



1/2 Pint (250ml)	Pint (500ml)
1 for 20	1 for 38
3 for 55	3 for 108
10 for 168	5 for 168

THE BSB ORIGINAL SANGRIA

Carafe
(2-3 pax) Glass



Red Sangria (bold & rich) 120 45
Red wine, brandy, orange, summer fruits

Pink Sangria (aromatic & refreshing) 120 45
Rosé wine, cointreau, yuzu, lillet rosé

• HOUSE POURING WINES •

Glass 150ml / Carafe 375ml / Bottle

Please request for our full wine & beverage menu

SPARKLING

Glass | Bottle

Willy Gisselbrecht Crémant 40 228
Blanc de Noirs Brut N.V
Alsace, France / Dry, fruity, fresh, brioche

WHITE

Glass | Carafe | Bottle

Ken Forrester Petit Chenin Blanc 38 92 178
Stellenbosch, South Africa / WM90
Crisp, fresh, fruity, zesty finish

ROSÉ

Glass | Carafe | Bottle

Marqués de Cáceres Rosado 35 88 168
Rioja, Spain / JS91
Crisp, strawberry raspberry, fresh,

RED

Glass | Carafe | Bottle

Château Chapelle d'Aliénor 42 98 188
Bordeaux Supérieur
Bordeaux, France / JS90
Elegant, succulent red fruit, soft tannins, fresh

Bremerton Tamblyn 38 92 178
(Cab Sauv, Malbec & Shiraz Blend)
Langhorne Creek, Australia / JH90
Full, soft tannins, ripe fruits, great all rounder

Rooted in Malaysia's rich harvest and coastal bounty, 65% of our ingredients are sourced locally—including vegetables, poultry, duck, and seafood delivered daily from fishermen of Teluk Kumbar, Penang.

(A) Contains alcohol (B) Contains beef

SOUP

French Onion Soup 🍲 (B) 38

Mix Mushroom 32

Shrimp & Crab Bisque *clams, ikura* 48

SALAD

The Caesar *miso caesar dressing, duck bacon* 40

Watermelon & Crispy Chicken Skin Salad 🍲 35
cured watermelon, stracciatella, rocket salad

STARTERS

BSB Warm Bread Basket 22
variety of bread baked in house, kombu butter

Charred Honey Corn Ribs 🍲 35

“Umami XL” Truffle Fries *truffle aioli* 38

BSB Signature Burrata 🍲 (B) 55
tomato, beef cecina, pecorino, parsley butter, balsamic

The Burrata Bomb 50
deep fried breaded burrata, pesto, tomato, romesco

Freshly Shucked Oysters Fine de Claire (France)



Natural	3pcs 50 / 6pcs 95
Ponzu, ikura, ginger flower	3pcs 55 / 6pcs 105

Crab Cold Capellini 🍲 38
hand picked crab, mushroom broth, avruga caviar

Duck Foie Gras & Beetroot 68
beetroot jus, berry compote, orange vinaigrette

Charcoal Fired Yellowtail (Hamachi) Collar 58

Garlic Sea Prawns *pimentón dulce oil, sourdough* 58

STARTERS (CONT.)

David's Buckwheat Fried Chicken 🍴	38
<i>pickles, possibly the best chili sauce in the world</i>	
Escargots en Croûte 🍴	48
<i>burgundy snails, garlic herb butter, puff pastry</i>	
Charcoal Fired Pointed Head Squid	58
Mussels Mariniere 🍴 (A)	68
<i>Live French black mussels, white wine, crème fraîche</i>	
<i>*subject to availability</i>	



CHARCOAL FIRED SAFFRON RICE

Our famous baked saffron rice, made with Spanish Bomba rice and cooked over charcoal, similar to a paella, is topped with fresh seafood from Penang's seas, achieving a beautifully smoky flavour with a crisp socarrat. Served with lashings of *rouille* (garlic saffron mayo).

Mixed Seafood (good for 2-3 pax) 🍴	155
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GOURMET PIES

Served with mash, mushy peas & jus

Chicken & Mushroom / Beef & Mushroom	45
Pulled Lamb 8 hour slow braised lamb shank	48
Fish salmon, halibut, cod, crème morel 🍴	48

GOURMET BURGER *Served with fries or salad*

BSB Signature A5 Wagyu Burger 🍴 (B)	75
<i>A5 Miyazaki wagyu patty, cheese, relish, gherkin, lettuce, confit tomato, black truffle paste, brioche</i>	

PASTA

Linguine Kombu Butter Mixed Seafood 🍴 (A)	78
Paccheri Black Truffle Pasta 🍴	88
<i>duck bacon, morel, fresh black truffles (in season)</i>	
Linguine Vongole Pasta	68
<i>fresh local hard shell clams, white wine</i>	
Tagliatelle Truffle Cream Seafood kodawari egg	78
Lobster Coral Pasta seafood bisque, sea prawns 🍴	78

