

## HOUSE POURING WINES

Please request for our full wine & beverage menu from your server

### BUBBLY

		Glass	Btl
P1	<b>Villa Sandi Prosecco Superiore</b> <i>Valdobbiadene Veneto, Italy / Light, dry, fruity, refreshing</i>	55	348

### ROSE

		Glass	Btl
RS1	<b>2021 Château Gigery Rosé</b> <i>Cotes de Provence / Light, fruity, dry, fresh</i>	40	238

### WHITE

		Glass	Btl
HW1	<b>2020 Emile Beyer Pinot Blanc</b> <i>Alsace, France / Light, floral, crisp, med acid</i>	45	265
HW2	<b>2022 Mayfly Sauvignon Blanc</b> <i>Marlborough, New Zealand / V4.1 crisp, herbacious, acidic, dry</i>	42	258
HW3	<b>2020 Alkoomi Black Label Riesling</b> <i>Frankland River, Australia / JH94, crisp, acidic, good minerality</i>	38	218
HW4	<b>2020 Domaine des Poncetys</b> <b>Le Clos des Poncetys Chardonnay</b> <i>Burgundy / V4.0 medium, citrus, buttery, oak</i>	45	265
HW5	<b>2020 Michel Lynch Prestige Sauternes</b> <i>Bordeaux / sweet, honeyed, apricot, luscious</i>	40	248

### RED

		Glass	Btl
HR1	<b>2021 Stephane Ogier Côtes du Rhône, Les Temps Est Venu (GSM)</b> <i>South Rhône, France / Medium-full, ripe berry, silky tannins, smoky</i>	45	268
HR5	<b>2018 Yering Station Little Yering (Shiraz)</b> <i>Victoria, Australia / Medium-full, juicy black fruit, supple tannins, earthy spice</i>	38	218
HR3	<b>2020 Mezzei Fonterutoli Chianti Classico (Sangiovese)</b> <i>Tuscany, Italy / JS93 Medium, fruity, elegant, med+ acidity, smooth</i>	40	238
HR4	<b>2018 Chateau Pey La Tour Reserve Vieilles Vignes (87% Merlot, 13% CS)</b> <i>Bordeaux Superieur, France / JS92 Full, fleshy, concentrated, firm tannins, dry</i>	42	248

### SIGNATURE COCKTAIL



**The BxG Sangria**  
*Negroamaro red wine, brandy, orange, fruits*

Carafe (2-3 Pax)	Glass
110	45

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

*We pride ourselves in sourcing for the freshest quality ingredients available. Due to price fluctuations, irregular sourcing & supply, our menu items & prices are being constantly updated & may vary according to market availability.*

*Thank you for dining at Cafe-Bistrot David and we hope you have a lovely time with us.*

## GOURMET PIES

Served with mash, mushy peas & gravy

<b>STEAK &amp; MUSHROOM</b>	48.0
<i>Chunky Beef Topside   Mushroom   Carrot   Peas   Gravy</i>	
<b>CHICKEN &amp; MUSHROOM</b>	48.0
<i>Roux Of Chicken   Leek   Carrot   Peas</i>	
<b>PULLED LAMB</b>	50.0
<i>8 Hour Slow Roasted Lamb Shank   Rich Tomato Sauce</i>	
<b>FISH (COD, SALMON &amp; HALIBUT)</b>	50.0
<i>Norwegian Smoked Salmon   Halibut   Cod   Creamed Fish Emulsion Sauce</i>	
<b>VEGETARIAN</b>	45.0
<i>Potato   Spinach   Creme Morel Sauce</i>	

## BURGERS & SANDWICHES

Served with fries

<b>THE CBD WAGYU BURGER</b>	75.0
<i>175 gms Premium Aussie Wagyu Patty   Black Truffle Mushroom Paste   Relish   Cheese   In between 2 Spiral Flaky Pastries Infused With Tomato &amp; Onion</i>	
<b>THE ANGUS BURGER</b>	48.0
<i>175 gms Premium Aussie Black Angus Patty   Onion   Tonkatsu Sauce   Cheese   Mustard   Egg   Pickle</i>	
<b>REUBEN ON SOURDOUGH</b>	58.0
<i>House cured Salt Beef Brisket   Mustard Cream   Sauerkraut   Cheese   Toasted Sourdough</i>	
<b>THE MUMBAI SANDWICH (VEGETARIAN)</b>	38.0
<i>Gremolata Chutney   Masala Spice Mix   Cucumber, Onion, Tomato   Cheese   Sourdough</i>	

## GALETTE BRETONNE

*Savory crêpe from the Normandy & Brittany regions made with buckwheat. Accompanied with a fine salad.*

<b>THE GALETTE COMPLETE</b>	55.0
<i>Italian Turkey Ham   Cheddar &amp; Provolone   Egg   Mushroom   Truffle Oil</i>	
<b>LE JARDINIERE</b>	50.0
<i>Potato Confit   Egg   Cheddar &amp; Provolone   Tomato   Onion   Mushroom   Truffle Oil</i>	

