BDP

“THE MEDITERRANEAN IS IN MY DNA. I’M FINE INLAND FOR ABOUT A WEEK, BUT THEN I YEARN FOR A LIMITLESS VIEW OF THE SEA, FOR THE COLOURS AND SMELLS OF THE “ITALIAN AND FRENCH RIVIERA”

Alain Ducasse

French cuisine with a global expression

NIBBLES, STARTERS & SALADS

STARTERS

BDP Fries 325
Parmesan, truffle oil

Edamame
Sea salt 425
Black Bean Sauce 445

Fried Feta 595
Sesame, peppered honey

Crispy Calamari 695
Tartar Goddess

Little Veal Milanese 825
Gravy, lemon zest, parmesan

Rock Shrimp 765
Chives, creamy sriracha

Skewers
Shrimp provincial, coriander 925
Angus medallion, gravy 1025
Chicken, black garlic glaze, tzatziki 695

Crispy Tacos
Seabass, fried chips 565
Pulled beef 525
Shrimp, lemongrass mayo 585
Salmon, spring onion 625



PLATTERS

Cheese Platter 2890
Chef's selection of premium cheese

Feta Platter 1695
Olives, thyme oil

Cold Cuts Platter 2590
Bresaola, Italian salami, homemade roast beef

RAW BAR

Tuna Tartare 795
Avocado, mango, chives, chili Ponzu

Seabream Ceviche 895
Aji limo marination, strawberry vinaigrette

Salmon Crudo 795
Crispy onion, ginger, Ponzu sauce

Salmon Tartare 825
Avocado, ginger, Ponzu sauce

Carpaccio
Angus Beef, parmesan, truffle vinaigrette, croutons 995
Tuna, fresh orange, oyster, sesame 895

SALADS

Peach Quinoa 595
Mixed greens, honey balsamic

Crab Salad 625
Avocado, cucumber, tobiko, house sesame

Ceasar Salad 565
Baby gem, crispy bacon, Ceasar emulsion

Burrata Cream 795
Tomato carpaccio, confit tomato, basil pesto

Greek Salad 575
Mixed greens, Feta cheese, pomegranate

SANDOS

Angus Beef Sando 1950
Toasted brioche, caramelized onion, breaded beef

Chicken Slaw Sando 995
Chili honey glazed

Salmon Sando 1295
Avocado, radish spread

BDP Burger
Cheddar, brioche bun, smoked mayo 1195

Should you have any allergies or dietary requirements, please ask your waiter for assistance
All Prices are Inclusive of 12% Service Charge & 14% VAT

MAINS

RISOTTO & PASTA

Seafood Risotto 1325
Shrimp, calamari, octopus, bisque

Truffle Risotto 795
Wild mushrooms

Tenderloin Risotto 1895
US Angus, creamy mushroom

Truffle Tagliatelle
Creamy parmesan sauce 895
Add Entrecôte 995

Tomato Rigatoni 695
Roma tomatoes, basil

Bolognese Tagliatelle 895
Beef Ragu, fresh tomato

MAIN DISHES

Beef Tenderloin 2295
US Angus, Truffle Mash

Pan-Seared Salmon 1395
Eggplant puree, broccoli, herb flavor

Butter Shrimp 1475
Creamy lemon butter

Grilled Seabass 1295
White pepper, orange zest, citrus

Sesame Tagliata 2395
Angus, crispy leek, Asian seasoning

MAINS TO SHARE

Short Ribs 3225
Imported, slow-cooked, mashed potato

Chateaubriand 4950
US Angus Tenderloin (580gms), roasted vegetables, house sauces

Steak & Fries 3295
Prime Ribeye, sea salt, house sauce

Chicken Schnitzel 1595
Fresh lemon, pomodoro, parmesan

Seafood Linguini 2690
Shrimp, calamari, grilled octopus, cream pomodoro

PIZZETTA

Burrata 775
Fior di latte, pomodoro, parmesan, arugula

Tartufo 895
Creamy truffle, Fior di latte, parmesan, frisée

Anchovies 825
Fior di latte, parmesan

Diavola 845
Fior di latte, Italian salami, pomodoro, spicy oil

Smoked Salmon 995
Fior di latte, black sesame, citrus cream

SIDES

Mashed Potato · 245
Steamed Vegetables · 225
Truffle Fries · 425
Steamed Rice · 225

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SAUCES

Truffle Mushroom · 95
Peppercorn · 95
Truffle Mayo · 95
Green Goddess · 95



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