MAIN PLATES

Braised Wagyu Beef Cheek Bourguignon (A) (B)	88
Beer Battered Fish & Chips (A)	68
<i>fresh wild caught grouper, sauce gribiche</i>	
Pan Seared Black Cod & Beurre Blanc	148
Cherry Valley Duck Confit & Foie Gras 🍴	118
Rack Of Lamb salsa verde, lamb jus 🍴	158

From The Mibrasa

Wagyu Bone In Prime OP Rib (Aus.)	65 /100g
MB5 1.2 - 1.4kg (A) (B)	
<i>Côte de Boeuf aka "French Baby Tomahawk"</i>	

Wagyu Ribeye MB6/7 🍴 (A) (B)	250
<i>300g Aus. ribeye, pomme, vegetables, bone marrow jus</i>	

Black Angus T-bone (700-800g) (A) (B)	295
<i>bone marrow jus, choice of 2 sides</i>	

Steak & Frites Au Poivre	158
<i>300g angus sirloin, fries, cognac peppercorn sauce</i>	

Black Angus Filet Mignon & Foie Gras	188
<i>200g MB5 tenderloin, morels, marsala red wine jus</i>	

• Chargrilled Sides •

Scalloped Potato & Onions	22
Charred Pickled Cherry Tomatoes	25
Spanish Piquillo Peppers	28
Japanese Leek & Pickled Garlic	18
Burnt Butter Asparagus	45
Button Mushrooms	22
Beer Battered Onion Rings (A)	22

The weekend roast

Carved to order. Available every weekend 12-4PM.

Weekend Roast Beef	88
<i>Roast black angus sirloin, yorkshire pudding, honey glazed vegetables, wagyu fat roasties, sage onion stuffing croquette, and a rich au jus.</i>	

scan QR to
view pictures
of our dishes
& 中文菜单



KID'S MENU *for kids 8yrs and below. no takeaways.*

Petite Fish & Chips 35

Petite Mac & Cheese 35

CHEESE & DESSERT

Truffle Brie Cheese & Wild Honeycomb 38

Crêpes Suzette ^(A) 38
*French crepes, caramelised sugar butter sauce,
orange, orange liqueur, macademia ice cream*

Sue's Rum Tiramisu ^(A) 38

BSB Apple Tart ^(A) 35
*braised granny smith, sablé, crispy brie, compressed apples,
macademia salted popcorn ice cream*

Profiterole Au Chocolat 35
*French choux pastry, vanilla bean gelato,
valrhona chocolate, crème fouettée*

Affogato ^(A) 22
vanilla bean gelato, espresso, amaretto, kahlua

Gelato 15

- Vanilla bean (optional: olive oil & sea salt topping)
- Macadamia & salted popcorn
- Rum & pistachio ^(A)

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.

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



BEACH st BISTROT

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

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

WATER

Acqua Panna (Still)	22
San Pellegrino (Sparkling)	22

COFFEE & CHOCOLATE (HOT / ICED)

Espresso / Short Black	10
Americano / Long Black	12
Latté	15
Cappuccino	15
Mocha	15
Chocolate	12

TEA

Black Tea	15
<i>Earl Grey / Darjeeling / Spiced Chai</i>	
Caffeine Free	15
<i>Chamomile / Peppermint / Apple Hibiscus</i>	
Floral & Green	15
<i>Rose Lychee / Green Tea</i>	

SPECIALITY DRINKS

Tropical Bliss	18
<i>raspberry lychee, passionfruit, pineapple, orange, fizz</i>	
Lychee Mojito Cooler	15
<i>lychee, lime, mint, fizz</i>	
Mango Lassi	18
Cookies & Cream Milkshake	18

FRESH JUICE

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

OTHERS

Soft Drink	10
Coke / Coke Zero / Sprite / Soda Water / Tonic	

BEER ON TAP (DRAFT)



Sapporo Lager (*Japan*)

1/2 Pint (250ml)	Pint (500ml)
1 for 20	1 for 38
3 for 55	3 for 108
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BSB HOUR IS EVERY HOUR!

House Wine
115 for 3 glasses

Cocktails
120 for 3 glasses

Gintonica (Roku / Tanqueray)
90 for 3 glasses Gin & Tonic

THE DISTILLERY (30ML SINGLE)

Glendronach Single Malt 12 YO	35
Glenlivet 15 YO French Oak Reserve	40
Glenfiddich Single Malt 18 YO	45
Westward American Single Malt (Pinot Noir Cask)	40
Macallan 18 YO	65
Ichiro's Japanese Malt & Grain	40
Monkey Shoulder Scotch Whiskey	30
Jim Beam White Bourbon	20
Smirnoff No. 21 Vodka	20
Grey Goose Vodka	28
Amaretto Di Saschira	20
Olmecca Reposado Tequila	20
Jose Cuervo 1800 Anejo Tequila (100% Agave)	30
Limonchello Luce di Lomine (Italy)	25
Hennessy XO Cognac	50