

david

cafe ~ bistrot

A Celebration Of Good Food

SIGNATURE GOURMET PIES

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

STEAK & MUSHROOM 40.0

Chunky beef topside w/ mushrooms, carrots & peas in a rich luscious gravy

CHICKEN & MUSHROOM 40.0

A flavourful roux of chicken w/ leek, carrots & peas

PULLED LAMB 45.0

From 8 hour slow roasted lamb shank in a rich tomato based sauce

FISH (COD, SALMON & HALIBUT) 45.0

Mix of Norwegian smoked salmon, halibut & cod in a creamed fish emulsion sauce

CORNER BEEF HASH 40.0

Mix of house cured salt beef & canned corned beef sauteed with onions & potato

MINCED BEEF & CHEESE 40.0

Beef silverside in a rich gravy topped with mozzarella & cheddar

POTATO , ONION & CHEESE 40.0

Potato dauphinois, caramelised onion & mix cheeses. Served with parsley sauce & petit pois (French little green peas)

BURGERS , DAWGS & SANDWICHES

Served with Fries

THE CBD WAGYU BURGER 58.0

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 38.0

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

THE CBD XL SUPER DAWG 29.0

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

REUBEN ON RYE 52.0

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

THE FRENCH DIP 68.0

Prime Roast Ribeye | Mustard | Horseradish Cream | Ciabatta | Beef Jus Dip

THE PHILLY CHEESESTEAK 68.0

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

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.

CURRY w/ MUSSELS & CLAMS 48.0

Air flown Aussie live blue Mussels | Sabah hard shell Clams | in a Spicy Curry Coconut Milk Broth

FRESHWATER RIVER PRAWNS 58.0

(UDANG GALAH)

Light broth of Katsuo Dashi & Prawn | Shou Shing Wine | Ginger & Scallion

DAVID'S BEEF SOUP 48.0

Aussie Wagyu Striploin | Oxtail | Tripe & Tendon | Minced Brisket | in a rich Beef Broth from neck bones & bone marrow

LUNCH 12PM - 3PM (last call) / DINNER 6pm - 9pm (last call)

ENTREES TO SHARE

THE SOURDOUGH + BASKET	15.0
French Butter Housemade Citrus Preserve Pecorino Cheese	
CAJUN SPICED CHARGRILLED CORN ON COB	15.0
TRUFFLE FRIES	25.0
Truffle infused Extra Virgin Olive Oil Pecorino Cheese Grated Black Truffle	
THE BURRATA	45.0
Tomato Beef Cecina Extra VirginOlive Oil Sourdough Toast	
THE BURRATA BOMB	45.0
Deep Fried Panko Breaded Buratta With Pesto Pomodorina & Romesco Sauce Basil Oil	
TIGER PRAWNS	68.0
Garlic Kombu Butter White Wine Yuzu Parsley	
FRESH OYSTERS IRISH PREMIUM (AIRFLOWN WEEKLY)	3 : 38.0
Ponzu Vinaigrette Orange Oil Ikura Grated Ginger	6 : 72.0
CRUMBED OYSTERS JAPANESE MIYAGI (IQF)	3 : 24.0
	6 : 45.0
FRESH MUSSELS AUSTRALIA (500GM)	78.0
White Wine Shallots Parsley Creme Fraiche	
PAN SEARED DUCK FOIE GRAS	58.0
Pear in Red Wine Reduction Pea Purée Beetroot Jus	
GRILLED SPANISH OCTOPUS	98.0
Ras El Hanout Marinade Potato & Leek Salad Yuzu Vinaigrette	

PLEASE REFER TO OUR BLACKBOARD FOR DAILY SMALL PLATES & ENTREES

SALAD

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

SOUP

SHRIMP & CRAB BISQUE Clams Ikura	48.0
MIX MUSHROOM Truffle Paste	32.0
JAPANESE KOBOCHA PUMPKIN Creme fraiche Herring Roe (Arenkha)	32.0
FRENCH ONION Beef broth Gruyere Baguette	32.0

