



PIES | BURGERS | DAWGS | SANDWICHES

SIGNATURE GOURMET PIES

*All pies served with Mash, Mushy Peas & Gravy unless indicated otherwise

STEAK & MUSHROOM

Chunky Beef Topside | Mushrooms | Carrots Peas | in a rich luscious gravy

40.0

CHICKEN & MUSHROOM

A flavourful roux of Chicken | Leek | Carrots Peas

40.0

PULLED LAMB

From 8 hour slow roasted Lamb Shank in a rich Tomato based sauce

45.0

FISH (COD, SALMON & HALIBUT)

Norwegian Smoked Salmon | Halibut Cod | in a creamed Fish Emulsion Sauce

45.0

MINCED BEEF & CHEESE

Beef Silverside | in a rich gravy topped with Mozarella & Cheddar

40.0

POTATO , ONION & CHEESE

Potato Dauphinois | Caramelised Onion Mix cheeses | Served with Parsley Sauce & Petit Pois (French little Green Peas)

40.0

BURGERS, DAWGS & 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

58.0

THE ANGUS BURGER

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

38.0

THE CBD XL SUPER DAWG

Smoked Chicken Sausage | Chili Con Carne German Tafelsenf Mustard | Tomato Onion Salsa Furikake | Vietnamese Roll

29.0

REUBEN ON RYE

House cured Salt Beef Brisket | Mustard Cream Sauerkraut | Cheese | Rye

52.0

TRIPLE CHEESE TOASTIE

Irish Cheddar Provolone Raclette Caramelised Onion | Mustard | Toasted Sourdough

32.0

WITH Italian Smoked Turkey Ham OR Pastrami

52.0

THE PHILLY CHEESESTEAK

Premium Sliced Ribeye | Onion | Mix Spice Cheese | Hoagie Bun Roll

68.0

NOODLE BAR

Featuring Japanese Somen ~ delicate air dried very thin 1 mm Wheat Flour Noodles. Regenerated by plunging into hot water then refreshed in icy cold water. The result is a springy slurpy excellent textured noodles.

To substitute Somen with LOW CARB KONJAC OAT FIBRE NOODLES: **Add RM5.0**

CURRY MUSSELS & CLAMS

Aust. live Blue Mussels Sabah Clams | in a Curry Coconut Broth

48.0

FRESHWATER PRAWNS

(udang galah)

58.0

CHOICE OF

Katsuo Dashi | Chinese Wine

OR

Curry Coconut Broth

DAVID'S BEEF SOUP

Braised Brisket, Tripe & Tendon Sliced Beef Rump | in a rich Beef Broth from Neck Bones & Marrow

48.0



LUNCH
12PM – 3PM (last call)

DINNER
6pm – 9pm (last call)

*Please refer to
our blackboard for
daily small plates
& entrees*

ENTRÉES TO SHARE

THE SOURDOUGH + BASKET French Butter Housemade Citrus Preserve Pecorino Cheese	15.0
CHICKEN LIVER PATE Marmalade Kalbi Compound Butter Brie Cream Pickles Bread Toasts Water Biscuits	40.0
CORN ON COB CHARGILLED Cajun Spice Pecorino	16.0
TRUFFLE FRIES Truffle infused Extra Virgin Olive Oil Pecorino Cheese Grated Black Truffle	25.0
THE BURRATA Tomato Beef Cecina Extra Virgin Olive Oil Sourdough Toast	45.0
THE BURRATA BOMB Deep Fried Panko Breaded Burrata Pesto Pomodorina & Romesco Sauce Basil Oil	45.0
SABAH SEA PRAWNS AND CLAMS Garlic Chili Oil Peanut Butter White Wine Yuzu	68.0
FRESH OYSTERS IRISH PREMIUM (AIRFLOWN WEEKLY) Ponzu Vinaigrette Orange Oil Ikura Grated Ginger	3 pcs: 38.0 6 pcs: 72.0
CRUMBED OYSTERS JAPANESE MIYAGI (IQF)	6 pcs: 45.0
FRESH MUSSELS AUSTRALIA (500GM) White Wine Shallots Parsley Creme Fraiche	78.0
PAN SEARED DUCK FOIE GRAS Pear in Red Wine Reduction Pea Purée Beetroot Jus	58.0
GRILLED SPANISH OCTOPUS Ras El Hanout Marinade Potato & Leek Salad Yuzu Vinaigrette	98.0

