

# BEACH <sup>st</sup> BISTROT

## *Le Menu*

Welcome to Beach St Bistrot, a contemporary European neighbourhood bistro born from the father-son culinary collaboration of David and Brian Chin. We serve modern bistro fare infused with the rich traditions of Spanish, Italian, and French cuisine. Inspired by our dining experiences across Europe, our dishes reflect a deep love for European flavours and traditions, while incorporating contemporary techniques. We celebrate the finest ingredients sourced from around the world, complemented by Penang's bountiful local produce. Thoughtful food, made with love and purpose.

Nestled in a 100-year-old shophouse in the heart of Georgetown's heritage area, this charming building has been refurbished into a casual and contemporary restaurant. Step inside and discover the 3 distinct rooms that make up the soul of Beach St. Bistrot, The Communal Room, The Brasserie and The White Room.

Come celebrate good, hearty, scrumptious food filled with laughter and conversation in between and of course lots of wine from our thoughtfully curated list of old and new world wines. Santé!

# 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 Mendaur Berria, San Sebastian, we add a splash of gin for that extra little kick.



## HOUSE POURING WINE

\*Please request for our full beverage menu from your server

**RED** **Gls** **Btl**

HR1 **Bremerton Tamblyn Blend** 42 208  
**(Cab Sauv, Malbec & Shiraz)**  
 Langhorne Creek, Australia / JH90 rating.  
 Full, soft tannins, ripe fruits, great all rounder

**WHITE** **Gls** **Btl**

HW1 **Villa Maria Private Bin** 40 198  
**(Sauvignon Blanc)**  
 Marlborough, N.Zealand / V4.2 rating. Fresh,  
 light, herbaceous, tropical fruit, lively acidity

**ROSÉ** **Gls** **Btl**

RS1 **Domaine Haut Gleon Vallee du** 38 188  
**Paradis Rosé**  
 France / V4.1 rating. Light, fruity, fresh

**BUBBLES** **Gls** **Btl**

P1 **Willy Gisselbrecht Crémant** 40 228  
**Blanc de Noirs Brut N.V., France**

### THE BSB ORIGINAL SANGRIA



**Carafe (2-3 Pax) GlS**

**PINK Sangria** 120 45  
 Aromatic & refreshing.  
 Rosé wine, gin, cointreau, yuzu, lillet rosé

**RED Sangria** 120 45  
 Bold & rich.  
 Negroamaro wine, orange, brandy, fruits

**DIGESTIVE** **Glass (45ml)**

Limoncello (Italian Lemon Liqueur) 30

## SOUP

**FRENCH ONION SOUP** 38

**WILD MUSHROOM** 32

**SHRIMP AND CRAB BISQUE** Clams, ikura 48

## SALAD

**CAESAR SALAD** 40  
 Miso caesar dressing, serano ham, grana padano

**WATERMELON & CRISPY SERANO SALAD** 42  
 Stracciatella, tomato, aged balsamic

## STARTERS

**BSB BREAD BASKET** 22  
 Housemade sourdough, croissant roll, kombu butter

**CHARRED HONEY CORN RIBS** 35

**TRUFFLE FRIES "UMAMI XL"** Truffle aioli 35

**DUCK FOIE GRAS & BEETROOT** 68  
 Beetroot jus, berry compote, orange vinaigrette

## COLD ENTREE PLATES



**FRESHLY SHUCKED OYSTERS**  
**IRISH PREMIUM** \*Airflown weekly  
 ponzu vinaigrette, ikura, ginger flower  
**3pcs 55 / 6pcs 105**

**BSB SIGNATURE BURRATA** 55  
 Airflown weekly from Puglia, Italy  
 Burrata cheese, tomato, serano ham, parsley butter,  
 aged balsamic

**COLD CAPELINNI** 68  
 Abalone, crab, creamy abalone dressing, arenkha

\*Please let us know if you have any food allergies or special dietary needs.

