

HOUSE POURING WINES

Please request for our full wine & beverage menu

BUBBLY		Glass	Btl
P1	Villa Sandi Prosecco Superiore Valdobbiadene Veneto, Italy / Light, dry, fruity, refreshing	50	298

ROSE		Glass	Btl
RS1	2021 Château Gigery Rosé Cotes de Provence / Light, fruity, dry, fresh	40	228

WHITE		Glass	Btl
HW1	2022 Mayfly Sauvignon Blanc Marlborough, NZ / V4.1 light, vibrant acidity, crisp, tropical fruit, zesty citrus, herbacious, dry	40	228
HW2	2020 Emile Beyer Pinot Blanc Tradition Alsace, France / V4.1 light, mild, refreshing, med acidity, clean, fruity, elegant, great with food	45	258

RED		Glass	Btl
HR5	2018 Best's Great Western No.1 (Shiraz) Victoria, Australia / JS95 Medium-full, elegant, super fragrant, rich dark fruit, smooth tannins	45	258
HR2	2020 Vina Ventisquero 'Grey' Glacier Las Terrazas Single Block (Pinot Noir) Aconcagua, Chile / TA91 Light-medium, soft tannins, med+ acidity, red & dark fruit, oak	42	248
HR3	2020 Mezzei Fonterutoli Chianti Classico (Sangiovese) Tuscany, Italy / JS93 Medium, fine tannins, fruity, oak, elegant, med+ acidity, smooth	40	238
HR4	2018 Chateau Pey La Tour Reserve Vieilles Vignes (87% Merlot, 13% CS) Bordeaux Superieur, France / JS92 Full, fleshy, concentrated, firm tannins, dry	42	248

DIGESTIVE		Glass 45ml
Delord Armagnac X.O (French Brandy)		45
Limonchello (Italian Lemon Liqueur)		30

SIGNATURE COCKTAIL
THE CBD ORIGINAL SANGRIA



		Carafe (2-3 Pax)	Glass
RED Sangria		110	45
Red wine, brandy, orange, summer fruits			
PINK Sangria		110	45
Rosé wine, gin, cointreau, yuzu, lillet rosé			



GOURMET PIES

Served with mash, mushy peas & gravy	
STEAK & MUSHROOM	48.0
Chunky Beef Chuck Mushroom Carrot Peas Gravy	
CHICKEN & MUSHROOM	48.0
Roux Of Chicken Leek Carrot Peas	
PULLED LAMB	50.0
8 Hour Slow Roasted Lamb Shank Rich Tomato Sauce	
FISH (SNAPPER, SALMON & HALIBUT)	50.0
Norwegian Smoked Salmon Halibut Snapper Creamed Fish Emulsion Sauce	
VEGETARIAN	45.0
Potato Spinach Creme Morel Sauce	

GOURMET BURGERS

Served with fries	
THE CBD WAGYU BURGER	75.0
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 Onion Tonkatsu Sauce Cheese Mustard Egg Pickle	

GALETTE BRETTONE

*Please allow 20 minutes wait time	
Savoury crepe from Normandy & Brittany region. Made with buckwheat. Served with a fine salad.	
THE GALETTE COMPLETE	55.0
Italian Turkey Ham Emmental Egg Mushroom	
LE JARDINIERE (VEGETARIAN)	55.0
Potato Confit Emmental Egg Tomato Arugula Mushroom	
ESCARGOT	55.0
French Snails Garlic Parsley Bechamel Sauce Emmental Cherry Tomato	

