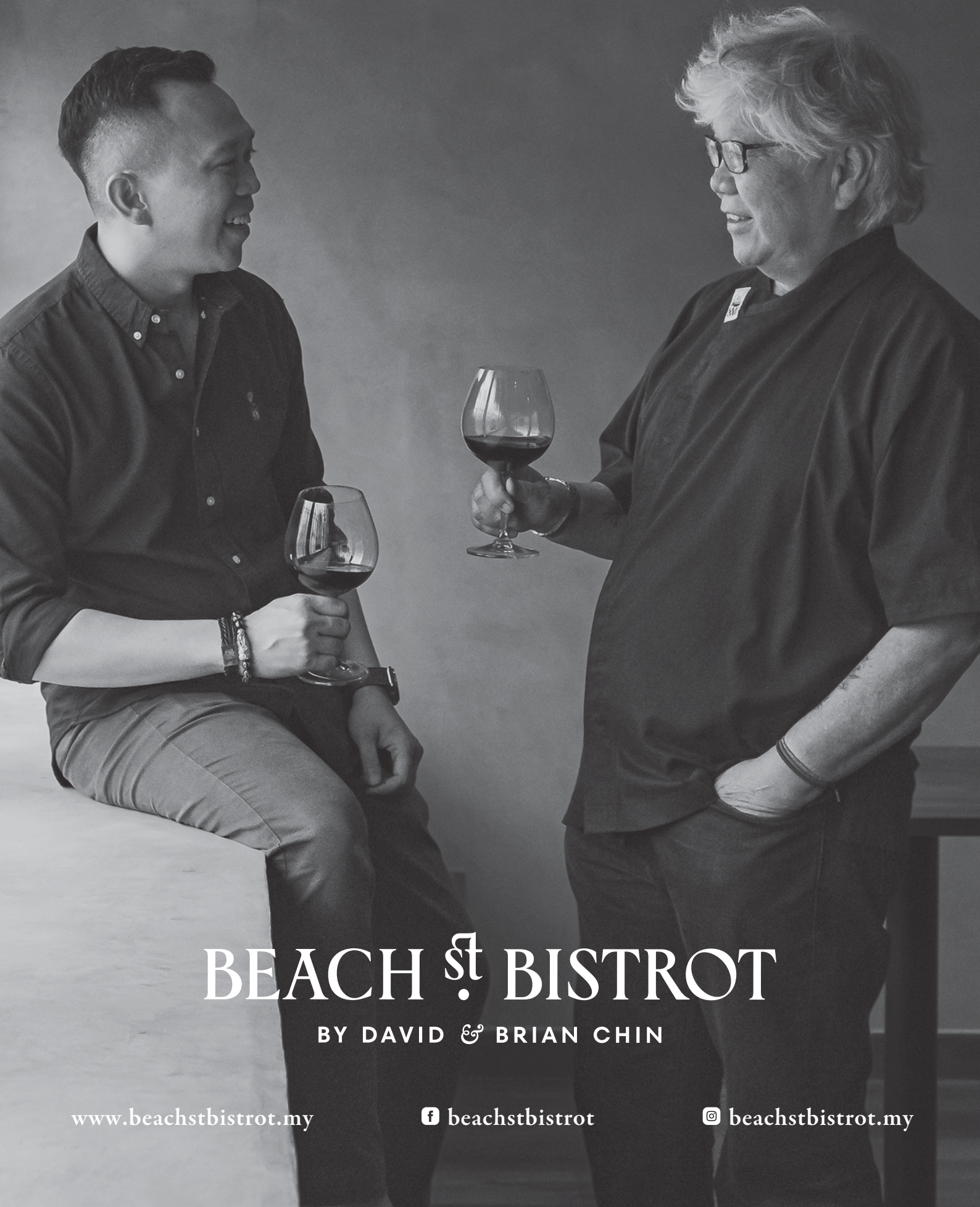


18 Oct 2024



# BEACH <sup>st</sup> BISTROT

BY DAVID & BRIAN CHIN

[www.beachstbistrot.my](http://www.beachstbistrot.my)