## HOT ENTREE PLATES

<b>ESCARGOTS DE BOURGOGNE</b>	55
Burgundy snails, garlic herb butter, sourdough	
<b>CHARCOAL FIRED WHOLE SQUID</b> (Teluk Kumbar)	58
Gremolata, caramelized onions	
<b>GARLIC PRAWNS (GAMBAS AL AJILLO)</b>	58
Chili, smoked paprika, evoo, sourdough	
<b>CHARCOAL FIRED KINGFISH COLLAR</b>	78
Hamachi, banana shallots, gremolata	
<b>BURNT BUTTER ASPARAGUS</b>	35
Almond, lemon confit, petit pois	
<b>FRESH MUSSELS / CLAMS MARINIÈRE</b>	
Leek, celery, white wine, butter, crème fraîche, sourdough	
<b>LIVE BLACK MUSSELS</b> (Port Lincoln, S.Aust)	78
*Airflown weekly. Available Fri-Mon while stocks last.	
<b>HARD SHELL CLAMS</b> (Teluk Kumbar, Penang)	68

## GOURMET PIES

Served with *pomme purée*, mushy peas & gravy

<b>STEAK AND MUSHROOM</b>	45
<b>CHICKEN AND MUSHROOM</b>	45
<b>PULLED LAMB</b> 8 hour slow braised lamb shank	48
<b>FISH</b> Smoked salmon, halibut, cod, fish emulsion	48

## GOURMET BURGER

<b>BSB SIGNATURE WAGYU BURGER</b>	75
175g wagyu patty, cheese, relish, gherkin, black truffle paste, smoked bacon inbetween a buttery croissant roll. Served with fries.	

## PASTA

<b>LINGUINE KOMBU BUTTER</b>	78
Sea prawns, scallops, clams	
<b>TAGLIATELLE TRUFFLE CREAM</b>	78
Sea prawns, scallops, kodawari egg	
<b>SAFFRON LINGUINE &amp; CRAB</b>	78
Hand picked sea crab (Teluk Kumbar), zucchini	
<b>TAGLIATELLE PORK RAGU</b>	58
Slow cooked tomato pork ragu, mild chili jam	

## PAELLA (good for 2-3 pax)

Our famous paellas are cooked in the Mibrasa charcoal oven, achieving a beautifully smoky flavour and socarrat—the crispy, caramelised, slightly charred layer of rice at the pan's bottom.

We learned the art of paella during our travels through Spain, where each region offered its own unique seasonal interpretation. This is our version—inspired by the bounty of Penang's seas.

<b>MIXED SEAFOOD</b>	155
<b>SQUID INK WITH PRAWN &amp; BABY OCTOPUS</b>	135

## MAINS

<b>BRAISED BEEF CHEEK BOURGUIGNON</b>	88
Bone marrow reduction, root vegetables, pomme purée	
<b>BEER BATTERED WILD CAUGHT GROUPER</b>	68
Kronenbourg 1664 beer batter, fries, peas, dill tartar, english curry sauce	
<b>CHERRY VALLEY DUCK CONFIT &amp; FOIE GRAS</b>	118
Beetroot, confit potato, duck bone jus	

## From The Mibrasa

Prime meats cooked in our Mibrasa charcoal oven

Add On: Foie Gras 50    Black Winter Truffles 50

<b>BLACK ANGUS T-BONE (700g) AU POIVRE</b>	280
(Stanbroke, Australia) Cognac peppercorn sauce, fries or pomme purée, chargrilled greens or caesar salad	
<b>CHARGRILLED BEACON CHICKEN</b>	68
Smoked bacon, root vegetables, potato, red wine jus	
<b>IBÉRICO PORK RIB CUTLET</b>	98
Apple purée, crème morel truffle sauce	
<b>RACK OF LAMB</b>	158
Salsa verde, seasonal vegetables, lamb jus	

## FORMAGES

<b>TRUFFLE BRIE CHEESE &amp; WILD HONEYCOMB</b>	38
<b>THE BSB CHEESE PLATTER</b>	
Nuts, fruits, antipasti, wild honeycomb, crackers	
<b>CURED MEATS &amp; CHEESE</b>	68
<b>CHEESE ONLY</b>	58

## DESSERT

<b>CRÊPES SUZETTE</b> French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream	38	<b>PROFITEROLE AU CHOCOLAT</b> French choux pastry, vanilla bean gelato, valhrona chocolate, crème fouettée	35
<b>CRÈME BRÛLÉE</b> Vanilla bean custard, caramelized sugar	35	<b>AFFOGATO</b> Vanilla ice cream, espresso, amaretto, kahlua (*optional: alcohol free)	22
<b>TARTE TATIN (FRENCH APPLE TART)</b> Crispy brie, macademia salted popcorn ice cream	35	<b>GELATO</b> - Vanilla bean - Macademia & salted popcorn	15

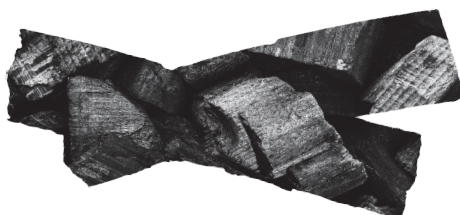
### *Private Dining & Events*

For private events and celebrations, "The White Room" is our exclusive space located on the first floor. It offers a stunning view of Cheah Kongsu, making it an ideal venue for your next soirée.