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

ENTRÉES TO SHARE

THE SOURDOUGH + BASKET 15.0

French Butter | Housemade Citrus Preserve | Pecorino Cheese

CORN ON COB CHARGRILLED 18.0

Cajun Spice | Pecorino

TRUFFLE FRIES 35.0

Truffle Infused Extra Virgin Olive Oil | Pecorino Cheese | Truffle Mayo

CHARGRILLED ASPARAGUS 38.0

Burnt Butter | Garlic | Almond | Petit Pois

FRESH MUSSELS (AUST.) & HARD SHELL CLAMS (SABAH) MARINIÈRE 88.0

Leek & Celery | White Wine | Butter | Crème Fraîche | Parsley | Ñora Peppers

BONE MARROW (SPAIN) 95.0

Braised Beef Cheek | Pecorino | Herb Salad

PAN SEARED DUCK FOIE GRAS 58.0

Basil Oil | Black Garlic | Mix Berry & Beetroot Jus

GRILLED SPANISH GALICIAN OCTOPUS 138.0

Ras El Hanout Marinade | Celery & Leek Salad | Yuzu Vinaigrette

SOUP

SHRIMP & CRAB BISQUE 55.0

Clams | Ikura

MIX MUSHROOM 35.0

Truffle Paste

GAMBAS AL AJILLIO 68.0

Fresh Sea Prawns | Garlic | Chili | Smoked Paprika | Extra Virgin Olive Oil

THE CBD ORIGINAL BURRATA 55.0

Tomato | Beef Cecina | Pecorino | Parsley Butter | Tomato Confit | Aged Balsamic | Basil Oil

THE BURRATA BOMB 55.0

Deep Fried Panko Breaded Burrata | Pesto | Pomodorina & Romesco Sauce | Basil Oil

CARPACCIO OF KINGFISH HAMACHI & OTORO TUNA 98.0

EVOO | Ponzu | Yuzu | Wasabi

OYSTERS ARE BACK!

**Airflown weekly*

FRESH OYSTERS (IRISH PREMIUM)

Ponzu vinaigrette, ikura, grated ginger

3pcs 55.0 / 6pcs 105.0

SALAD

THE 8 LEAF & HERB SALAD 35.0

Tonka Bean Pear Puree Dressing | Red Wine Vinaigrette

THE CAESAR 45.0

Chargrilled Romaine | Miso Caesar Dressing | Egg | Beef Cecina | Croutons | Grana Padano

"CAPRESE" W/ SPANISH SARDINES 55.0

Sakura Cherry Tomatoes | 9YR Aged Balsamic Vinegar | Torn Burrata | EVOO

PASTA

SPAGHETTI KING SEA PRAWN WITH LOBSTER TOMALLEY EMULSION 88.0

SQUID INK PASTA MIX SEAFOOD 78.0

Prawns | Clams | Scallops | Cuttlefish Black Ink

LINGUINE GARLIC KOMBU BUTTER 78.0

Sea Prawns | Hokkaido Scallops | Baby Octopus

FETTUCCINE TRUFFLE CREAM 78.0

Sea Prawns (Sabah) | Hokkaido Scallops | Crabmeat | Egg Yolk

COLD CAPELINNI WITH ABALONE & CRAB 88.0

Ikura | Arenkha | Seafood Emulsion | Ponzu

BEEF RAGU PAPPARDELLE 78.0

Slow Cooked Prime Angus Chuck | Tomatoes | Grana Padano

SPAGHETTI VONGOLE 78.0

Clams | Clam Broth

PAELLA

Our paella is finished in the Mibrassa charcaol oven to add a beautiful 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

MIX SEAFOOD	155.0
SQUID INK WITH SHRIMP & BABY OCTOPUS	155.0
CHICKEN & TURKEY CHORIZO	125.0

MAINS

PRIME BLACK ANGUS RIBEYE AU POIVRE >280G (O'Connors CAAB) Pepper Sauce Seasonal Vegetables Fries	210.0
PRIME ANGUS BEEF SHORT RIB (BONE IN) Sauce Bordelaise Seasonal Vegetables Pomme Purée	188.0
WAGYU BEEF CHEEK BOURGUIGNON Red Wine Reduction w/ Beef Broth Seasonal Vegetables Pomme Purée	128.0
JAPANESE HAMBAGU STEAK Tonkatsu Sauce Seasonal Vegetables Mash or Fries	68.0
COD FISH (CHILEAN) ON GREEN SAUCE (SAUCE VERTE) Kale & Garlic Aioli Grilled Vegetables	158.0
SEA & MOUNTAIN: LAMB LOIN, SEA PRAWN & SCALLOPS	188.0
RACK OF LAMB (AUST.) Butterbeans Mushrooms Jus	188.0
PAN SEARED CHICKEN SUPREME W/ MOREL SAUCE Morel Mushroom Confit Potato	68.0
CHARGRILLED CHICKEN (DEBONED) W/ SAUCE BORDELAISE Mushroom Onion Tomatoes Peas Pomme Purée	68.0
DUCK CONFIT W/ FOIE GRAS Confit Potato Red Cabbage Beetroot Cauliflower Purée Orange Sauce Mix berry & Beetroot Jus Duck Jus	118.0
CHERRY VALLEY DUCK BREAST Aged In-house Mushroom Veloute Duckbone Jus Orange Sauce	108.0

