



david

café-bistrot

Chef Patron: David Chin
Head Chef: Razif Samaroon
Sous Chef: Amirul Afiq

LUNCH: 12PM - 4PM (3PM KITCHEN LAST CALL)

DINNER: 6PM - 10.30PM (9.15PM KITCHEN LAST CALL)

• GOURMET PIES •

Served with mash, mushy peas & gravy

STEAK & MUSHROOM	48.0
CHICKEN & MUSHROOM	48.0
PULLED LAMB 8 hour slow roasted lamb shank	50.0
FISH (SNAPPER, SALMON & HALIBUT)	50.0
VEGETARIAN potato, spinach, creme morel sauce	45.0
BEEF BOURGUIGNON PIE & BONE MARROW good for sharing - please allow at least 15 mins. Limited servings per day	88.0

• BURGER & SANDWICH • Served with potato crisps

THE CBD WAGYU BURGER 175g premium aussie wagyu beef patty, burnt leek mayo, veal bacon, pulled beef marmalade, cheese, pickled & fried onions, croissant bun roll	75.0
THE NY REUBEN *Back By Popular Demand* loaded with 300g of in-house smoked pastrami, sauerkraut, gruyere cheese, russian dressing, rye bread	75.0

• GALETTE BRETONNE •

THE GALETTE COMPLETE Italian turkey ham, gruyere, mushroom, egg, pecorino, truffle oil	55.0
LE JARDINIÈRE cherry tomato, mushroom, gruyere, egg, pecorino, truffle oil	50.0

• SOUP •

CLAM & MUSSEL CHOWDER	55.0
FRENCH ONION SOUP	55.0
SHRIMP & CRAB BISQUE	55.0
MIX MUSHROOM	35.0

• SALAD •

THE 8 LEAF & HERB SALAD tonka bean pear puree dressing, red wine vinaigrette	35.0
THE CAESAR chargrilled romaine, miso caesar dressing, beef cecina	45.0
"CAPRESE" WITH SPANISH SARDINES sakura cherry tomatoes, aged balsamic, buratta, evoo	55.0

• STARTERS •

THE MIXED BREAD BASKET french butter, housemade citrus preserve, pecorino	15.0
CHARGRILLED HONEY CORN RIBS cajun spice, pecorino	35.0
TRUFFLE FRIES truffle infused evoo, pecorino, truffle mayo	35.0
POTATO CRISPS creme fraiche, arenkha dip	18.0
POTATO SALAD pickle mayo, hard boiled egg	15.0

• ENTREE PLATES •

Freshly Shucked Oysters



FRESH OYSTERS (IRISH PREMIUM)
Ponzu vinaigrette, ikura, grated ginger
3pcs - 58.0 6pcs - 115.0

BEEF SUSHI *NEW* Japanese wagyu A5, sushi rice, kizami wasabi, tobiko	19.0
CHARCOAL GRILLED HAMACHI COLLAR (JAPANESE AMBERJACK) ponzu, buerre noisette, furikake	78.0
ESCARGOTS DE BOURGOGNE	58.0
CHARGRILLED FRESH WATER PRAWN/ UDANG GALAH (THAILAND - SEASONAL) +-175G saffron buerre blanc sauce	72.0
BBQ LAMB RIBS	68.0
FRESH MUSSELS (AUSTRALIA) MARINIÈRE	88.0
HARD SHELL CLAMS (SABAH) MARINIÈRE	68.0
GRILLED SPANISH GALICIAN OCTOPUS ras el hanout marinade, celery & leek salad, yuzu vinaigrette	128.0
BONE MARROW beef marmalade, herb salad, toast	88.0
PAN SEARED DUCK FOIE GRAS	58.0
CHARGRILLED ASPARAGUS burnt butter, almond flakes, lemon confit, petit pois (seasonal)	48.0
THE CBD ORIGINAL BURRATA tomato, beef cecina, pecorino, parsley, butter, tomato confit, aged balsamic, basil oil	58.0
THE BURRATA BOMB deep fried panko breaded buratta, pesto, pomodorina & romesco sauce, basil oil	58.0

