

# david CLASSICS

## ENTREMENTS / PETIT GATEAUX

Variety of delicate French Treats to accompany your coffee & tea as well as a dessert alternative. Prices vary

### CAJUN SPICED CHARGRILLED CORN ON COB 15.0

White Pearl Corn from Cameron Highlands  
| Burnt Butter | Sea salt | Cajun Spice Mix

### TRUFFLE FRIES 25.0

Tossed in truffle infused extra virgin olive oil  
| Pecorino | Mushroom Truffle Paste Dip

### QUICHE w/ SALAD

**Mushroom & Tomato 30.0**

**Smoked Salmon 35.0**

### SIGNATURE GOURMET PIES

\*All pies served with Mash, Mushy Peas & Gravy

**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 (Salmon & Halibut) 45.0**

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

**Corned 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

**Mushroom & Spinach 40.0**

A mix of mushroom varieties & chopped spinach in a thickened vegetable stock

## THE CBD SANDWICHES

Served w/ Fries & Onion Rings

**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

**Reuben on Sourdough 45.0**

House cured Brisket | 1000 Island | Sauerkraut | Emmental in between Sourdough & clamped grilled

**The Francesinha 65.0**

Italian Smoked Turkey Ham | Beef Salami Milano | Cheddar & Mozzarella | Chicken Frank | Minute Steak | in between Ciabatta | Wrapped over with Cheese | Sunny-Side Up Egg | Tomato Beer Sauce



### • UDON in SOUP

In memory of  
**Grandma Chin's Birthday Noodles**

Prawn & Chicken Broth | Shrimps | Crabmeat  
| Braised Shoyu Minced Chicken | Julliene  
Veg Assortment | Omelette | Shallot  
& Garlic Aromatic Oil | Sambal Belacan **40.0**

### • CURRY RAMEN

• Plain **25.0**  
• Mix Seafood **38.0**

• LOW CARB OPTION AVAILABLE WITH  
OAT FIBRE KONJAC NOODLES ADD RM5.0

**LUNCH 12pm – 3pm (last call)**

**DINNER 6pm – 9pm (last call)**

## ENTREE

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|---|-------------|
| <b>THE SOURDOUGH + BASKET</b><br>Sourdough   Ciabatta   Focaccia  <br>French Butter   Preserve   Pecorino   | <b>15.0</b> |
| • <b>THE BURRATA</b><br>Tomato   Beef Cecina   Extra Virgin<br>Olive Oil   Sourdough Toast  | <b>42.0</b> |
| • <b>THE CAESAR</b><br>Romaine   Classic Caesar Dressing  <br>Buttered Croutons   Beef Cecina  <br>Grand Padano   | <b>38.0</b> |
| • <b>THE 8 LEAF &amp; HERB SALAD</b><br>Together with Chitose Cherry Tomato  <br>Pickled Onion   Tonka Bean Pear Puree<br>Dressing   Red Wine Vinaigrette   | <b>30.0</b> |
| • <b>THE CHACUTERIE PLATTER<br/>(good for 2 or more)</b><br>Bresaola Valtellina   Beef Salami Milano  <br>Spanish Beef Cecina   Italian Smoked<br>Turkey Ham   Goat Cheese Bergamo  <br>Mix Assortment Condiments | <b>68.0</b> |
| • <b>TIGER PRAWNS (8 nos.)</b><br>Garlic & Konbu Butter Sauce<br>w/ white wine , yuzu & parsley   | <b>68.0</b> |
| • <b>LOW CARB OPTION AVAILABLE UPON REQUEST</b>   |             |

## SOUP

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|--|-------------|
| <b>Mix Mushroom   Truffle Paste</b>      | <b>30.0</b> |
| <b>French Onion   Gruyere   Emmental</b> | <b>30.0</b> |
| <b>Japanese Kabocha Squash Pumpkin</b>   | <b>30.0</b> |
| <b>Shrimp &amp; Crab Bisque</b>          | <b>45.0</b> |

## PASTA

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|--|-------------|
| <b>Spaghettini</b><br>Butter Miso Sauce   Mix Mushroom  <br>Shichimi Togarashi                       | <b>38.0</b> |
| <b>Papardelle</b><br>Beef or Chicken Sausage Meat  <br>Neapolitan Sauce   Grana Padano               | <b>38.0</b> |
| <b>Linguine</b><br>Tiger Prawns   Garlic Konbu<br>Butter With White Wine Sauce                       | <b>58.0</b> |
| <b>Squid Ink Pasta Vongole</b><br>Sabah Clams   Garlic Butter  <br>White Wine   Konbu   Chili Flakes | <b>48.0</b> |

