

• STARTERS •

MUSHROOM PARFAIT & TOAST	38.0
CHARGRILLED HONEY CORN RIBS cajun spice, pecorino	35.0
TRUFFLE FRIES pecorino, truffle mayo	35.0
BREAD BASKET ASSORTED W/ FRENCH BUTTER	15.0

• SOUP •

FRENCH ONION SOUP	55.0
SHRIMP & CRAB BISQUE	55.0
MUSHROOM	35.0

• SALAD •

CAPRESE torn buratta, tomato, aged balsamic	55.0
CAESAR chargrilled romaine, egg, beef cecina	45.0
THE 8 LEAF & HERB SALAD red wine vinagrette, tonka bean	35.0

• GOURMET PIES •

Served with mash & mushy peas unless otherwise stated

BEEF BOURGUIGNON PIE mash, vegetables	50.0
SALT BEEF & GRUYERE saurkraut, dijon mustard sauce	50.0
ROAST CHICKEN & MUSHROOM	50.0
PULLED BRAISED LAMB	50.0
FISH	50.0

• BURGER & SANDWICH • Accompanied with french fries

THE CBD DOUBLE SMASHED WAGYU BURGER	75.0
THE PASTRAMI REUBEN 300g house smoked pastrami, saurkraut, gruyere, Russian dressing, dijon, ciabatta	75.0
NEW!	
FOCACCIA (GARLIC ROSEMARY) BURATTA, TOMATO ADD ON: VEAL BACON OR SMOKED TURKEY	38.0 +15.0

FRESH OYSTERS shucked to order

FRENCH FINE DE CLAIRE NO. 2	128.0 /6pcs
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• INDIVIDUAL SNACK PLATES •

ANCHOVIES ON TOAST	12.0
cantabrian anchovy, boquerones, dijon mustard cream	
FOIE GRAS ONIGIRI	38.0
chargrilled sushi rice, tobiko, berry compote, soy glaze	
BEEF SUSHI	28.0
japanese wagyu A5, sushi rice, tobiko	
SCALLOP ABURI	32.0
sushi rice, mornay sauce, tobiko, ponzu	
LAMB BBQ BAO (2 PCS)	38.0
hoisin, dijon, pickles	

• SHARING ENTRÉE PLATES •

CHARCOAL GRILLED BABY SQUID W/ BLACK RICE	68.0
ORTIZ SPANISH TUNA BELLY W/ TOMATO, ONION, PIPARRAS	68.0
CHARCOAL GRILLED XXL SEA TIGER PRAWNS (Sabah) lemon garlic butter	98.0
CHARCOAL GRILLED FISH HEAD mild chili sauce butter emulsion	48.0
ESCARGOTS DE BOURGOGNE	58.0
BONE MARROW (2 Nos) beef marmalade, herb salad	98.0
MUSSELS (Australia) MARINIERE & FRITES	88.0
CLAMS (Local Kepah) PAN ROASTED chili sauce butter emulsion	58.0
DAVID'S FRIED CHICKEN (Free Range)	35.0
THE CBD ORIGINAL BURRATA tomato, beef cecina, pecorino, parsley butter, balsamic	55.0
THE BURRATA BOMB deep fried in panko, pesto, romesco sauce	55.0
CHARCOAL GRILLED POINTED CABBAGE gochuchang, grana padano	18.0

• KIDS MENU • *for kids 8yrs and below. no takeaways.

PASTA:	choice of tomato or cream sauce	10.0
FISH & CHIPS		10.0

• PASTA •

COLD CAPELLINI sea urchin, ikura, tobiko, abalone	98.0
LINGUINE KOMBU BUTTER prawn, squid, clams	88.0
GNOCCHETTI TRUFFLE SAUCE small shell pasta, beef bacon, morels, button mushroom	68.0
SQUID INK SPAGHETTI CALAMARI bottarga	68.0
SPAGHETTI VONGOLE local hard shell clams	68.0
PENNE RIGATE ANCHOVY TOMATO SAUCE	68.0

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.

ORIGINAL MIX SEAFOOD	155.0
SQUID INK (BLACK) MIX SEAFOOD	155.0

• MAIN PLATES •

AUST. BLACK ANGUS PORTERHOUSE T-BONE MB2 800G	300.0
BLACK ANGUS TENDERLION W/ FOIE GRAS (Australia) marsala & red wine beef reduction, mushroom, tomato	198.0
STEAK & FRITES angus sirloin 300g, pepper sauce	158.0
BEEF CHEEK BOURGUIGNON	128.0
DAVID'S ROAST CHICKEN W/ TARRAGON SAUCE 1/2 free range kampung chicken (Bukit Mertajam) Please allow 20 mins wait time.	88.0
RACK OF LAMB (Australia) lamb jus, mushroom, cannellini beans	168.0
CHARCOAL GRILLED RED SNAPPER 800G (Whole) mild chili sauce butter emulsion	168.0
BLACK COD GINDARA beurre blanc sauce	158.0
FISH & CHIPS (Local Kurau) tartar, english curry sauce, mushy peas	58.0
DUCK CONFIT WITH FOIE GRAS	118.0

WEEKEND SPECIAL

SPANISH SEA BREAM (Rungis Market, Paris) W/ PIL PIL SAUCE	MP
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FOR MORE DINNER CHOICES PLEASE
ORDER FROM THE GRILL MENU

• CHARCOAL GRILLED ACCOMPANIMENTS •

POTATO & LEEK CROQUETTES	15.0
SPANISH PIQUILLO PEPPERS	28.0
SPANISH PIPARRAS (pickled green chillies)	15.0
JAPANESE LEEK & GARLIC	18.0
BUTTON MUSHROOMS (France)	23.0
CHITOSE CHERRY TOMATOES	18.0
ASPARAGUS (Cameron Highlands)	45.0

• DESSERTS •

TIRAMISU	38.0
CRÈME BRÛLÉE	38.0
PROFITEROLES AU CHOCOLAT valrhona chocolate, vanilla bean gelato, creme anglaise	48.0
STICKY DATE PUDDING	38.0
CHOCOLATE BROWNIE crème pâtissière	28.0
TARTE AU CHOCOLATE	38.0
CRÊPES SUZETTE cointreau, orange zest, gelato	45.0

• ICE CREAM •

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