



BREAKFAST

Brunch Menu



@ NICE Bistronome 939, Jalan 17/38, Seksyen 17, 46400 Petaling Jaya, Selangor.

+60 12 5799 309

f NICE Bistronome

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(10AM – 4PM)



Brunch Meal

Burrata

Pan Fry Focaccia | Pesto | Tomato Salsa

42

Muffin 63°c Sous Vide Egg

Lemon & Dill Salmon | Frisse | Yuzu Sour Cream

38

Tempura Corn & Chickpeas

Cheese Espuma | Orzo | Avocado

36

Croiffle Beef Bacon

Omelette | Hollandaise Espuma

42

Baked Egg Pomodoro

Crouton | Herbs Chicken Minced | Parmesan Crumble

36

Avocado & Prawn

Sourdough | Dill Cream | Koebi

28

Toast Brioche

Truffle Cream | Scramble Egg | Mini Cos

36



SALADS

Nicoise Salad 48

Mini Cos | Vegetables | Tuna Mousse |
Anchovy Dressing

Pomodoro Salad ✓ 42

Mesclun Salad | Roasted Yuzu Sesame
Dressing | Stracciatella

Duck Salad 55

Duck Confit | Foie Gras Terrine |
Balsamic Vinaigrette | Apple & Walnut



SOUPS

Mushroom Soup 42

Truffle Oil | Milk Foam | Brioche

French Onion Soup 58

Beef Broth | Provola | Onion Chutney



APPETIZERS

Burrata 36

Fig Chutney | Fresh Fig | Dried Fig | Hazelnut
Crumble

Arancini 28

Scamorza | Mozzarella Mousse | Pomodoro

Pan Seared Foie Gras 2pcs 88

Balsamic Reduction | Red Wine Shallot | Grape

Foie Gras Terrine 78

4 Spices | Mango Jelly | Apricot Jam | Focaccia

Amberjack “Hamachi”

Carpaccio 55

Roasted Yuzu Sesame Seed Dressing | Grapefruit |
Kaffir Lime Zest

French Oyster “Fin De Claire

Oyster N2” – (1pcs/3pcs/6pcs) 22 | 60 | 110

Lemon | Mignonette

Caviar “Amur” 10g 138

Royal Amur Caviar | Condiment | Blinis | Smoked
Cured Salmon



Pate En Croute 98

Duck & Chicken | Nuts | Dried Fruit |
Condiment

Waygu Beef Tartare 75

Potato “Herb” Chips | Bone Marrow Aioli |
Mustard Sauce

Deep-Fried Squid 48

Yuzu Tartare Sauce | Wedge Lemon

Fritto Misto 36

Zucchini | Aubergine | Tourné Sauce

Mussel Frites 68

Shoestring Fries | Wine White

Escargot

(6pcs/12pcs/18pcs) 38 | 72 | 92

Tomato | Duxelle | Garlic Herb Butter



PASTA/RICE

Spaghetti Alla Chitarra
Tiger Prawn 66
 Tiger Prawn | Tobiko | Crustacean

Spaghetti Alla Chitarra
Burrata 48
 Burrata | Pomodoro Sauce | Parmesan
 Crumble

Linguine Alla Chitarra
Seafood 138
 Seafood | Crustacean | Shoyu Ikura |
 Parmigiano Reggiano

Spaghetti Alla Chitarra
Cheese Espuma 62
 Pecorino Romano | Beef Bacon | Black
 Pepper

Tortellini Mushroom 48
 Mushroom Mousse | Mascarpone |
 Jerusalem Artichoke

Tagliolini Garlic Clam 66
 Clam | Garlic | Chilli Infused Olive



Spaghetti Alla Chitarra
Wild Mushroom 48
 Wild Mushroom | Parmigiano
 Reggiano | Truffle Oil

Linguine Alla Chitarra
Pesto 46
 Fresh Herb | Chickpeas | Stracciatella

Sunflower Ravioli
Salmon 78
 Salmon Mousse | Crème Fraiche |
 Ikura Shoyu

Risotto Alla Milanese 48
 Saffron | Parmigiano Reggiano



MAIN DISH



Lamb Of Rack 128

Parmigiana | Pickle Shallot | Herbs

Pan Seared Halibut 66

Legumes Saute | Beurre Citronne

Cornfed Chicken Roulade 64

Morel Sauce | Fondant Potato

Saltimbocca 96

Veal & Chicken | Sage | Duck Prosciutto

Fritto Perch Fish 48

Prawn Mousse | Yuzu Tartare Sauce | Shoestring Fries

Duck Leg Confit 65

Mash Potato | Ratatouille | Stracciatella

Bouillabaisse 128

Seafood | Saffron Aioli | Garlic Crouton

Trio Duck 198

Aged Duck Breast | Confit Leg | Foie Gras

Roasted Spring Chicken 72

Lemon Glaze | Mesclun Salad | Herbs

Brasied Beef Cheek 88

Croquette | Truffle Balsamico

Sousvide 12hrs Beef Shortribs 99

Smoked Tomato Glaze | Shoestring Fries

Poached Truffle Cornfed Chicken | | | |-------|------| | Whole | Half | | 158 | 82 |

Slice Confit Truffle | Truffle Jus | Glaze Root Vege

Waygu Beef Steak 200gm 148

Café De Paris Butter | Shoestring Fries

Beef Wellington 198

Duxelles | Puff Pastry | Mashpotato

Duck Pithivier 198

Duck Breast | Foie Gras | Mashpotato

Sous Vide 12hrs Lamb Shank 98

Rosemary | Polenta | Lamb Balsamic Reduction

DESSERTS

Cheese Platter 50
4type Cheese | Condiments

Tiramisu “Dello Chef”  30
Finger Sponge | Kahlua & Rhum |
Mascarpone | Cocoa Nibs

Souffle “Grand Marnier”  35
Mandarin Orange | Vanilla Gelato

Yuzu Financier 30
Lemon Cured | Yuzu Vanilla | Sable

Burnt Cheesecake 22
Ricotta Cheese | Vanilla Gelato

**Weiss Dark Chocolate
Lava Cake** 35
Amarena Cherries | Vanilla Gelato

Pavlova 30
Mix Fruits | Raspberry Gel | Olive Sponge

Fresh chured gelato

“Fabbri” Pistachio 20

Vanilla Gelato |
Gulla Melaka | Burrata 28



*Prices stated are subjected to 10% Service Charges and 6% Government Tax





N.I.C.E
BISTRONOME

PASTRY

M e n u



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PASTRY MENU

Open Daily | Lunch & Dinner



VIENNOISERIES

Mini Butter Croissant	6.5
Almond Croissant	8
Pain Au Chocolate	8
Baguette	12
Herbs Focaccia	26
Chia Seed Fig	16
Brioche Loaf	20
Brioche Garlic Herb	16

MIGNARDISE

Citrus Madeleine	5
Almond Financier	10

CANELÉ BORDEAUX

Mini Canelé Rhum & Vanilla	4.5
Signature Rhum & Vanilla	8
Dark Chocolate	10
Pandan Coconut	10
Pineapple Canelé	10

DESSERTS

Panna Cotta Black Sesame	35
Apple Tarte Tatin Spices	35
Cannoli 2pcs Salted Caramel Dark Chocolate Mousse ..	30
Burnt Cheesecake Ricotta Gelato	26

MERCHANDISE

Chocolate Truffle 150gm	38
Truffle Butter 150gm	68
Pandan Butter 150gm	58

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