

20 April 2024



BEACH st BISTROT

BY DAVID & BRIAN CHIN

www.beachstbistrot.my

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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
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
Black Sunrise <i>Fresh orange juice, espresso, tonic</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
Delord Armagnac X.O (French Brandy)	40
Olmecca Reposado Tequila	25
Doorly's 14 Yr Fine Rum	65
Smirnoff Vodka	25
Limonchello	30

*All prices in Ringgit Malaysia.

*Subject to 10% Service Charge & 6% / 8% SST where applicable.

WINES OF THE MONTH

(WHITE) Bremerton Mollie & Merle Verdelho 188

Verdelho (Langhorne Creek, S.Australia)

Refreshing summer food wine. Bright and textural with fine acid balance and good length of flavour with pear, rock melon, lemon and hints of cream.

(RED) Domaine Anne Gros & Jean-Paul Tollot 248 La 50/50, Cotes du Brian

Syrah Grenache Carignan (Languedoc-Roussillon, France)

Beautifully balanced, medium-full, delicious fruit, fresh, silky, great with food. 50/50 represents the shared passion that goes into crafting something extraordinary.

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

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

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

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

DIGESTIVE		Glass (45ml)
	Delord Armagnac X.O (French Brandy)	40
	Limonchello (Italian Lemon Liqueur)	30

THE BSB ORIGINAL SANGRIA

Carafe (2-3 Pax) Glass

PINK Sangria	120	45
<i>Aromatic & refreshing. Rosé wine, gin, cointreau, yuzu, lillet rosé</i>		
RED Sangria	120	45
<i>Bold & rich. Negroamaro wine, orange, brandy, fruits</i>		



SOUP

FRENCH ONION SOUP (<i>Good for 2 pax</i>)	55
<i>Rich beef broth, onion, gruyere, croutons</i>	
WILD MUSHROOM Truffle paste	32
SHRIMP AND CRAB BISQUE Clams, ikura	48

SALAD

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

STARTERS

BSB BREAD BASKET	22
<i>Housemade sourdough, croissant roll, Guérande butter</i>	
CHARRED HONEY CORN RIBS	35
TRUFFLE FRIES Pecorino, truffle mayo	35
CROQUETAS DE JAMÓN (2 PCS)	24
<i>Crispy serano ham and gruyere fritter</i>	

ENTREE PLATES



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

YELLOWTAIL KINGFISH CRUDO (SASHIMI)	58
<i>Pear, ponzu vinaigrette</i>	
COLD CAPELINNI WITH ABALONE & CRAB	68
<i>Seafood emulsion, yuzu, arenkha, kizami wasabi</i>	
GRILLED KINGFISH (HAMACHI) COLLAR	88
<i>Ponzu, banana shallots, gremolata</i>	
GAMBAS AL AJILIO (SPANISH GARLIC PRAWNS)	68
<i>Chili, smoked paprika, evoo, toasted sourdough</i>	
FRESH LIVE MUSSELS MARINIERE	78
<i>**Available from Fri-Mon whilst stocks last** Airflown weekly from Port Philip Bay, Australia Leek, celery, white wine, butter, crème fraîche</i>	
CHARGRILLED OX TONGUE	45
<i>9 year aged balsamic, pink peppercorns</i>	

GOURMET PIES

Served with pomme puree & mushy peas

STEAK AND MUSHROOM 45

Chunky beef topside, mushrooms, carrots, peas, rich lushious gravy

CHICKEN AND MUSHROOM 45

Roast chicken, leek, carrot, peas, gravy

PULLED LAMB 48

8 hour slow roasted lamb shank, rich tomato sauce

FISH 48

Smoked salmon, halibut, cod, fish emulsion

GALETTE BRETONNE

Savory crêpe from the Normandy & Brittany regions made with buckwheat. Served with a fine salad.

**Please allow 20 minutes wait time*

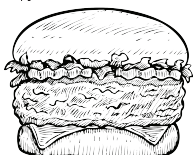
THE GALETTE COMPLETE 55

Mortadella ham, cheese, egg, mushroom

LE JARDINIERE (VEGETARIAN) 45

Potato confit, egg, cheese, tomato, onion, mushroom

GOURMET BURGER



THE BSB WAGYU BURGER

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

75

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

BLACKBOARD SPECIALS

Inspirations from in season market availabilities. Kindly ask your server for our specials of the day.

