 6 pcs: 85.0
French Butter Housemade Citrus Preserve Pecorino Cheese		<i>*Airflown Weekly</i> Ponzu Vinaigrette Ikura Grated Ginger	
CHICKEN LIVER PATE	48.0	PAN SEARED HOKKAIDO SCALLOPS	5 pcs: 88.0
Marmalade Kalbi Compound Butter Pickles Brillat-Savarin Cheese Bread Toasts Water Biscuits		Gazpacho Sauce	
CORN ON COB CHARGRILLED	18.0	FRESH MUSSELS (AUST) & HARD SHELL CLAMS (SABAH) MARINIÈRE	88.0
Cajun Spice Pecorino		Leek & Celery White Wine Butter Crème Fraîche Parsley Ñora Peppers	
TRUFFLE FRIES	35.0	GRILLED SPANISH GALICIAN OCTOPUS	108.0
Truffle Infused Extra Virgin Olive Oil Pecorino Cheese Grated Black Truffle Dust		Ras El Hanout Marinade Celery & Leek Salad Yuzu Vinaigrette	
THE CBD ORIGINAL BURRATA	55.0	GAMBAS al AJILLIO	52.0
Tomato Beef Cecina Pecorino Parsley Butter Basil Oil		Prawns (Sabah) In A Spanish Style Garlic & Sweet Smoky Paprika Sauce Sourdough Toast	
THE BURRATA BOMB	55.0	PAN SEARED DUCK FOIE GRAS	58.0
Deep Fried Panko Breaded Burrata Pesto Pomodorina & Romesco Sauce Basil Oil		Pear in Red Wine Reduction Pea Purée Beetroot Jus	
BURRATA & SARDINES	55.0		
Brittany Sardines (France) Black Olives Ñora Peppers Mizuna (Japanese Rocket)			

SALAD

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

SOUP

SHRIMP & CRAB BISQUE Clams Ikura	55.0
MIX MUSHROOM Truffle paste	35.0

PASTA

PAPPARDELLE W/ MEATBALLS (BEEF)	58.0	TAGLIATELLE TRUFFLE CREAM	78.0
Passata di Pomodoro Grana Padano		Sea Prawns (Sabah) Hokkaido Scallops Crabmeat	
SPAGHETTI MENTAICO	68.0	LINGUINE GARLIC KOMBU BUTTER	78.0
Japanese Marinated Pollock Roe Tobiko Sliced Hokkaido Scallop Yuzu		Sea Prawns (Sabah) Hokkaido Scallops Baby Octopus	
SQUID INK SPAGHETTI	68.0		
Lala (Philippines) or Clams (Sabah) <i>*depending on stock availability</i>			

PAELLA

MIX SEAFOOD	125.0
SQUID INK WITH SHRIMP & BABY OCTOPUS	125.0
CHICKEN & TURKEY CHORIZO	125.0

MAINS

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

BEEF CUTS (DRY AGED TO SHARE)

**please refer to blackboard for weight*

Served with frites or pomme purée and fine salad

WAGYU OP RIB (AUSTIGE) MB4-5 85/ 100G

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

DESSERTS

Please visit our counter for a fine selection of petit gâteaux

CRÊPES SUZETTE 45.0
French Crêpes | Cointreau | Butter Sauce | Orange Zest | Caramelised Sugar | Vanilla Gelato

BOMBE ALASKA 45.0
Meringue | Sponge Cake Gelato | Cointreau

BLACKBOARD

Inspirations from in-season market availabilities

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	
FLAVOURED BLACK TEAS		BLACK	
Grand Earl Grey	12.0	Espresso / Short Black	9.0
Embellished with bergamot aromas		Long Black / Americano	10.0
Pomme Cherie	12.0	WHITE	
Apple Cherry - childhood memories of caramelised apple		Macchiato	16.0
Chai	12.0	Flat white	16.0
A warm blend of asam tea & spices: cardamom, clove & cinnamon		Latté	16.0
		Piccolo	16.0
		Cappuccino	16.0
		Mocha	16.0
BLACK TEAS (Pure Origin)		ADD ONS	
English Breakfast	12.0	Extra Double Shot	7.0
Ceylon	12.0		
Darjeeling	12.0		
GREEN TEAS (Pure Origin)		COLD PRESSED JUICE	
Jasmine	12.0	Green Machine (Apple, Cucumber, Ginger, Mint)	15.0
Ceylon	12.0	Summer (Watermelon, Mint)	15.0
Rooibos Aux Epices	12.0	C-Burst (Orange, Lemon)	15.0
		Red Delicious (Orange, Apple, Carrot)	15.0
WHITE TEA		BEERS	
Rose Lychee	12.0	Kirin Ichiban (5% Pilsner)	24.0
		Flensburger Brauerei Dunkel (4.8% Dark Lager)	24.0
ORGANIC HERBAL TEAS (Non Caffeine)		Kizakura Kyoto Kuromame (5% Smokey Dark Bean Ale)	38.0
Menthe Poivree (Peppermint)	12.0	James Squire Jack Of Spades Porter (5% Dark Porter)	31.0
Chamomile	12.0	White Rabbit Dark Ale (4.9% Refreshing Dark Ale)	31.0
Reves Enfants	12.0	James Squire 150 Lashes Pale Ale (4.2% Pale Ale)	28.0
(Hibiscus, Rosehip, Licorice & Red fruit aromas)		WATER	
		San Pellegrino (sparkling 750ml)	15.0
CHOCOLATE	16.0	Acqua Panna (still 750ml)	15.0
Hot or Ice			