The room accommodates up to 25 guests, with curated chef selection menu options.

We are eager to assist with tailored menus, beverage packages, dietary preferences, and any other details to enhance your special occasion.

For more information or to plan your event, please contact us at **018-208 8171**.



**Bst**  
BISTROT

*We pride ourselves in sourcing for the freshest quality ingredients available. Due to price fluctuations, irregular sourcing & supply, our menu items & prices are being constantly updated & may vary according to market availability.*

*Thank you for dining at Beach St Bistrot by David & Brian Chin.*

*\*All prices in Ringgit Malaysia. Subject to 10% Service Charge & 6% SST / 8% SST where applicable*

## Coffee & Chocolate (Hot / Iced)

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Espresso / Short Black	10
Americano / Long Black	12
Latté ☕	15
Flat White ☕	15
Cappuccino ☕	15
Mocha	15
Add On: Espresso Shot	7
Chocolate	12

## Tea

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Earl Grey <i>black tea, marigold, citrus, bergamot</i>	15
Chai <i>assam tea, cardamom, clove, ginger, cinnamon</i>	15
Darjeeling	15
Chamomile <i>chamomile flower, rose petals, lavender</i>	15
Green Tea <i>green tea, jasmine</i>	15
Organic Peppermint	15
Rose Lychee <i>white tea, rose, raspberry, lychee</i>	15

## Coffee Mocktails

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Espresso Martini (alcohol free) <i>Espresso, cream, chocolate, cacao nibs</i>	18
Caramel Frappe <i>Caramel, espresso, milk, ice blended</i>	18

## Matcha

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Matcha Latte (Hot/ Ice) <i>Matcha, milk</i>	18
Matcha Yuzu (Ice) <i>Matcha, honey citron, fizz</i>	18

## Blended

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Lassi Choice of Mango / Strawberry	18
Milkshakes	18
Choice of Cookies & Cream / Chocolate / Strawberry	

## Refreshing Mocktails

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Tropical Bliss <i>Raspberry lychee, passionfruit, pineapple, orange, fizz</i>	18
Mango Berry Fizz <i>Mango, strawberry, fizz</i>	15
Mojito Cooler <i>Lime, mint, sparkling water</i>	15
Virgin Pina Colada <i>Pineapple, coconut, yuzu</i>	15
Sunset Spritz <i>Mango, pear, green apple, fizz</i>	16
Sea Breeze <i>Earl grey, passionfruit, osmanthus, fizz</i>	16

## Fresh Juice

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Green Machine <i>Apple, cucumber, pear</i>	15
C Burst <i>Orange, lemon</i>	15
Red Delicious <i>Apple, orange, carrot</i>	15

## Others

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Soft Drink <i>Coke / Coke Zero / Sprite</i>	10
San Pellegrino (Sprakling 750ml)	18
Acqua Panna (Still 750ml)	18

## Beer

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Carlsberg	18
Kronenbourg 1664 Blanc	22

### BSB HOUR IS EVERY HOUR!

#### Carlsberg

18 /bottle | 80 /bucket (5 bottles)

#### Kronenbourg 1664 Blanc

22 /bottle | 100 /bucket (5 bottles)

#### House Wine

Red - 115 for 3 glasses | White - 110 for 3 glasses

#### Cocktails

120 for 3 glasses

#### Gintonica (Roku / Tanqueray)

90 for 3 glasses Gin & Tonic

## The Distillery

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Monkey Shoulder Scotch Whiskey	32
Glendronach Single Malt 12 YO	40
Glenlivet 15 YO French Oak Reserve	50
Balvanie Single Malt 17 Yr	90
Ichiro's Japanese Malt & Grain	45
Jim Beam White Bourbon	20
Jose Cuervo 1800 Anejo Tequila (100% Agave)	35
Olmecca Reposado Tequila	25
Doorly's 14 Yr Fine Rum	40
Smirnoff Vodka	25
Limonchello	30

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