PASTA

LINGUINE GARLIC KOMBU BUTTER SEAFOOD 78

Guanciale, sea prawns, hokkaido scallops, clams

(V) VEGETARIAN 48

FETTUCCINE TRUFFLE CREAM SEAFOOD 78

Sea prawns, hokkaido scallops, kodawari egg

(V) VEGETARIAN 48

SPAGHETTI PRAWNS IN LOBSTER ROE SAUCE 88

Rich lobster head emulsion, tiger prawns

PAPPARDELLE BEEF & PORK RAGU 58

Slow cooked prime angus chuck and pork in rich tomato and red wine reduction, grana padano

SPAGHETTI CLAMS IN WHITE WINE 68

Guanciale, clams, mariniera

MAINS

ANGUS RIBEYE MB5 (AUST.) 350G AU POIVRE 250

Cognac peppercorn sauce, fries, fine salad

Add On: Foie Gras 50

Add On: 1/2 Bone Marrow 50

WAGYU BEEF CHEEK BOURGUIGNON 128

(SLOW BRAISED BEEF CHEEK IN RED WINE)

Beef & bone marrow reduction, mushroom, confit onion, pomme purée

CHARGRILLED CHICKEN (DEBONED) 68

W/ SAUCE BORDELAISE

Mushroom, onion, smoked bacon, root vegetables, potato, red wine sauce

CHARGRILLED IBÉRICO PORK RIB CUTLET 98

Apple puree, creme morel truffle sauce

RACK OF LAMB 188

Chargrilled lamb rack, pomme purée, salsa verde, seasonal vegetables, lamb jus

Add On: Foie Gras 50

PAN SEARED NORWEGIAN SKREI COD 158

Buerre blanc sauce, crème morel, pomme purée, lemon confit, ikura, seasonal vegetables

CHERRY VALLEY DUCK CONFIT & FOIE GRAS 118

Pickled red cabbage, beetroot, confit potato, duck jus

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

DESSERT

CRÊPES SUZETTE French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream	38	AFFOGATO Vanilla ice cream, espresso, amaretto (*optional: Italian almond liqueur)	22
TARTE TATIN (FRENCH APPLE TART) Crispy brie, macademia salted popcorn ice cream	35	GELATO OF THE DAY - Macademia & salted popcorn	15
TARTE AU CHOCOLAT (FRENCH CHOCOLATE TART) Valrhona chocolate ganache tart, berry compote	32	PETIT GATEAUX Handcrafted small French cakes. Please ask your server for available selections.	32
STICKY DATE PUDDING Butterscotch sauce, crème patisserie	32		

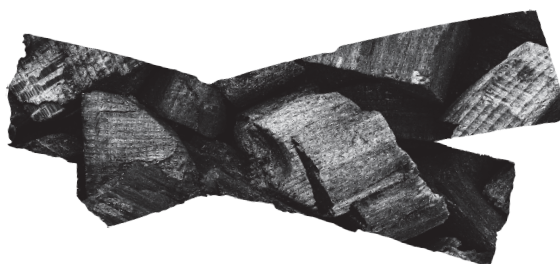
Private Dining & Events

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

BLACKBOARD SPECIALS

THE ORIGINAL BSB BURRATA

****AWARD WINNING FEATURED ON ASTRO PRIME****

Airflown weekly from Puglia, Italy

Burrata cheese, tomato, serano ham, parsley butter,
aged balsamic, croutons

55



BEETROOT CARPACCIO

Cured beetroot, candied walnuts,
orange vinaigrette, rocket, feta

35



DUCK FOIE GRAS & BEETROOT

Beetroot jus, berry compote, orange vinaigrette, toast

68



BONE MARROW (SPAIN)

Beef marmalade, herb salad, toast

88

FROM THE MIBRASA

CHARGRILLED LAMB LOIN, KING PRAWN & SCALLOP

Surf and turf trio, crème morel, vegetables, lamb jus

148



100% FULL BLOOD WAGYU MAYURA FLAT IRON MB8/9 200G (AUS.)

Pomme puree, burnt onion puree, sauce bordelaise

208

TRUFFLE BRIE CHEESE & WILD HONEY

Housemade truffle brie,
wild chiang mai honeycomb, pane carasau

38



THE BSB CHEESE PLATTER

Nuts, fruits, antipasti, honeycomb, crisps

Cured Meats & Cheese 68 / Cheese 58