



The Grill

UPSTAIRS

• HOUSE POURING WINES •

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

BUBBLY		Gls	Btl
P1	VILLA SANDI PROSECCO SUPERIORE <i>Valdobbiadene Veneto, Italy</i> light, dry, fruity, refreshing	50	298

ROSÉ		Gls	Btl
RS1	2021 CHÂTEAU GIGERY ROSÉ <i>Cotes de Provence, France</i> light, fruity, dry, fresh	40	228

WHITE		Gls	Btl
HW1	2022 MAYFLY SAUVIGNON BLANC <i>Marlborough, N.Zealand / V4.1</i> light, crisp, herbacious, citrus, acidic	40	228

HW2	2018 CHATEAU PRIEURÉ LES TOURS <i>Graves, Bordeaux / Sémillion-Sauv. Blanc</i> medium, tropical citrus fruit, creamy, toasty, subtle oak, refreshing	42	248
-----	--	----	-----

RED		Gls	Btl
HR1	2018 BEST'S GREAT WESTERN NO.1 (SHIRAZ) <i>Victoria, Australia / JS95</i> medium-full, elegant, super fragrant, rich dark fruit, smooth tannins	45	258

HR2	2020 VINA VENTISQUERRO 'GREY' LAS TERRAZAS SINGLE BLOCK (PINOT NOIR) <i>Aconcagua, Chile / TA91</i> light-medium, soft tannins, med+ acidity, red & dark fruit, oak	42	248
-----	---	----	-----

HR3	2020 MEZZEI FONTERUTOLI CHIANTI CLASSICO (SANGIOVESE) <i>Tuscany, Italy / JS93</i> medium, fine tannins, fruity, oak, elegant, med+ acidity, smooth	40	238
-----	---	----	-----

HR4	2018 CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES (87% MERLOT, 13% CS) <i>Bordeaux Superieur, France / JS92</i> full, fleshy, concentrated, firm tannins, dry	42	248
-----	--	----	-----

THE BSB ORIGINAL SANGRIA

Carafe (2-3 pax) GlS

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

LIMONCHELLO (Italian Lemon Liqueur) 30

• CROQUETTES •

- SQUID INK CALAMARI 32.0 / portion of 3
- SMOKED FISH (NORWEGIAN MACKEREL)
- KING CRAB
- MANCHEGO CHEESE & POTATO

• STARTERS •

GRILLED HONEY CORN RIBS 35.0
cajun spice, pecorino

TRUFFLE FRIES 35.0
truffle oil, pecorino

CHARCOAL FIRED FLAT BREAD 8.0 each

Add On Accompaniment

3 DIPS (ASIAN) 35.0
black dhal • sambar • coconut chutney

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

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

• ENTREE PLATES •

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

BOUILLABAISSÉ (FOR 2) 68.0
monkfish, mussel, prawn in safron fish broth

CARPACCIO OF KINGFISH (AUSTRALIA) 88.0
ponzu vinaigrette, compressed pear, mizuna

HAMACHI (JAPANESE AMBERJACK) COLLAR 78.0
ponzu, buerre noisette, furikake

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

OCTOPUS (TASMANIA) 128.0
tomato & potato confit, burnt shallots

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

BONE MARROW 88.0
beef marmalade, parsley capers salad, toast

OX TONGUE 98.0
aged balsamic, pink peppercorns

• PAELLA •

Our paella is finished in the Mibrasa charcoal oven to add a smoky flavour and achieve socarrat - a caramelized, crispy, slightly charred layer of rice at the bottom of the pan.

MIX SEAFOOD 155.0

SQUID INK W/ SHRIMP & BABY OCTOPUS 155.0

SMOKED CHICKEN 125.0

• MAIN PLATES •

FROM OUR MIBRASA CHARCOAL PARILLA & OVEN

BEEF BOURGUIGNON W/ BONE MARROW PIE 88.0
pomme puree (allow 30 mins)

'BEACON SEAWEED-FED' HALF CHICKEN 78.0
bordelaise sauce

WHOLE TURBOT (SPAIN) APPROX 500G 168.0
sauce verte

RACK OF LAMB (AUSTRALIA) 148.0
mint gremolata

PREMIUM AUSTRALIAN BEEF CUTS

100% PUREBLOOD WAGYU FLAT IRON STEAK 290.0
MB8/9 (Mayura) 250g

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

WAGYU TOMAHAWK 70.0 / 100g
MB 6/7 (Stanbroke) Dry Aged > 28 days

**Please refer to the blackboard for today's available weights*

ARGENTINE ANGUS CORNFED TOMAHAWK 510.0
MB4/5 approx 1.5kg

• SIDES •

MAC & CHEESE 25.0

ORZO PASTA 25.0

ROAST POTATOES IN WAGYU FAT & ROSEMARY 15.0

POMME PURÉE 15.0

CHARCOAL GRILLED BROCOLINI & ASPARAGUS 35.0

• SALAD •

CHARRED CAESAR SALAD 48.0
chargrill romaine, miso caesar dressing, beef cecina, egg, grana padano

8 LEAF MIX GREEN SALAD 48.0
capers, sumac onions

• DESSERT •

STICKY DATE PUDDING & BUTTERSCOTCH SAUCE 38.0

TARTE TARTIN (FRENCH APPLE TART) 38.0

PETIT GATEAUX *Please ask your server for available selections* from 38.0

ARTISANAL ICE CREAM

MANCHEGO CHEESE & TRUFFLE HONEY **contains alcohol* 18.0

RUM & PISTACHIO **contains alcohol* 18.0

AMALFI LEMON 15.0

MACADEMIA & SALTED POPCORN 15.0

**All prices in Ringgit Malaysia (RM). Subject to 10% Service Charge & 6% SST.*