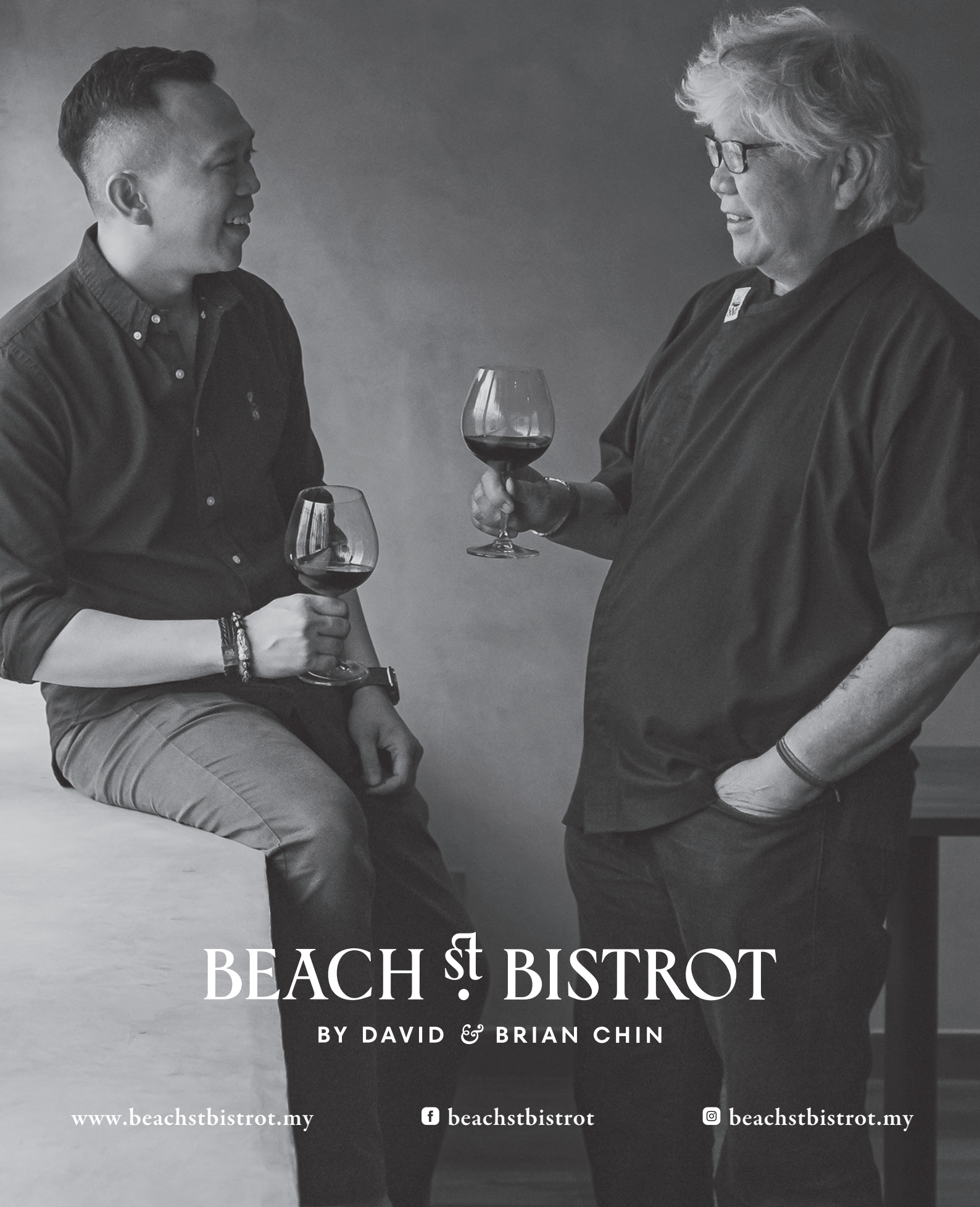


3 Aug 2024



BEACH st BISTROT

BY DAVID & BRIAN CHIN

www.beachstbistrot.my

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WINES OF THE MONTH

(RED) Chateau Pey La Tour Reserve 198
Vieilles Vignes 2018

87% Merlot, 13% Cab Franc (Bordeaux Superieur)
Medium-full, bacon-fat aromas across ripe blueberries, blackcurrants and red plums. Herbal and leafy notes, The palate has a supple, fresh feel to it.

