



# BEACH <sup>st</sup> BISTROT

## *The Menu*

Welcome to Beach St Bistrot, a contemporary European neighbourhood bistro. Our menu pays homage to our deep love of Spanish, Italian, and French cuisine—shaped by 30 years of travel, taste-memories, and culinary exploration.

Here, we serve deeply satisfying and robust dishes sans gimmicks or unnecessary frills, infused with the bold flavours of our Asian heritage and inspired by personal journeys. We honour Penang's vibrant bounty by sourcing local produce alongside the finest ingredients from around the world—an approach where good ingredients shine, rules are meant to be bent, and the joy of a great meal is always the star.

Thoughtful food, made with love and purpose.

Nestled in a charming 100-year-old shophouse in the heart of Georgetown's heritage area, Beach St Bistrot is home to three distinct rooms that define its soul: The Communal Room, The Brasserie, and The White Room. Join us for hearty, scrumptious dishes shared amid laughter, conversation, and, of course, plenty of wine from our curated selection of Old and New World labels. Santé!

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

 [beachstbistrot](https://www.facebook.com/beachstbistrot)

 [beachstbistrot.my](https://www.instagram.com/beachstbistrot.my)

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



	1/2 Pint (250ml)	Pint (500ml)
	1 for 20	1 for 38
	3 for 55	3 for 108
	5 for 88	5 for 168



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

*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.*

Ⓐ Contains alcohol Ⓑ Contains beef

\*Some of our dishes contain alcohol, which may be omitted upon request.

## THE BSB ORIGINAL SANGRIA

Carafe  
(2-3 pax) Glass



<b>Red Sangria</b> ( <i>bold &amp; rich</i> ) <i>Red wine, brandy, orange, summer fruits</i>	120	45
<b>Pink Sangria</b> ( <i>aromatic &amp; refreshing</i> ) <i>Rosé wine, cointreau, yuzu, lillet rosé</i>	120	45

## • HOUSE POURING WINES •

Glass 130ml / Carafe 375ml / Bottle

Please request for our full wine & beverage menu

### SPARKLING

Glass | Bottle

<b>Willy Gisselbrecht Crémant</b> <b>Blanc de Noirs Brut N.V</b> <i>Alsace, France / Dry, fruity, fresh, brioche</i>	40	228
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### WHITE

Glass | Carafe | Bottle

<b>Ken Forrester Petit Chenin Blanc</b> <i>Stellenbosch, South Africa / WM90</i> <i>Crisp, fresh, fruity, zesty finish</i>	38	92	178
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### ROSÉ

Glass | Carafe | Bottle

<b>Marqués de Cáceres Rosado</b> <i>Rioja, Spain / JS91</i> <i>Crisp, strawberry raspberry, fresh,</i>	35	88	168
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### RED

Glass | Carafe | Bottle

<b>Château Chapelle d'Aliénor</b> <b>Bordeaux Superieur</b> <i>Bordeaux, France / JS90</i> <i>Elegant, succulent red fruit, soft tannins, fresh</i>	42	98	188
<b>Bremerton Tamblyn</b> <b>(Cab Sauv, Malbec &amp; Shiraz Blend)</b> <i>Langhorne Creek, Australia / JH90</i> <i>Full, soft tannins, ripe fruits, great all rounder</i>	38	92	178

## SOUP

<b>Shrimp &amp; Crab Bisque</b> <i>rich crustacean bisque, ikura</i>	48
<b>French Onion Soup</b> Ⓑ	38
<b>Mix Mushroom</b>	32