SALAD

THE 8 LEAF & HERB SALAD Chitose Cherry Tomato Pickled Onion Tonka Bean Pear Puree Dressing Red Wine Vinaigrette	30.0
THE CAESAR Romaine Classic Caesar Dressing Buttered Croutons Beef Cecina Grana Padano	38.0

SOUP

SHRIMP & CRAB BISQUE Clams Ikura	52.0
MIX MUSHROOM Truffle Paste	32.0
JAPANESE KOBOCHA PUMPKIN Creme fraiche Herring Roe (Arenkha)	32.0
WATERCRESS SOUP (Vegetarian) 63C Kodawari Egg Cream EWVO	32.0

PASTA

PAPPARDELLE (large broad & flat) RAGU Beef Chic Sausage Meat Neapolitan Sauce Grana Padano	38.0
SPAGHETTONI (thicker spaghetti) BOTTARGA Mullet Roe Cod Liver Emulsion Garlic Panko Crumble EVOO Lemon Zest	38.0
SPAGHETTI (long thin & cylindrical) ALLA NERANO Fried Zucchini Garlic EVOO Pecorino	38.0
SPAGHETTI (long thin & cylindrical) GARLIC CHILI OIL Sabah Sea Prawns Clams	58.0
TAGLIATELLE (flat ribbon) TRUFFLE CREAM Crab Shrimp Arenkha (herring roe)	58.0
LINGUINE (thin & flat) GARLIC KOMBU BUTTER Tiger Prawns White Wine Parsley Ikura Yuzu	58.0
SQUID INK SPAGHETTI (long thin & cylindrical) Lala (Philippines) or Sabah Clams depending on stock availability Garlic Butter White Wine Lemon	58.0
LASAGNE (Beef) on Romesco Sauce	45.0

MAINS

PURE ANGUS RIBEYE 280 gm (+ 100 DAYS GRAINFED) AU POIVRE (Contains alcohol. Non alcohol optional) Classic Pepper Sauce Petit Pois Confit Tomato Mash Fries	138.0
CARPETBAGGER STEAK Pure Angus Tenderloin 250gm Japanese Miyagi Oysters Sauce Bernaise Potato	148.0
WAGYU BEEF CHEEK BOURGUIGNON *Option to replace Mash with Pappardelle pasta Red Wine Reduction Root Vegetables Pearl Onions Mash	98.0
JAPANESE HAMBAGU STEAK Premium Black Angus Patties (2 nos) Tonkatsu Sauce Seasonal Veg Fries Mash	68.0
THE CBD HALF ROAST CHICKEN (Roasted on order: allow wait time of at least 40 mins) Beacon Chicken Garlic & Lemon Butter White Wine Mushrooms Confit Tomatoes Roasted Potato Jus	68.0
FRIED CHICKEN THIGH BONELESS KARAAGE STYLE Brie Sauce Coleslaw	48.0
CHARGRILLED LAMB SHORTLOIN Roasted Eggplant Purée Potato Blood Orange Reduction Lamb Jus	98.0
KURAU (SEKINCHAN) / LOCAL THREADFIN fried in Clarified Butter Fish Emulsion With Morels Watercress Puree Gnocchi Seasonal Vegetables	98.0
DUCK CONFIT & FOIE GRAS Poached Beetroot Butternut Purée Potato in Duck Fat	88.0
SPIRAL SMOKED CHICKEN SAUSAGE (TOULOUSE STYLE) 280g Sauerkraut Red Cabbage Potato Jus	68.0

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

Prices vary from
RM18.0 to RM25.0

DESSERTS

CREPE SUZZETE French Crepes Caramelised Sugar Butter Sauce Orange Zest Cointreau Vanilla Gelato	35.0
MANGO & PASSIONFRUIT GRATIN Vanilla Gelato Gin Cream	35.0

All Prices in Ringgit Malaysia.
Subject to 10% Service Charge
& Govt Tax when applicable.