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# 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



**PINK Sangria** Carafe (2-3 Pax) Gls 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  
 Rich beef broth, onion, gruyere, croutons

**WILD MUSHROOM** Truffle paste 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, marinated tomato, aged balsamic

## STARTERS

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

**CHARRED HONEY CORN RIBS** 35

**TRUFFLE FRIES** 35  
 Pecorino, truffle mayo

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

## COLD ENTREE PLATES



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

**THE ORIGINAL BSB BURRATA** 55  
 \*\*AWARD WINNING FEATURED ON ASTRO PRIME\*\*  
 Airflown weekly from Puglia, Italy  
 Burrata cheese, tomato, serano ham, parsley butter,  
 aged balsamic, croutons

**YELLOWTAIL KINGFISH CRUDO (SASHIMI)** 58  
 Pear, ponzu vinaigrette

**COLD CAPELINNI WITH ABALONE & CRAB** 68  
 Seafood emulsion, yuzu, arenkha, kizami wasabi

\*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, toast	
<b>CHARCOAL FIRED SQUID (WHOLE)</b>	58
Ponzu, gremolata, caramelized onions	
<b>GAMBAS AL AJILIO (SPANISH GARLIC PRAWNS)</b>	58
Chili, smoked paprika, evoo, toasted sourdough	
<b>GRILLED KINGFISH (HAMACHI) COLLAR</b>	78
Japanese yellowtail collar, banana shallots, gremolata	
<b>CHARGRILLED ASPARAGUS</b>	35
burnt butter, almond, lemon confit, petit pois	
<b>FRESH MUSSELS / CLAMS MARINIERE</b>	
Leek, celery, white wine, butter, crème fraîche	
<b>LIVE BLACK MUSSELS</b> (Port Lincoln, S.Aust)	78
<i>*Airflown weekly. Available Fri-Mon while stocks last.</i>	
<b>HARD SHELL CLAMS</b> (Teluk Kumbar, Penang)	68

## GOURMET PIES

*Served with pomme puree, mushy peas & gravy*

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

## GOURMET BURGER

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

## PASTA

<b>SAFFRON LINGUINE, HAND PICKED CRAB &amp; ZUCCHINI</b>	78
<b>LINGUINE GARLIC KOMBU BUTTER SEAFOOD</b>	78
Sea prawns, hokkaido scallops, clams, guanciale	
<b>TAGLIATELLE TRUFFLE CREAM SEAFOOD</b>	78
Sea prawns, hokkaido scallops, kodawari egg	
<b>TAGLIATELLE TOMATO PORK BOLOGNESE</b>	58
Slow cooked pork, grana padano, mild chili jam	

## 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.*

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

## MAINS

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

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

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

<b>CHARGRILLED IBÉRICO PORK RIB CUTLET</b>	98
Apple purée, creme morel truffle sauce	

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

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

<b>CHERRY VALLEY DUCK CONFIT &amp; FOIE GRAS</b>	118
Pickled red cabbage, beetroot, confit potato, duck jus	

## FORMAGES (CHEESE)

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

## BLACKBOARD SPECIALS

*Inspirations from in season  
market availabilities*

## DESSERT

<b>CRÊPES SUZETTE</b> French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream	38	<b>CHOCOLATE RIVOLI PETIT GATEAUX</b> Valrhona cream, crumb caramel, caramelized hazelnuts, orange curd, parmesan crisp	32
<b>STICKY DATE PUDDING</b> Butterscotch sauce, vanilla gelato, crème patisserie	32	<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 OF THE DAY</b> - Vanilla bean - Macademia & salted popcorn	15

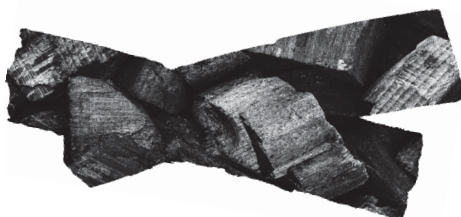
### *Private Dining & Events*

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. 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	18
Choice of Cookies & Cream / Chocolate / Strawberry	

## 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
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 <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	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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