(WHITE) Deusa Nai Albariño 188

Albarino (Rias Baixas, Spain)
Refreshing summer food wine from Bodegas Marqués de Cáceres. Crisp citrus with a bouquet of peach, pear, guava, and brambles. Bright acidity with hint of minerality.

HOUSE POURING WINE

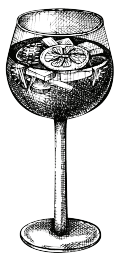
*Please request for our full beverage menu from your server

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

WHITE		Gls	Btl
HW1	Villa Maria Private Bin (Sauvignon Blanc) <i>Marlborough, N.Zealand / V4.2 rating. Fresh,</i> <i>light, herbaceous, tropical fruit, lively acidity</i>	40	198

ROSÉ		Gls	Btl
RS1	Ricasoli Albia Toscana Rosé <i>Italy / Light-medium, fruity, dry, fresh</i>	38	188

THE BSB ORIGINAL SANGRIA



	Carafe (2-3 Pax)	Gls
PINK Sangria <i>Aromatic & refreshing.</i> <i>Rosé wine, gin, cointreau, yuzu, lillet rosé</i>	120	45
RED Sangria <i>Bold & rich.</i> <i>Negroamaro wine, orange, brandy, fruits</i>	120	45

DIGESTIVE	Glass (45ml)
Limonchello (Italian Lemon Liqueur)	30

SOUP

FRENCH ONION SOUP Rich beef broth, onion, gruyere, croutons	38
WILD MUSHROOM Truffle paste	32
SHRIMP AND CRAB BISQUE Clams, ikura	48

SALAD

CHARGRILLED CAESAR SALAD Miso caesar dressing, serano ham, grana padano	40
WATERMELON & CRISPY SERANO SALAD Stracciatella, marinated tomato, aged balsamic	42

STARTERS

BSB BREAD BASKET Housemade sourdough, croissant roll, Guérande butter	22
CHARRED HONEY CORN RIBS	35
TRUFFLE FRIES Pecorino, truffle mayo	35
PORTOBELLO MUSHROOM CONFIT pecorino, balsamic, arugula	32

COLD ENTREE PLATES



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

THE ORIGINAL BSB BURRATA **AWARD WINNING FEATURED ON ASTRO PRIME** <i>Airflown weekly from Puglia, Italy</i> Burrata cheese, tomato, serano ham, parsley butter, aged balsamic, croutons	55
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YELLOWTAIL KINGFISH CRUDO (SASHIMI) Pear, ponzu vinaigrette	58
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COLD CAPELINNI WITH ABALONE & CRAB Seafood emulsion, yuzu, arenkha, kizami wasabi	68
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*Please let us know if you have any food allergies or special dietary needs.

HOT ENTREE PLATES

ESCARGOTS DE BOURGOGNE	55
Burgundy snails, garlic herb butter, toast	
STUFFED SQUID (2 PCS)	35
smoked bacon, prawn mousse, romesco sauce	
GAMBAS AL AJILIO (SPANISH GARLIC PRAWNS)	58
Chili, smoked paprika, evoo, toasted sourdough	
GRILLED KINGFISH (HAMACHI) COLLAR	78
Ponzu, banana shallots, gremolata	
DUCK FOIE GRAS & BEETROOT	68
Beetroot jus, berry compote, orange vinaigrette, toast	
FRESH LIVE MUSSELS MARINIERE	78
Airflown from Port Philip Bay, Aust. *whilst stocks last* Leek, celery, white wine, butter, crème fraîche	

GOURMET PIES

Served with pomme puree, mushy peas & gravy

STEAK AND MUSHROOM	45
Chunky beef, mushrooms, carrots, peas, gravy	
CHICKEN AND MUSHROOM	45
Roast chicken, leek, carrot, peas, gravy	
PULLED LAMB 8 hour slow braised lamb shank	48
FISH Smoked salmon, halibut, cod, fish emulsion	48

GOURMET BURGER

THE BSB WAGYU BURGER	75
175g aussie wagyu patty, cheese, relish, gherkin, black truffle paste, smoked bacon inbetween a buttery croissant roll. Served with fries.	