Paella

Good for 2-3 pax

Our paella is finished in the Mibrasa charcoal oven to add a smoky flavour and obtain socarrat – 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

FOR MORE DINNER CHOICES PLEASE FLIP OVER TO ORDER FROM THE GRILL MENU

• PASTA •

COLD CAPELLINI uni, scallops, abalone, ikura	108.0
SAFFRON TAGLIOLINI hand picked crab, zucchini	88.0
BLACK TRUFFLE MUSHROOM PASTA gnocchetti small shell pasta, beef bacon, morels, mushroom, truffle sauce	88.0
SPAGHETTI beef cheek ragu, mild chili jam, grana padano	88.0
LINGUINE kombu butter, prawn, squid, clams, scallops	88.0
SQUID INK PASTA CALAMARI *NEW* local pointed squid, ikura, bottarga	88.0

• MAIN PLATES •

WAGYU RIBEYE MB6/7 400G (STANBROKE, AUS.) *NEW*	380.0
BLACK ANGUS TENDERLION W/ FOIE GRAS (STANBROKE, AUS.) marsala, red wine & beef jus reduction	198.0
T- BONE BLACK ANGUS MB2 700G (STANBROKE, AUS.)	320.0
WAGYU BEEF CHEEK BOURGUIGNON	138.0
JAPANESE HAMBAGU STEAK tonkatsu sauce	68.0
FISH OF THE DAY please refer to your server	Market Price
FISH & CHIPS - Local Kurau tartar, english curry sauce, mushy peas	78.0
RACK OF LAMB (AUST.) 4 RIBS lamb jus, mint gremolata	188.0
DUCK CONFIT WITH FOIE GRAS	118.0
CHARGRILLED CHICKEN (DEBONED) sauce bordelaise	72.0
DAVID'S ROAST CHICKEN 2.0 1/2 organic free range chicken from Uncle Rani's Organic farm on a bed of vegetables roasted to order. Please allow at least 30 mins.	88.0



learn more

• FORMAGES •

CHEF'S CHEESE SELECTION PLATTER crackers, baguette toast, Chiangmai honey	65.0
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• DESSERTS •

CRÈME BRÛLÉE	38.0
PROFITEROLES AU CHOCOLAT valrhona guanaja chocolate, vanilla bean gelato, creme anglaise	48.0
STICKY DATE PUDDING butterscotch sauce	38.0
TARTE AU CHOCOLATE valrhona chocolate, berry compote	38.0
CRÊPES SUZETTE cointreau, orange zest, gelato	45.0
PETIT GATEAUX please ask your server for available selections	from 38.0

• ICE CREAM •

MANCHEGO CHEESE & SHERRY *contains alcohol	18.0
RUM & PISTACHIO *contains alcohol	18.0
AMALFI LEMON	15.0
MACADEMIA & SALTED POPCORN	15.0

*All Prices in Ringgit Malaysia. Subject to 10% Service Charge & 6%/ 8% SST.

The Grill

UPSTAIRS

DINNER: 6PM - LATE (9.30PM KITCHEN LAST CALL)

Cocktail of The Month



SAN SEBASTIAN APEROL / LIMONCELLO SPRITZ 45 / GLASS
Aperol: aperol, gin, orange, prosecco 120 / FOR 3

Limoncello: limoncello, yuzu, lillet rose, prosecco



Inspired by our travels along the Spanish coast, this fizzy, sweet, and mildly bitter drink is perfect for summer. Taught to us by the talented bartenders at Menda Berria, San Sebastian.

