



	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			
(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 (A) (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 (A) (B) 35
cured watermelon, straciata, rocket salad

STARTERS

BSB Warm Bread Basket 22

variety of bread baked in house, kombu butter

Charred Honey Corn Ribs (A) 35

"Umami XL" Truffle Fries truffle aioli 38

BSB Signature Burrata (A) (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 (A) 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
pickles, possibly the best chili sauce in the world	
Escargots en Croûte	48
burgundy snails, garlic herb butter, puff pastry	
Charcoal Fired Pointed Head Squid	58
Mussels Mariniere	68
Live French black mussels, white wine, crème fraîche *subject to availability	



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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GOÛMET 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

GOÛMET BURGER

Served with fries or salad

BSB Signature A5 Wagyu Burger	75
A5 Miyazaki wagyu patty, cheese, relish, gherkin, lettuce, confit tomato, black truffle paste, brioche	

PASTA

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

MAIN PLATES

Braised Wagyu Beef Cheek Bourguignon	88
Beer Battered Fish & Chips	68
fresh wild caught grouper, sauce gribiche	
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)
Côte de Boeuf aka "French Baby Tomahawk"

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

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

Steak & Frites Au Poivre 158
300g angus sirloin, fries, cognac peppercorn sauce

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

• 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	22

The weekend roast

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

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



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

Profiterole Au Chocolat

35

Crêpes Suzette ^(A)

38

*French crepes, caramelised sugar butter sauce,
orange, orange liqueur, macademia ice cream*

Sue's Rum Tiramisu ^(A)

38

Affogato ^(A)

22

BSB Apple Tart ^(A)

35

vanilla bean gelato, espresso, amaretto, kahlua

*braised granny smith, sablé, crispy brie, compressed apples,
macademia salted popcorn ice cream*

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

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	10
<i>Coke / Coke Zero / Sprite / Soda Water / Tonic</i>	

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
10 for	168	5 for 168

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
Olmeca Reposado Tequila	20
Jose Cuervo 1800 Anejo Tequila (100% Agave)	30
Limonchello Luce di Lomine (Italy)	25
Hennessy XO Cognac	50