

# david CLASSICS

## ENTREMETS / PETIT GATEAUX

We offer a range of beautifully crafted French pastry cakes to accompany your coffee or tea as well as a dessert alternative .

Prices vary.

## QUICHE w/ SALAD

<b>Mushroom &amp; Tomato</b>	<b>30.0</b>
<b>Smoked Salmon</b>	<b>35.0</b>

## SIGNATURE GOURMET PIES

\*All pies served with Mash, Mushy Peas & Gravy

<b>Steak &amp; Mushroom</b> Chunky beef topside w/ mushrooms, carrots & peas in a rich luscious gravy	<b>38.0</b>
<b>Chicken &amp; Mushroom</b> A flavourful roux of chicken w/ leek, carrots & peas	<b>38.0</b>
<b>Pulled Lamb</b> From 8 hour slow roasted lamb shank in a rich tomato based sauce	<b>42.0</b>
<b>Fish (Salmon &amp; Halibut)</b> Mix of Norwegian smoked salmon, halibut & cod in a creamed fish emulsion sauce	<b>42.0</b>
<b>Corned Beef Hash</b> Mix of house cured salt beef & canned corned beef sauteed with onions & potato	<b>38.0</b>
<b>Minced Beef &amp; Cheese</b> Beef silverside in a rich gravy topped with mozzarella & cheddar	<b>38.0</b>
<b>Mushroom &amp; Spinach</b> A mix of mushroom varieties & chopped spinach in a thickened vegetable stock	<b>38.0</b>

## THE CBD SANDWICHES

Served w/ potato crisps

- **Reuben on Sourdough** **42.0**  
House cured Brisket | 1000 Island | Sauerkraut | Emmental in between Sourdough & clamped grilled
- **The Wagyu Burger** **48.0**  
150gms 100% premium wagyu patty | truffle paste | emmental cheese | relish | gherkin | tomato | Dijon | ketchup | in between a brioche bun
- **LOW CARB OPTION AVAILABLE UPON REQUEST**

 **david ROTISSERIE** 

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**ROAST DUCK**

Comes with our signature roasted bone jus, homemade chilli sauce, aromatic rice.

**EAT IN OR TAKE AWAY**

<b>Quarter</b>	<b>35.0</b>
<b>Half</b>	<b>65.0</b>
<b>Whole</b>	<b>118.0</b>

**Extra bowl of aromatic rice** **3.0**

**CURRY RAMEN**

- **Plain** **25.0**
- **Roast Duck** **35.0**
- **Mixed Seafood** **38.0**

**LOW CARB OPTION AVAILABLE WITH OAT FIBRE KONJAC NOODLES**  
**ADD RM5.0**

**LUNCH 12pm - 3pm (last call)**  
**DINNER 6pm - 9pm (last call)**

**ENTREE**

**The Sourdough Basket**  
Sourdough | French Butter |  
Preserve | Grana Padano **12.0**

• **The Burrata**  
Tomato | Beef Cecina | Extra Virgin  
Olive Oil | Sourdough Toast **42.0**

• **The Caesar**  
Romaine | Classic Caesar Dressing |  
Buttered Croutons | Beef Cecina |  
Grand Padano **38.0**

**TIGER PRAWNS (8 nos.)** **58.0**  
Choice of

• **Garlic & Konbu Butter Sauce**  
**w/ parsley & white wine**

**Tempura & Netted Rice Roll**

**Half Half**  
4 nos tempura | 4 nos garlic butter

• **LOW CARB OPTION AVAILABLE UPON REQUEST**

**SOUP**

**Mix Mushroom | Truffle Paste** **30.0**

**French Onion | Gruyere | Emmental** **30.0**

**Shrimp & Crab Bisque** **40.0**

**PASTA**

**Spaghettini**  
Butter Miso Sauce | Mix Mushroom |  
Shichimi Togarashi **38.0**

**Papardelle**  
Beef or Chicken Sausage Meat |  
Neapolitan Sauce | Grana Padano **38.0**

**Linguine**  
Tiger Prawns | Garlic Konbu  
Butter With White Wine Sauce **48.0**

**Squid Ink Pasta Vongole**  
Sabah Clams | Garlic Butter |  
White Wine | Konbu | Chili Flakes **48.0**

**MAINS**

**Ox Tail Asam Pedas**  
Aromatic Ghee Rice | Zhoug  
Tomato Salsa **48.0**

**Wagyu Rump Minute Steak (150gms)**  
Frites | Seasonal Vegetables | Au Jus **78.0**

**Wagyu Rump Cap M6 (180gms)**  
Frites | Seasonal Vegetables | Au Jus **108.0**

**Rack of Lamb**  
**(2 bone French cut slow roasted)**  
Fregula Sarda | Mint Sauce |  
Seasonal Vegetable **98.0**

**Pan Fried North Atlantic**  
**Skrei Cod (150gm)**  
in clarified butter | Boiled Potatoes |  
Seasonal Vegetables | Fish Emulsion **98.0**