## MAINS

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|---|--------------|
| <b>Black Angus Sirloin (280gms)<br/>w/ Steak Diane Sauce</b><br>Mushrooms   Butter Fried Potatoes<br>  Petit Pois                         | <b>138.0</b> |
| <b>Wagyu Rump Minute Steak (150gms)</b><br>Frites   Seasonal Vegetables   Au Jus  | <b>78.0</b>  |
| <b>Wagyu RumpCap M6 (180gms)</b><br>Frites   Seasonal Vegetables   Au Jus   | <b>108.0</b> |
| <b>Beef Cheek Bourguignon</b><br>Carrot   Mushroom   Pearl Onions  <br>Red Wine Reduction   Mash  | <b>98.0</b>  |
| <b>Rack of Lamb<br/>(2 bone French cut slow roasted)</b><br>Fregula Sarda   Mint Sauce  <br>Seasonal Vegetable                            | <b>108.0</b> |
| <b>Pan fried herb crusted KURAU<br/>( local Threadfin from Pulau Ketam)</b><br>Buttered Potatoes   Seasonal<br>Vegetables   Fish Emulsion | <b>118.0</b> |
| <b>Tempura Battered Fish of The Day</b><br>Frites   Mushy Peas  | <b>58.0</b>  |
| <b>Duck Confit</b><br>Roast Potatoes in Duck Fat  <br>Seasonal Vegetables   | <b>88.0</b>  |
| <b>Spiral Sausage (Toulouse Style)</b><br>Potato   Sauerkaraut   Onion Pickled  | <b>48.0</b>  |
| <b>Ox Tail Asam Pedas</b><br>Aromatic Ghee Rice   Zhoug<br>Tomato Salsa   | <b>48.0</b>  |

## CLASSIC DESSERTS

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|---|-------------|
| <b>Crepe Suzette</b><br>French crepes   caramelised sugar<br>& butter sauce  fresh orange juice<br>& zest   grand marnier   gelato w/<br>Madagascar vanilla | <b>35.0</b> |
| <b>Bomb Alaska</b><br>Gelato w/ Madagascar vanilla  <br>Sponge Cake   Meringue   Fruit purée  <br>Cointreau flambé  | <b>45.0</b> |

**PLEASE REFER TO OUR CAKE DISPLAY FOR A FINE  
SELECTION OF ENTREMETS & PETIT GATEAUX  
FOR YOUR CHOICE OF DESSERTS (PRICES VARY)**

# BEVERAGES

## TEAS

### FLAVOURED BLACK TEAS

#### Grand Earl Grey

Embellished with bergamot aromas 12.0

#### Pomme Cherie

Apple Cherry – childhood memories of caramelised apple 12.0

#### Chai

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

### 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(Hibiscus, Rosehips, Licorice & Red Fruit aromas) 12.0

## CHOCOLATE

### HOT or ICED Chocolate 'Ville De Paris'

Minimum 50% pure origin Tanzanian cocoa 16.0

### Berry Berry Chocolate

Local Semai dark chocolate, raspberry, fresh milk 20.0

### Chocolate à L'orange

Callebaut chocolate Chip, fresh orange 20.0

## CIDER (750ml)

La Fauconnerie Cidre de Bretagne 65.0

## BEERS

(330mL unless stated)

Kronenbourg 1664 Blanc 19.0

Brouwerij Martens- Kristoffel Dark, Belgium 28.0

Asahi Super Dry 21.0

Guinness Stout Foreign Extra 22.0

## 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 3.0

Extra Double Shot 7.0

## COFFEE SPECIALTIES

### The French Colonial

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

### The Irish Cappuccini

Jameson's Whisky, Espresso, Warm Whipped Cream 47.0

### The Gingerbread Man

Kahlua, Espresso, Orange, 4-spice, Marshmallow 47.0

## JUICES

by FOLKINGTONS, Sussex, UK

### Cloudy Apple

Pure pressed from Sussex, Kent & Heresfordshire Apples 12.0

### Cloudy Pear

Pressed from Kent, Gloucestershire, Worcestershire & Heredforshire Pears 12.0

### Orange

Pure Squeezed from groves in Valencia, Spain 12.0

### Mango

Pressed nectar from groves in Magdalena River Valley in western Colombia 12.0

### Pink Lemonade

Pressed in Sicily with added British raspberry to pinkify 12.0

### Elderflower Drink

infusion of handpicked Suzzex wild elderflowers with Sicilian lemon juice & rhubarba 12.0

## OTHERS

Evian ( Still 750ml) 15.0

Badoit ( Sparkling 750ml) 15.0

Kangen Water infused w/ cucumber & strawberry (per bottle) 5.0