## ENTRÉES TO SHARE

<b>THE SOURDOUGH + BASKET</b>	<b>15.0</b>	<b>CHICKEN CHORIZO TORTELLINI (6PCS) WITH TOMATO CREAM</b>	<b>58.0</b>
French Butter   Housemade Citrus Preserve   Pecorino Cheese			
<b>CHICKEN LIVER PATE</b>	<b>48.0</b>	<b>TRUFFLE FRIES</b>	<b>35.0</b>
Marmalade   Kalbi Compound Butter   Pickles   Brillat-Savarin Cheese   Bread Toasts   Water Biscuits		Truffle Infused Extra Virgin Olive Oil   Pecorino Cheese   Grated Black Truffle Dust	
<b>CORN ON COB CHARGRILLED</b>	<b>18.0</b>	<b>FRESH MUSSELS (AUST) &amp; HARD SHELL CLAMS (SABAH) MARINIÈRE</b>	<b>88.0</b>
Cajun Spice   Pecorino		Leek & Celery   White Wine   Butter   Crème Fraîche   Parsley   Ñora Peppers	
<b>THE CBD ORIGINAL BURRATA</b>	<b>55.0</b>	<b>GRILLED SPANISH GALICIAN OCTOPUS</b>	<b>138.0</b>
Tomato   Beef Cecina   Pecorino   Parsley Butter   Basil Oil		Ras El Hanout Marinade   Celery & Leek Salad   Yuzu Vinaigrette	
<b>THE BURRATA BOMB</b>	<b>55.0</b>	<b>GAMBAS al AJILLIO</b>	<b>68.0</b>
Deep Fried Panko Breaded Burrata   Pesto   Pomodorina & Romesco Sauce   Basil Oil		Fresh Sea Prawns   Garlic   Chili   Smoked Paprika   Extra Virgin Olive Oil	
<b>BURRATA &amp; SARDINES</b>	<b>55.0</b>	<b>PAN SEARED DUCK FOIE GRAS</b>	<b>58.0</b>
Brittany Sardines (France)   Black Olives   Ñora Peppers   Mizuna (Japanese Rocket)		Pear in Red Wine Reduction   Pea Purée   Beetroot Jus	

### SOUP

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

### 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 Vinaigrette	
<b>THE CAESAR</b>	<b>40.0</b>
Romaine   Classic Caesar Dressing   Beef Cecina   Buttered Croutons	
<b>"CAPRESE" W/ SPANISH SARDINES</b>	<b>50.0</b>
Arugula   Sakura Cherry Tomatoes   9YR Aged Balsamic Vinegar   Torn Burrata   EVOO	

### 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

*Our paella is finished in the Mibrassa charcoal oven to add a beautiful smoky nutty flavour and obtain crunchy socarrat - the highly prized crispy and caramelized, slightly charred layer of rice at the bottom of the pan.*

**GOOD FOR 2-3 PAX** \*Available from 6PM onwards

<b>MIX SEAFOOD</b>	<b>155.0</b>
<b>SQUID INK WITH SHRIMP &amp; BABY OCTOPUS</b>	<b>155.0</b>
<b>CHICKEN &amp; TURKEY CHORIZO</b>	<b>125.0</b>

## MAINS

<b>PURE ANGUS RIBEYE 300GM (100+ DAYS GRAINFED) AU POIVRE</b> <i>*Contains alcohol. Non alcohol optional</i> Classic Pepper Sauce   Seasonal Vegetables   Frites	<b>198.0</b>
<b>WAGYU BEEF CHEEK BOURGUIGNON</b> Red Wine Reduction   Mushroom   Pomme Purée Gratin   Burnt Onion   Truffle Oil	<b>128.0</b>
<b>JAPANESE HAMBAGU STEAK</b> Premium Black Angus Patties (2 Nos)   Tonkatsu Sauce   Seasonal Vegetables   Mash or Fries	<b>68.0</b>
<b>MURRAY RIVER COD</b> Creme Morel Sauce   Ikura   Pomme Purée   Lemon Confit   Seasonal Vegetables	<b>158.0</b>
<b>COQ AU VIN</b> French Braised Free Range Chicken In Red Wine Reduction   Veal Bacon   Mushroom   Burnt Onion   Pomme Purée Gratin	<b>78.0</b>
<b>SEA &amp; MOUNTAIN: LAMB RACK, HOKKAIDO SCALLOPS &amp; KING PRAWN</b> Eggplant Purée   Seasonal Vegetables   Lamb Jus   Creme Morel Sauce   Tobiko   Arenkha	<b>168.0</b>
<b>CHERRY VALLEY DUCK BREAST</b> Aged In-house   Pickled Red Cabbage   Potato Confit   Mushroom Veloute   Duckbone Jus	<b>108.0</b>
<b>DUCK CONFIT W/ FOIE GRAS</b> Pickled Red Cabbage & Beetroot   Confit Potato   Burnt Cauliflower Purée   Beetroot Gastrique   Duck Jus	<b>118.0</b>