FROM THE MIBRASA *Available from 6PM onwards
*please refer to blackboard for weight
Served with frites and fine salad

DRY AGED PURE BLACK ANGUS TOMAHAWK MB5 60.0/100G
(Stanbroke Signature, Australia)

DRY AGED WAGYU TOMAHAWK MB6-7 75.0/ 100G
(Stanbroke, Australia)

FROM AGE

A selection of artisanal cheese paired with sweet & savoury condiments

CAMEMBERT 38.0
Onion Chutney | Berry Compote | Bread Crouton

TRUFFLE BRIE 38.0
Wild Honeycomb | Bread Crouton

RACLETTE 38.0
Potato | Cornichons | Beef Cecina

DESSERTS

STICKY DATE PUDDING 38.0
Butterscotch Sauce | Crème Patisserie

TARTE AU CHOCOLATE 38.0
Valrhona Chocolate Ganache Tart | Berry Compote | Crème

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

PETIT GATEAUX FROM 38.0
Please ask your server for available selections

ICE CREAM

MANCHEGO CHEESE & SHERRY 18.0
*contains alcohol

RUM & PISTACHIO 18.0
*contains alcohol

AMALFI LEMON 15.0

MACADEMIA & SALTED POPCORN 15.0

BLACKBOARD

*Inspirations
from
in-season market
availabilities*

BEVERAGES

CHOICE OF FRESH MILK OR OATSIDE 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

TEAS	COFFEE (HOT OR ICED)
BLACK TEAS	Espresso / Short Black 9.0
Grand Earl Grey 12.0	Long Black / Americano 10.0
Apple Cherry 12.0	Macchiato 16.0
Chai 12.0	Flat white 16.0
English Breakfast 12.0	Latté 16.0
Ceylon 12.0	Cappuccino 16.0
Darjeeling 12.0	Mocha 16.0
	ADD ONS
	Extra Double Shot 7.0
GREEN TEAS (Pure Origin)	MOCKTAILS
Jasmine 12.0	Tropical Bliss (pineapple, orange, passionfruit, yuzu) 18.0
Ceylon 12.0	Cucumber & Pear (cucumber, williams pear) 16.0
Rooibos Aux Epices 12.0	Mojito Breeze (lime, mint, sparkling water) 16.0
	Café Tonic Twist (tonic water, espresso) 16.0
WHITE TEA	BLENDED DRINKS
Rose Lychee 12.0	Lassi (Plain/ Mango / Passionfruit) 18.0
	Milkshakes (Vanilla, Chocolate, Cookies & Cream) 18.0
ORGANIC HERBAL TEAS (Non Caffeine)	BEERS
Menthe Poivree (Peppermint) 12.0	Asahi 330ml (5% Lager,) 24.0
Chamomile 12.0	Kronenbourg 1664 Blanc 330ml (5% Wheat Beer) 24.0
Red Fruits (Hibiscus, Rosehip, Licorice & Red Fruit) 12.0	SIGNATURE COCKTAILS
	No. 10 Gin, cointreau, citrus, basil, egg white 45.0
COLD PRESSED JUICE	Lapu Lapu Rum, passionfruit, citrus, orange, cinnamon 45.0
Green Machine (apple, cucumber, mint) 15.0	Red Silk Gin, raspberry, sherry, citrus, egg white 45.0
Summer (watermelon, mint) 15.0	BSB New York Sour 45.0
C-Burst (orange) 15.0	Bourbon, butterfly pea, lychee, citrus, raspberry, egg white, red wine float
Red Delicious (orange, apple, carrot) 15.0	San Sebastian Gin, aperol, orange, prosecco 45.0
	Count Negroni Gin, vermouth rosso, campari, sherry 45.0
OTHERS	Spiced Espresso Martini (Regular/ Decaf) 45.0
Chocolate (Hot or Ice) 16.0	Dark & spiced rum, coffee liqueur, espresso
Iced Lemon Tea 12.0	
Soft Drink (Coke / Coke Zero / Ginger Ale / Sprite) 10.0	
San Pellegrino (Sparkling 750ml) 15.0	
Acqua Panna (Still 750ml) 15.0	

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