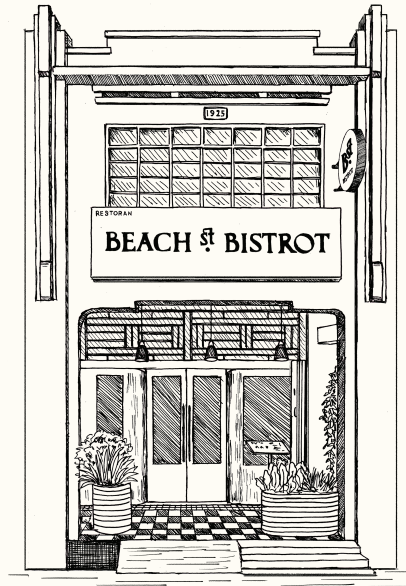


BEACH st BISTROT



The 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, 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 / gls
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.



HOUSE POURING WINES

Please request for our full wine & beverage menu

BUBBLY	Gls	Btl
Willy Gisselbrecht Crémant Blanc de Noirs Brut N.V, France <i>Light, dry, fruity, refreshing</i>	40	228

WHITE	Gls	Btl
Villa Maria Private Bin Sauvignon Blanc, N. Zealand <i>V4.2/ Light, herbaceous, tropical, lively acidity</i>	40	198

ROSÉ	Gls	Btl
Domaine Haut Gleon Vallee du Paradis Rosé, France <i>V4.1/ Light, fruity, fresh</i>	40	198

RED	Gls	Btl
Bremerton Tamblyn Blend (Cab Sauv, Malbec & Shiraz) <i>Langhorne Creek, Australia / JH90</i> <i>Full, soft tannins, ripe fruits, great all rounder</i>	42	208

THE BSB ORIGINAL SANGRIA

	Carafe (2-3 pax)	Gls
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Red Sangria (<i>bold & rich</i>) <i>Red wine, brandy, orange, summer fruits</i>	120	45
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Pink Sangria (<i>aromatic & refreshing</i>) <i>Rosé wine, gin, cointreau, yuzu, lillet rosé</i>	120	45
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DIGESTIVE

	Gls
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Limonchello (<i>Italian Lemon Liqueur</i>)	30
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scan QR to
view pictures
of our dishes



SOUP

French Onion Soup	38
Mix Mushroom	32
Shrimp & Crab Bisque <i>clams, ikura</i>	48

SALAD

The Caesar <i>miso caesar dressing, serrano ham, grana padano</i>	40
Watermelon & Crispy Serrano Salad <i>stracciatella, tomato, aged balsamic</i>	42
Bibb Lettuce Salad "Salade De Laitue" <i>butterhead lettuce, soft herbs, house vinaigrette</i>	28

STARTERS

BSB Bread Basket <i>housemade sourdough, croissant roll, kombu butter</i>	22
Charred Honey Corn Ribs	35
Truffle Fries "Umami XL" <i>truffle aioli</i>	35
Duck Foie Gras & Beetroot <i>beetroot jus, berry compote, orange vinaigrette</i>	68

COLD ENTREE PLATES



Freshly Shucked Oysters
Irish Premium *airflown weekly
ponzu vinaigrette, ikura, ginger flower
 3pcs 55 / 6pcs 105

BSB Signature Burrata *airflown from Puglia, Italy <i>burrata cheese, tomato, serrano ham, parsley butter, aged balsamic</i>	55
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Cold Capellini <i>abalone, crab, creamy abalone dressing, arenkha</i>	68
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*Please let us know if you have any food allergies or special dietary needs.

HOT ENTRÉE PLATES

Escargots De Bourgogne <i>burgundy snails, garlic herb butter</i>	48
Charcoal Fired Whole Squid <i>gremolata</i>	58
Garlic Prawns (Gambas Al Ajillo) <i>chili, smoked paprika, evoo, sourdough</i>	58
Charcoal Fired Kingfish Collar <i>hamachi, banana shallots, gremolata</i>	78
Burnt Butter Asparagus <i>lemon confit, petit pois</i>	35
Fresh Mussels / Clams <i>Mariniere</i> <i>leek, celery, white wine, butter, crème fraîche, sourdough</i>	
- Live Black Mussels (<i>Port Lincoln, S. Aust</i>) <i>*airflown weekly* available Fri-Mon while stocks last.</i>	78
- Hard Shell Clams (<i>Teluk Kumbar, Penang</i>)	48