### **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) MB6-7** 75/ 100G

**PURE BLACK ANGUS TOMAHAWK (STANBROKE SIGNATURE) MB2** 60/ 100G

## DESSERTS

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

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

**TARTE AU CHOCOLATE** 32.0  
Valrhona Chocolate Ganache Tart | Creme

### ICE CREAM

**CHEESE** 18.0  
*\*contains alcohol*  
Manchego Cheese | Truffle Honey | Almond Nibs | Sherry

**RUM & PISTACHIO** 18.0  
*\*contains alcohol*  
Pistachio | Tonka Bean | Burnt Butter | Bacardi 8 Aos

**LEMON** 15.0  
*\*no alcohol*  
Amalfi Lemon | Rolled Oats | Cranberry | Chia & Flax Seeds

**MACADEMIA & SALTED POPCORN** 15.0  
*\*no alcohol*  
Macademia | Salted Popcorn | Delce de Leche

## BLACKBOARD

*Inspirations  
from  
in-season market  
availabilities*

## BEVERAGES

CHOICE OF FRESH MILK OR 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*

<b>TEAS</b>		<b>COFFEE (HOT OR ICE)</b>	
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<b>BLACK TEAS</b>		<b>BLACK</b>	
Grand Earl Grey	12.0	Espresso / Short Black	9.0
Apple Cherry	12.0	Long Black / Americano	10.0
Chai	12.0		
English Breakfast	12.0	<b>WHITE</b>	
Ceylon	12.0	Macchiato	16.0
Darjeeling	12.0	Flat white	16.0
<hr/>		Latté	16.0
<b>GREEN TEAS</b> (Pure Origin)		Cappuccino	16.0
Jasmine	12.0	Mocha	16.0
Ceylon	12.0		
Rooibos Aux Epices	12.0	<b>ADD ONS</b>	
<hr/>		Extra Double Shot	7.0
<b>WHITE TEA</b>		<hr/>	
Rose Lychee	12.0	<b>BEERS</b>	
<hr/>		Asahi 330ml (5% Lager)	24.0
<b>ORGANIC HERBAL TEAS</b> (Non Caffeine)		Kronenbourg 1664 Blanc 330ml (5% Wheat Beer)	24.0
Menthe Poivree (Peppermint)	12.0	James Squire 150 Lashes 345ml (4.2% Pale Ale)	28.0
Chamomile	12.0	<hr/>	
Red Fruits (Hibiscus, Rosehip, Licorice & Red Fruit)	12.0	<b>SIGNATURE COCKTAILS</b>	
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<b>COLD PRESSED JUICE</b>			
Green Machine (Apple, Cucumber, Ginger, Mint)	15.0		
Summer (Watermelon, Mint)	15.0	<b>Carafe</b>	<b>Glass</b>
C-Burst (Orange, Lemon)	15.0	<b>(2-3 Pax)</b>	
Red Delicious (Orange, Apple, Carrot)	15.0	<b>The BxG Sangria</b>	<b>110.0 45.0</b>
<hr/>		<i>(Red Wine, Brandy, Orange, Summer Fruits)</i>	
<b>OTHERS</b>		<b>No. 10</b> (Gin, Cointreau, Citrus, Basil, Apricot Preserve)	<b>45.0</b>
Chocolate (Hot or Ice)	16.0	<b>Apple Bottom</b> (Gin, Rum, Cointreau, Apple, Citrus)	<b>45.0</b>
Iced Lemon Tea	12.0	<b>Blue Lagoon</b> (Vodka, Blue Curacao, Housemade Lemonade)	<b>45.0</b>
Soft Drink (Coke / Coke Zero / Ginger Ale / Sprite)	10.0	<b>Whiskey Sour</b> (Whiskey, Bitters, Egg White, Citrus)	<b>45.0</b>
San Pellegrino (Sparkling 750ml)	15.0	<b>Lapu Lapu</b> (Rum, Passionfruit, Citrus, Orange, Cinnamon)	<b>45.0</b>
Acqua Panna (Still 750ml)	15.0	<b>San Sebastian</b> (Gin, Aperol, Orange, Prosecco)	<b>45.0</b>
		<b>The CBD Manhattan</b> (Bourbon, Vermouth, Smoke)	<b>45.0</b>
		<b>Negroni</b> (Gin, Vermouth Rosso 1757, Campari)	<b>45.0</b>
		<b>Vanilla Ramos Gin Fizz</b> (Gin, Vanilla, Cream, Egg White)	<b>45.0</b>
		<b>Espresso Martini</b> (Espresso, Vodka, Coffee Liqueur, Chocolate)	<b>45.0</b>