**Tempura Battered Fish of The Day**  
Frites | Mushy Peas **48.0**

**Duck Confit**  
Roast Potatoes in Duck Fat |  
Seasonal Vegetables **88.0**

**Spiral Sausage (Toulouse Style)**  
Potato | Sauerkraut | Onion Pickled **48.0**

**DESSERT**

**Classic Crepe Suzette** **35.0**  
French crepes | caramelised sugar  
& butter sauce | fresh orange juice  
& zest | grand marnier | gelato w/  
Madagascar vanilla

**Classic Rum Baba** **35.0**  
Soaked in Ginger & Lemongrass syrup |  
Mango & Passion fruit purée | Mascapone  
| Dark Rum

**PLEASE REFER TO OUR CAKE DISPLAY**  
**FOR A FINE SELECTION OF**  
**ENTREMETS & PETIT GATEAUX**  
**FOR YOUR CHOICE OF DESSERTS**  
**(PRICES VARY)**

# BEVERAGES

## TEAS

### FLAVOURED BLACK TEAS

**Grand Earl Grey**  
Embellished with bergamot aromas 12.0

**Pomme Cherie**  
Apple Cherry - childhood memories of caramelised apple 12.0

**Chai**  
A warm blend of asam tea & spices : cardamom , clove & cinnamon 12.0

**BLACK TEAS (Pure Origin)**  
English Breakfast 12.0  
Ceylon 12.0  
Darjeeling 12.0

**GREEN TEAS (Pure Origin)**  
Jasmin 12.0  
Ceylon 12.0  
Rooibos Aux Epices 12.0

**WHITE TEA**  
Rose Lychee 12.0

**ORGANIC HERBAL TEAS (Non Caffeine)**  
Menthe Poivree (Peppermint) 12.0  
Chamomile 12.0  
Reves Enfants(Hibiscus, Rosehips, Licorice & Red Fruit aromas) 12.0

## TEA SPECIALTY

**The Earl-Gin**  
Tanquarey Gin infused with Earl Grey Tea topped with east imperial tonic 45.0

## CHOCOLATE

**HOT or ICED Chocolate 'Ville De Paris'**  
Minimum 50% pure origin Tanzanian cocoa 16.0

**Berry Berry Chocolate**  
Local Semai dark chocolate, raspberry, fresh milk 20.0

**Chocolate à L'orange**  
Callebaut chocolate Chip, fresh orange 20.0

## BEERS

(330mL unless stated)

Kronenbourg 1664 Blanc 18.0

Brouwerij Martens- Kristoffel Blonde, Belgium 28.0

Brouwerij Martens- Kristoffel Dark, Belgium 28.0

## COFFEE (HOT OR ICED)

**BLACK**  
Espresso / Short Black 9.0  
Long Black / Americano 10.0

**WHITE**  
Macchiato 14.0  
Flat white 14.0  
Latté 14.0  
Piccolo 14.0  
Cappuccino 14.0  
Mocha 14.0

**ADD ONS**  
Soy Milk 3.0  
Extra Double Shot 7.0

## COFFEE SPECIALTIES

**The French Colonial**  
Cafe Bistrot David's soothing rhapsody of Espresso, Calvados (apple brandy liqueur) topped with warm cream 47.0

**The Irish Cappuccini**  
Jameson's Whisky, Espresso, Warm Whipped Cream 47.0

**The Gingerbread Man**  
Kahlua, Espresso, Orange, 4-spice, Marshmallow 47.0

## JUICES

by FOLKINGTONS, Sussex, UK

**Cloudy Apple**  
Pure pressed from Sussex, Kent & Heresfordshire Apples 12.0

**Cloudy Pear**  
Pressed from Kent, Gloucestershire, Worcestershire & Heredforshire Pears 12.0

**Orange**  
Pure Squeezed from groves in Valencia, Spain 12.0

**Mango**  
Pressed nectar from groves in Magdalena River Valley in western Colombia 12.0

**Pink Lemonade**  
Pressed in Sicily with added British raspberry to pinkify 12.0

**Elderflower Drink**  
infusion of handpicked Suzzex wild elderflowers with Sicilian lemon juice & rhubarba 12.0

## OTHERS

Evian ( Still 750ml) 15.0

Badoit ( Sparkling 750ml) 15.0

Kangen Water infused w/ cucumber & strawberry (per bottle) 5.0