## STARTERS

### Freshly Shucked Oysters



**Fine de Claire (France)** 3pcs 50 / 6pcs 95  
*mignonette, lemon*

<b>Warm House Baked Bread Basket</b> <i>kombu butter, olive tapanade, marinated tomatoes</i>	22
<b>Mushroom Parfait</b> <i>mushroom pâté spread, pickles, sourdough</i>	35
<b>Caesar Salad</b> <i>miso caesar dressing, duck bacon</i>	40
<b>Charred Honey Corn Ribs</b>	35
<b>"Umami XL" Truffle Fries</b> <i>truffle aioli</i>	38
<b>Garlic Sea Prawns</b> <i>pimentón dulce oil</i>	58
<b>Escargots en Croûte</b> <i>XL burgundy snails, garlic herb butter</i>	48
<b>The BSB Original Burrata</b> <i>tomato confit, duck bacon, parsley butter, balsamic</i>	42
<b>Duck Foie Gras &amp; Beetroot</b> <i>brioche, beetroot purée, aged balsamic</i>	75
<b>Mussels Marinière</b> Ⓐ <i>*subject to availability</i> <i>Live French black mussels, white wine, crème fraîche</i>	68

## 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** 155  
*\*must try! good for 2-3 pax*

## GOURMET PIES

Served with mash & mushy peas

**Chicken & Mushroom** 45  
**Pulled Lamb** 8-hour braised lamb shank 48  
**Fish** smoked salmon, halibut, cod 48

## GOURMET BURGER

Served with fries or salad

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

## PASTA

**Kombu Butter Seafood Pasta** <sup>(A)</sup> 78  
*sea prawns, clams, hokkaido scallop, baby octopus, nahm jim sauce*

**Truffle Cream Seafood Pasta** 78  
*sea prawns, clams, hokkaido scallop, kodawari egg, fresh black truffle (in season)*

**Linguine Vongole Pasta** <sup>(A)</sup> 68  
*fresh local hard shell clams, white wine*

## KID'S MENU

for kids 10yrs and below

**Petite Fish & Chips** 35  
**Petite Mac & Cheese** 35

## MAIN PLATES

**Braised Wagyu Beef Cheek Bourguignon** <sup>(A) (B)</sup> 88

**Beer Battered Fish & Chips** <sup>(A)</sup> 68  
*fresh wild caught grouper, sauce gribiche*

**Pan Seared Black Cod** 148  
*japanese black cod gindara, beurre blanc*

**Cherry Valley Duck Confit & Foie Gras** 118

**Rack Of Lamb** *salsa verde, lamb jus* 158

**Charcoal Fired Wagyu Ribeye** <sup>(A) (B)</sup> 250  
*250g aus. wagyu ribeye MB7, bone marrow jus*

**Black Angus Tenderloin & Foie Gras** <sup>(A) (B)</sup> 228  
*200g MB5 filet mignon, marsala red wine jus*

## DESSERT

**Crêpes Suzette** <sup>(A)</sup> 38  
*caramelised orange butter sauce, orange liqueur, macademia popcorn ice cream*

**Tiramisu** <sup>(A)</sup> 38

**Profiterole Au Chocolat** 35  
*french choux pastry, vanilla gelato, valrhona chocolate*

**Valrhona Chocolate Tart** 35  
*salted caramel cream, hazelnut praline, berry compote*

**Affogato** <sup>(A)</sup> 22  
*vanilla gelato, espresso, amaretto, kahlua*

**Gelato** 15

- Vanilla bean (optional: olive oil & sea salt topping)
- Macademia & salted popcorn
- Rum & pistachio <sup>(A)</sup>

## The Sunday Roast

Carved to order. Available daily from 12-4PM.

**Sunday Roast Beef** <sup>(B)</sup> 88  
*roast black angus sirloin, yorkshire pudding, honey glazed vegetables, wagyu fat roasties, sage onion stuffing croquette, and a rich au jus.*

## 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

Honey Yuzu (Hot / Cold)	15
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)



	1/2 Pint (250ml)	Pint (500ml)
	1 for 20	1 for 38
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## SIGNATURE HIGHBALL (WHISKEY & SODA)



	Jim Beam Bourbon	Kakubin Suntory Whiskey
Regular	20	25
Mega	38	45

*all day happy hour*

House Wine: 110 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