

BEACH st BISTROT



The Menu

Welcome to Beach St Bistrot, a contemporary European neighbourhood bistro born from the father-son collaboration of David and Brian Chin. 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 thoughtfully curated selection of Old and New World labels. Santé!

Cocktail of The Month



San Sebastian Aperol / Limoncello Spritz 45 / gls
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.



HOUSE POURING WINES

Please request for our full wine & beverage menu

BUBBLY Gls Btl
Willy Gisselbrecht Crémant 40 228
Blanc de Noirs Brut N.V, France
Light, dry, fruity, refreshing

WHITE Gls Btl
Villa Maria Private Bin 40 198
Sauvignon Blanc, N. Zealand
V4.2/ Light, herbaceous, tropical, lively acidity

ROSÉ Gls Btl
Domaine Haut Gleon Vallee du 40 198
Paradis Rosé, France
V4.1/ Light, fruity, fresh

RED Gls Btl
Bremerton Tamblyn Blend 42 208
(Cab Sauv, Malbec & Shiraz)
Langhorne Creek, Australia / JH90
Full, soft tannins, ripe fruits, great all rounder

THE BSB ORIGINAL SANGRIA Carafe (2-3 pax) Gls



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

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

DIGESTIVE Gls

Limoncello (Italian Lemon Liqueur) 30

scan QR to
view pictures
of our dishes



SOUP

French Onion Soup 38
Mix Mushroom 32
Shrimp & Crab Bisque clams, ikura 48

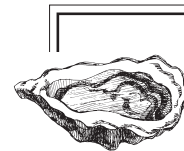
SALAD

The Caesar 40
miso caesar dressing, serrano ham, grana padano
Watermelon & Crispy Serrano Salad 42
stracciatella, tomato, aged balsamic
Bibb Lettuce Salad "Salade De Laitue" 28
butterhead lettuce, soft herbs, house vinaigrette

STARTERS

BSB Bread Basket 22
housemade sourdough, croissant roll, kombu butter
Charred Honey Corn Ribs 35
Truffle Fries "Umami XL" truffle aioli 35
Duck Foie Gras & Beetroot 68
beetroot jus, berry compote, orange vinaigrette

COLD ENTREE PLATES



Freshly Shucked Oysters
Irish Premium *airflown weekly
ponzu vinaigrette, ikura, ginger flower
3pcs 55 / 6pcs 105

BSB Signature Burrata *airflown from Puglia, Italy 55
burrata cheese, tomato, serrano ham, parsley butter, aged balsamic

Cold Capellini 68
abalone, crab, creamy abalone dressing, arenkha

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

HOT ENTRÉE PLATES

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|---|----|
| Escargots De Bourgogne | 58 |
| <i>burgundy snails, garlic herb butter, puff pastry</i> | |
| Charcoal Fired Whole Squid gremolata | 58 |
| Garlic Prawns (Gambas Al Ajillo) | 58 |
| <i>chili, smoked paprika, evoo, sourdough</i> | |
| Charcoal Fired Kingfish Collar | 78 |
| <i>hamachi, banana shallots, gremolata</i> | |
| Burnt Butter Asparagus | 35 |
| <i>lemon confit, petit pois</i> | |
| Fresh Mussels / Clams Mariniere | |
| <i>leek, celery, white wine, butter, crème fraîche, sourdough</i> | |
| - Live Black Mussels (<i>Balik Pulau, Penang</i>) | 68 |
| - Hard Shell Clams (<i>Teluk Kumbar, Penang</i>) | 48 |

GOURMET PIES

Served with mash, mushy peas & gravy

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|---|----|
| Steak And Mushroom | 45 |
| Chicken And Mushroom | 45 |
| Fish <i>smoked salmon, halibut, cod, fish emulsion</i> | 48 |

GOURMET BURGER

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|--|----|
| BSB Signature Wagyu Burger | 75 |
| <i>175g Aussie wagyu patty, cheese, relish, gherkin, black truffle paste, smoked bacon. Served with fries.</i> | |

PASTA

Our fish, prawns, clams, and squid are delivered fresh daily directly by fishermen from Teluk Kumbar, Penang

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|---|----|
| Linguine Kombu Butter | 78 |
| <i>sea prawns, scallops, clams</i> | |
| Tagliatelle Truffle Cream | 78 |
| <i>sea prawns, scallops, kodawari egg</i> | |
| Squid Ink Calamari | 78 |
| <i>squid, ikura</i> | |
| Tagliatelle Pork Ragu | 58 |
| <i>slow cooked tomato pork ragu, mild chili jam</i> | |

CHARCOAL FIRED PAELLA *(Good for 2 - 3 pax)*

Our famous paellas are cooked in the Mibrasa charcoal oven, achieving a beautifully smoky flavour and socarrat—the crispy, caramelised, slightly charred layer of rice at the pan's bottom.