HOUSE POURING WINES

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

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

WHITE Gls Btl
HW1 MAYFLY SAUVIGNON BLANC 40 228
Marlborough, N.Zealand / V4.1
 light, crisp, herbaceous, citrus, acidic
HW2 MONTSABLE CHARDONNAY 40 228
Languedoc-Roussillon, France / BC91
 Elegant, fresh, lightly oaked, hints of richness, balanced ripeness, acidity, and length

ROSÉ Gls Btl
RS1 CHÂTEAU GIGERY ROSÉ 40 228
Cotes de Provence, France
 light, fruity, dry, fresh

RED Gls Btl
HR3 MEZZEI FONTERUTOLI CHIANTI (SANGIOVESE) 45 248
Tuscany, Italy / JS93
 medium, fine tannins, fruity, oak, elegant, med+ acidity, smooth
HR4 CHATEAU PEY LA TOUR RESERVE VIEILLES VIGNES (87% MERLOT, 13% CS) 45 248
Bordeaux Superieur, France / JS92
 full, fleshy, concentrated, firm tannins, dry

THE BSB ORIGINAL SANGRIA Carafe (2-3 pax) Gls

RED SANGRIA 120 45
 Red wine, brandy, orange, summer fruits

PINK SANGRIA 120 45
 Rosé wine, gin, cointreau, yuzu, lillet rosé

DIGESTIVE Gls

LIMONCELLO (Italian Lemon Liqueur) 30

CROQUETTES

SQUID INK CALAMARI (FRANCE) 15.0 / pc
 SMOKED FISH (NORWEGIAN MACKEREL) 15.0 / pc
 KING CRAB 17.0 / pc

ENTREES

PRAWN DHALL DOUGHNUT (VADAI) 3 PCS tomato chutney 19.0
 BEEF SUSHI Japanese wagyu A5, sushi rice, kizami wasabi, tobiko ***NEW*** 19.0
 CHARGRILLED FRESH WATER PRAWN / UDANG GALAH (THAILAND - SEASONAL) +-175G 72.0
 saffron buerre blanc sauce
 CHARCOAL GRILLED SQUID 48.0 / 200-250g | 68.0 / 250-300g | 78.0 / 300g+
 CHARCOAL GRILLED HAMACHI COLLAR (JAPANESE AMBERJACK) ponzu, buerre noisette, furikake 78.0
 JAPANESE OYSTER (HARIMA) IN SHELL wagyu fat, charcoal grilled 25.0 each
 NORWEGIAN MACKEREL nam chim thai dipping sauce 48.0
 CHARCOAL GRILLED GOLDEN POMFRET 68.0 / Half 128.0 / Whole

Paella

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Our paella is finished in the Mibrasa charcoal oven to add a smoky flavour and obtain socarrat – 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

From The Mibrasa



Prime meats cooked on our Mibrasa charcoal parilla and oven

PREMIUM BEEF CUTS

T-BONE BLACK ANGUS MB2 (Stanbroke, Aus.) 700g 320.0
 WAGYU RIBEYE MB6/7 (Stanbroke, Aus.) 400g 380.0
 ANGUS CORNFED TOMAHAWK MB4/5 (Argentina) approx 1.5kg 510.0
 WAGYU TOMAHAWK MB6/7 (Stanbroke, Aus.) Dry Aged > 28 days 75.0 / 100g
 *Please refer to the blackboard for today's available weights

RACK OF LAMB (AUST.) 4 RIBS lamb jus, mint gremolata 188.0

CHARGRILLED CHICKEN (DEBONED) sauce bordelaise 72.0

DAVID'S ROAST CHICKEN 2.0 88.0

1/2 organic free range chicken from Uncle Rani's Organic farm on a bed of vegetables roasted to order. Please allow at least 30 mins.

SIDE DISHES

MAC & CHEESE 25.0 POMME PURÉE 15.0
 POTATO SALAD 15.0 CHARCOAL GRILLED ASPARAGUS 48.0
 8 LEAF MIXED GREEN SALAD 35.0

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