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

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) AGLIO E OLIO Duck Prosciutto EVOO Colatura di Alici Parsley	38.0
ORECCHIETTE (shape of the ear) CARBONARA Duck Prosciutto Egg Yolk Sauce Broccoli Pecorino Grana Padano	38.0
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 Chili White Wine Lemon	58.0
LASAGNE (BEEF) On Romesco Sauce	38.0

MAINS

MINUTE STEAK AU POIVRE (Contains alcohol. Non alcohol optional) Wagyu Rosbif MB4-5 Classic Pepper Sauce Petit Pois Confit Tomato Mash Fries	78.0
WAGYU RUMP CAP AU POIVRE (Contains alcohol. Non alcohol optional) (Limited Stock) Wagyu MB4-5 Classic Pepper Sauce Petit Pois Confit Tomato Mash Fries	98.0
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 and 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
CHARGRILLED LAMB SHORTLOIN Roasted Eggplant Purée Potato Blood Orange Reduction Lamb Jus	98.0
TURBOT FILLET (HOLLAND) PAN SEARED Creme Fraiche w/ Morsels Seasonal Veg Potato	88.0
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

CLASSIC DESSERTS

CREPE SUZZETE French Crepes Caramelised Sugar Butter Sauce Orange & Zest Grand Marnier Gelato & Madagascar Vanilla	35.0
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PLEASE VISIT OUR COUNTER FOR A FINE SELECTION OF PETIT GATEAUX (Prices vary from RM18.0 to RM25.0)

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BEVERAGES

TEAS

FLAVOURED BLACK TEAS

Grand Earl Grey 12.0
Embellished with bergamot aromas

Pomme Cherie 12.0
Apple Cherry - childhood memories of caramelised apple

Chai 12.0
A warm blend of asam tea & spices : cardamom, clove & cinnamon

BLACK TEAS (Pure Origin)

English Breakfast 12.0
Ceylon 12.0
Darjeeling 12.0

GREEN TEAS (Pure Origin)

Jasmin 12.0
Ceylon 12.0
Rooibos Aux Epices 12.0

WHITE TEA

Rose Lychee 12.0

ORGANIC HERBAL TEAS (Non Caffeine)

Menthe Poivree (Peppermint) 12.0
Chamomile 12.0
Reves Enfants 12.0
(Hibiscus, Rosehips, Licorice & Red Fruit aromas)

CHOCOLATE

Hot Or Ice 16.0

COLD PRESSED JUICE

GREEN MACHINE 15.0
(apple, cucumber, ginger, mint)

SUMMER (watermelon, mint) 15.0

C-BURST (orange, lemon) 15.0

RED DELICIOUS (orange, apple, carrot) 15.0

COFFEE (HOT OR ICED)

BLACK

Espresso / Short Black 9.0
Long Black / Americano 10.0

WHITE

Macchiato 14.0
Flat white 14.0
Latté 14.0
Piccolo 14.0
Cappuccino 14.0
Mocha 14.0

ADD ONS

Soy Milk 5.0
Extra Double Shot 7.0

COFFEE SPECIALTIES

The French Colonial 47.0
Cafe Bistrot David's soothing rhapsody of Espresso, Calvados (apple brandy liqueur) topped with warm cream

The Irish Cappuccini 47.0
Jameson's whisky, espresso, warm whipped cream

The Gingerbread Man 47.0
Kahlua, espresso, orange, 4-spice, marshmallow

BEERS (330mL unless stated)

Kronenbourg 1664 Blanc 21.0
Asahi Super Dry 21.0
Guinness Stout Foreign Extra 22.0

CIDER (750ml)

La Fauconnerie Cidre de Bretagne 65.0

OTHERS

Evian (Still 750ml) 15.0
Badoit (Sparkling 750ml) 15.0