We learned the art of paella during our travels through Spain, where each region offered its own unique seasonal interpretation. This is our version—inspired by the bounty of Penang's seas.

Served with lashings of rouille (garlic saffron mayo)

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| Mixed Seafood | 155 |
| Squid Ink With Prawn & Baby Octopus | 135 |

MAINS

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| Braised Beef Cheek Bourguignon | 88 |
| <i>bone marrow reduction, root vegetables, pomme purée</i> | |
| Beer Battered Wild Caught Grouper | 68 |
| <i>kronenbourg 1664 beer batter, fries, peas, dill tartar, english curry sauce</i> | |
| Cherry Valley Duck Confit & Foie Gras | 118 |
| <i>beetroot, confit potato, duck bone jus</i> | |

From The Mibrasa

Prime meats cooked in our Mibrasa charcoal oven

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|--|----------------------------------|
| Add On: Foie Gras +50 | Shaved Black Truffles +50 |
| Black Angus T-bone (700g) Au Poivre | 295 |
| <i>cognac peppercorn sauce, fries or mash, chargrilled greens or bibb lettuce salad</i> | |
| Black Angus Filet Mignon (200g) & Foie Gras | 195 |
| <i>MB5 (CAAB 200 day grain fed) angus tenderloin, foie gras, pomme puree, root vegetables, jus</i> | |
| Ibérico Pork Rib Cutlet | 98 |
| <i>apple purée, seasonal vegetables, mustard pork jus</i> | |
| Rack Of Lamb | 158 |
| <i>salsa verde, vegetables, lamb jus</i> | |

FORMAGES

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|---|----|
| Truffle Brie Cheese & Wild Honeycomb | 38 |
| The BSB Cheese Platter | |
| <i>nuts, fruit, antipasti, wild honeycomb, crisps</i> | |
| Cured Meats & Cheese | 68 |
| Cheese Only | 58 |

DESSERT

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| Crêpes Suzette 38 <i>French crepes, caramelised sugar butter sauce, orange, orange liqueur, macademia ice cream</i> | Profiterole Au Chocolat 35 <i>French choux pastry, vanilla bean gelato, valrhona chocolate, crème fouettée</i> |
| Crème Brûlée 35 <i>vanilla bean custard, caramelized sugar</i> | Affogato 22 <i>vanilla bean gelato, espresso, amaretto, kahlua (*optional: alcohol free)</i> |
| BSB Apple Tart 35 <i>braised granny smith, sablé, crispy brie, compressed apples, macademia salted popcorn ice cream</i> | Gelato 15 - Vanilla bean (optional: olive oil & sea salt topping) - Macademia & salted popcorn |

KID'S MENU *for kids 12 years and below*

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|---|---|
| Petite Fish & Chips 35 <i>battered fresh fish of the day, chips</i> | Petite Pasta Of The Day 35 <i>please ask your server for our kids pasta special for the day</i> |
| Petite Banger & Mash 35 <i>artisanal pork bratwurst, mash</i> | |

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.

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.



BEACH st BISTROT

**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

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|--------------------|----|
| Earl Grey | 15 |
| Chai | 15 |
| Darjeeling | 15 |
| Chamomile | 15 |
| Green Tea | 15 |
| Organic Peppermint | 15 |
| Rose Lychee | 15 |

COFFEE MOCKTAILS

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|--|----|
| Espresso Martini (alcohol free) | 18 |
| <i>espresso, cream, chocolate, cacao nibs</i> | |
| Caramel Frappe <i>caramel, espresso, milk, ice blended</i> | 18 |

MATCHA

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|---|----|
| Matcha Latte (Hot/ Ice) <i>matcha, milk</i> | 18 |
| Matcha Yuzu (Ice) <i>matcha, honey citron, fizz</i> | 18 |

BLENDED

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| Lassi Choice of Mango / Strawberry | 18 |
| Milkshakes | 18 |
| Choice of Cookies & Cream / Chocolate / Strawberry | |

REFRESHING MOCKTAILS

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| Tropical Bliss | 18 |
| <i>raspberry lychee, passionfruit, pineapple, orange, fizz</i> | |
| Mango Berry Fizz <i>mango, strawberry, fizz</i> | 15 |
| Lychee Mojito Cooler <i>lychee, lime, mint, fizz</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

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|--------------------------------------|----|
| Soft Drink Coke / Coke Zero / Sprite | 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

115 for 3 glasses

Cocktails

120 for 3 glasses

Gintonica (Roku / Tanqueray)

90 for 3 glasses Gin & Tonic

THE DISTILLERY

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|---|----|
| 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 |
| Olmeca Reposado Tequila | 25 |
| Doorly's 14 Yr Fine Rum | 40 |
| Smirnoff Vodka | 25 |
| Limonchello | 30 |

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