PASTA

LINGUINE CLAMS IN WHITE WINE	68
LINGUINE GARLIC KOMBU BUTTER SEAFOOD	78
Sea prawns, hokkaido scallops, clams, guanciale	
TAGLIATELLE TRUFFLE CREAM SEAFOOD	78
Sea prawns, hokkaido scallops, kodawari egg	
SPAGHETTI PRAWNS IN LOBSTER ROE SAUCE	88
Rich lobster head emulsion, tiger prawns	
TAGLIATELLE TOMATO PORK BOLOGNESE	58
Slow cooked pork in tomato and red wine, grana padano	

PAELLA (good for 2-3 pax)

Our famous paellas are finished in the Mibrasa charcaol oven to add a beautiful smoky flavour and socarrat - caramelized, crispy, slightly charred layer of rice at the bottom of the pan.

MIXED SEAFOOD	155
SQUID INK WITH PRAWN & BABY OCTOPUS	135

MAINS

ANGUS RIBEYE MB5 (AUST.) 350G AU POIVRE	250
Cognac peppercorn sauce, fries, fine salad Add On: Foie Gras 50	

BEEF CHEEK BOURGUIGNON (SLOW BRAISED BEEF CHEEK IN RED WINE)	88
Bone marrow reduction, root vegetables, pomme purée	

CHARGRILLED CHICKEN (DEBONED) W/ SAUCE BORDELAISE	68
Mushroom, onion, smoked bacon, root vegetables, potato, red wine sauce	

CHARGRILLED IBÉRICO PORK RIB CUTLET	98
Apple purée, creme morel truffle sauce	

CHARGRILLED RACK OF LAMB (3 RACK)	158
Salsa verde, seasonal vegetables, lamb jus Add On: Foie Gras 50	

FISH OF THE DAY	<i>Market Price</i>
Wild caught fish of the day	

1664 BEER BATTERED FISH AND CHIPS	68
Kronenbourg 1664 beer battered wild caught grouper, fries, mushy peas, tartar, english curry sauce	

CHERRY VALLEY DUCK CONFIT & FOIE GRAS	118
Pickled red cabbage, beetroot, confit potato, duck jus	

FORMAGES (CHEESE)

TRUFFLE BRIE CHEESE & WILD HONEY	38
Housemade truffle brie, wild chiang mai honeycomb, crisp	

THE BSB CHEESE PLATTER	
Nuts, fruits, antipasti, honeycomb, crisps	

CURED MEATS & CHEESE	68
CHEESE	58

DESSERT

CRÊPES SUZETTE French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream	38	CHOCOLATE RIVOLI PETIT GATEAUX Valrhona cream, crumb caramel, caramelized hazelnuts, orange curd, parmesan crisp	32
STICKY DATE PUDDING Butterscotch sauce, crème patisserie	32	AFFOGATO Vanilla ice cream, espresso, amaretto, kahlua (*optional: alcohol free)	22
TARTE TATIN (FRENCH APPLE TART) Crispy brie, macademia salted popcorn ice cream	35	GELATO OF THE DAY - 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 menu options starting at **RM158++** per person.

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. We sincerely apologise for any inconvenience caused & seek your understanding.

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)

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 <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

Espresso Martini (alcohol free) <i>Espresso, cream, chocolate, cacao nibs</i>	18
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 Choice of Cookies & Cream / Chocolate / Strawberry	18

Refreshing Mocktails

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
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 <i>Coke / Coke Zero / Sprite</i>	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

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

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	50
Jim Beam White Bourbon	20
Jose Cuervo 1800 Anejo Tequila (100% Agave)	35
Olmecca Reposado Tequila	25
Doorly's 14 Yr Fine Rum	65
Smirnoff Vodka	25
Limonchello	30

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