GOURMET PIES

Served with mash, mushy peas & gravy

Pulled Lamb 8 hour slow braised lamb shank	48
Steak And Mushroom	45
Chicken And Mushroom	45
Fish <i>smoked salmon, halibut, cod, fish emulsion</i>	48

GOURMET BURGER

BSB Signature Wagyu Burger <i>175g Aussie wagyu patty, cheese, relish, gherkin, black truffle paste, smoked bacon. Served with fries.</i>	75
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PASTA

Linguine Kombu Butter <i>sea prawns, scallops, clams</i>	78
Tagliatelle Truffle Cream <i>sea prawns, scallops, kodawari egg</i>	78
Saffron Linguine & Crab <i>hand picked crab, zucchini</i>	78
Tagliatelle Pork Ragù <i>slow cooked tomato pork ragù, mild chili jam</i>	58

CHARCOAL FIRED 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.

Mixed Seafood	155
Squid Ink With Prawn & Baby Octopus	135

MAINS

Braised Beef Cheek Bourguignon <i>bone marrow reduction, root vegetables, pomme purée</i>	88
Beer Battered Wild Caught Grouper <i>kronenbourg 1664 beer batter, fries, peas, dill tartar, english curry sauce</i>	68
Cherry Valley Duck Confit & Foie Gras <i>beetroot, confit potato, duck bone jus</i>	118

From The Mibrasa

Prime meats cooked in our Mibrasa charcoal oven

Add On: Foie Gras +50	Shaved Black Truffles +50
Black Angus T-bone (700g) Au Poivre <i>cognac peppercorn sauce, fries or mash, chargrilled greens or bibb lettuce salad</i>	280
Chargrilled Beacon Chicken <i>smoked bacon, root vegetables, marsala red wine sauce</i>	68
Ibérico Pork Rib Cutlet <i>apple purée, seasonal vegetables, mustard pork jus</i>	98
Rack Of Lamb <i>salsa verde, seasonal vegetables, lamb jus</i>	158

FORMAGES

Truffle Brie Cheese & Wild Honeycomb	38
The BSB Cheese Platter <i>nuts, fruit, antipasti, wild honeycomb, crisps</i>	
Cured Meats & Cheese	68
Cheese Only	58

DESSERT

Crêpes Suzette <i>French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream</i>	38	Profiterole Au Chocolat <i>French choux pastry, vanilla bean gelato, valrhona chocolate, crème fouettée</i>	35
Crème Brûlée <i>vanilla bean custard, caramelized sugar</i>	35	Affogato <i>vanilla ice cream, espresso, amaretto, kahlua (*optional: alcohol free)</i>	22
BSB Apple Tart <i>braised granny smith, sablé, crispy brie, compressed apples, macademia salted popcorn ice cream</i>	35	Gelato - Vanilla bean - Macademia & salted popcorn	15

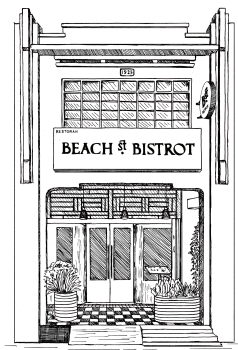
Private Dining & Events

For private events and celebrations, "The White Room" is our exclusive space located on the first floor. It offers a stunning view of Cheah Kongs, 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.



BEACH st BISTROT

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

COFFEE & CHOCOLATE (HOT / ICED)

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

Earl Grey	15
Chai	15
Darjeeling	15
Chamomile	15
Green Tea	15
Organic Peppermint	15
Rose Lychee	15

COFFEE MOCKTAILS

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

MATCHA

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

BLENDED

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

REFRESHING MOCKTAILS

Tropical Bliss	18
<i>raspberry lychee, passionfruit, pineapple, orange, fizz</i>	
Mango Berry Fizz <i>mango, strawberry, fizz</i>	15
Lychee Mojito Cooler <i>lychee, lime, mint, fizz</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

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

OTHERS

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

BEER

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

115 for 3 glasses

Cocktails

120 for 3 glasses

Gintonica (Roku / Tanqueray)

90 for 3 glasses Gin & Tonic

THE DISTILLERY

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
Olmeca Reposado Tequila	25
Doorly's 14 Yr Fine Rum	40
Smirnoff Vodka	25
Limonchello	30

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