



# FOOD MENU



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

+60 12 5799 309

 NICE Bistronome

 nice\_bistronome

Open Daily | Lunch & Dinner

# PASTRIES



## BREAD

Bread Basket “Focaccia, Fig Bread, Croissant” .....	20
Homemade Herb Focaccia   Olive Taepande .....	20
Brioche Garlic Herb   Isigny Butter .....	18
Chia Seed Fig bread   Isigny Butter .....	18
Whole French Baguette   Isigny Butter .....	15
French Brioche Loaf   Truffle Butter .....	22

## VIENNOISERIES

Mini Butter Croissant .....	6.5
Almond Croissant .....	8

## 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

# FRESH STARTS

## SALADS

**Nicoise Salad** ..... 48

Mini Cos | Vegetables | Tuna Mousse |  
Anchovy Dressing

**Pomodoro Salad** ✓ ..... 42

Mesclun Salad | Roasted Yuzu Sesame  
Dressing | Stracciatella

**Duck Salad** ..... 52

Duck Confit | Balsamic Vinaigrette |  
Foie Gras



## SOUPS

**Wild Mushroom** ..... 42

**Cappuccino**  
Truffle Oil | Milk Foam | Brioche

**French Onion Soup** ..... 58

Beef Broth | Provola | Onion Chutney



# APPETIZERS

**N.I.C.E Burrata**  ..... 38

Fig Chutney | Fresh Fig | Dried Fig | Hazelnut Crumble

**Arancini**  ..... 28

Scamorza | Green Peas | Pomodoro

**Crab & Lobster Croquette**..... 38

Fior Di Latte | Aioli

**Foie Gras Terrine**  ..... 78

4 Spices | Morello Cherry | Toasted Bread

**Amberjack “Hamachi” Carpaccio** ..... 54

Roasted Yuzu Sesame Dressing | Grapefruit | Kaffir Lime Zest

**French Oyster**

**“Fin De Claire Oyster N2”**

**(1pcs/3pcs/6pcs)** ..... 22 | 60 | 110

Lemon | Mignonette

**Pan Seared Foie Gras** ..... 88

Poached Strawberry | Passionfruit Sauce



**“N.I.C.E” Pate En Croute** ..... 56

Duck & Chicken | Spices | Foie Gras |  
Dried Fruit

**Waygu Beef Tartare** ..... 68

Bone Marrow Aioli | Mustard Sauce

**Deep-Fried Squid** ..... 48

Yuzu Tartar Sauce | Fresh Lemon Wedges

**Fritto Misto**  ..... 36

Zucchini | Aubergine | Toum Sauce

**Mussel Frites** ..... 68

Shoestring Fries | Wine White

**Escargot**  ..... 38 | 72 | 92

**(6pcs/12pcs/18pcs)**

Tomato | Duxelle | Garlic Herb Butter

# PASTA/RIZ

## Linguine 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 | Parmigiano Reggiano

## Spaghetti Alla Chitarra

**Cheese Espuma** ..... 62  
Pecorino Romano | Beef Bacon | Black Pepper

**Tortellini Mushroom**  ..... 52  
Mushroom Mousse | Mascarpone | Jerusalem  
Artichoke

**Mafaldine Duck Confit** ..... 66  
Smoked Duck Prosciutto | Pickle Condiment  
| Red Wine Shallot

**Fusilli Truffle Chicken** ..... 63  
Chicken "Herb" | Scamorza | Spinach | Truffle  
Sauce

## Chitarra Alla

**Chitarra Wild Mushroom** ..... 48  
Wild Mushroom | Parmigiano Reggiano |  
Truffle

## Linguine Alla

**Chitarra Pesto** ..... 46  
Fresh Herb | Chickpeas | Stracciatella

**Sunflower Ravioli Salmon** ..... 78  
Salmon Mousse | Crème Fraîche | Ikura  
Shoyu

**Risotto Alla Milanese** ..... 48  
Saffron | Parmigiano Reggiano





# MAIN DISH



## Pan Seared Halibut ..... 68

Lemon Caper | Green Peas Veloute | Asparagus

## Fritto Perch Fish ..... 48

Prawn Mousse | Yuzu Tartare Sauce | Shoestring Fries

## Vol Au Vent ..... 118

Cured Salmon & Scallop | Pickle Mushroom | Dill Cream

## Bouillabaisse ☁ ..... 148

Seafood | Saffron Aioli | Garlic Crouton

## Trio Duck ..... 198

Aged Duck Breast | Confit Leg | Foie Gras

## Duck Leg Confit ☁ ..... 64

Mash Potato | Rataouille | Stracciatella

## Saltimbocca Roulade ..... 64

Cornfed Chicken | Sage | Duck Prosciutto

## Roasted Spring Chicken ..... 72

Lemon Glaze | Mesclun Salad | Herbs

## Braised Beef Cheek ..... 88

Mashpotato | Confit Cherry Tomato

## Sousvide 14hrs Beef Shortribs ☁ ..... 98

Smoked Tomato Glaze | Shoestring Fries

## Breaded Veal Cutlet ..... 68

Peperonata | Sage Oil

## Ribeye Steak 200gm ..... 148

Smoked Caper Relish | Shoestring Fries

## Striploin Steak ..... Per 100g | 88

Beef Jus | Shoestring Fries

## Beef Wellington ☁ ..... 198

Duxelles | Puff Pastry | Mashpotato

## Lamb Rack ..... 128

Pickle Shallot | Parmigiana

## Sous Vide 12hrs Lamb Shank ..... 98

Rosemary | Orzo | 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 | Mascarpone Gelato

**Cannoli 2pcs** ..... 30  
“Fabbri” Pistachio | Mascarpone | Caramel

**Weiss Dark Chocolate Lava Cake** ... 35  
Amarena Cherries | Mascarpone Gelato

## FRESH CHURNED GELATO

“Fabbri” Pistachio ..... 20

Mascarpone Gelato | ..... 28  
Gula Melaka | Burrata

## FLAVOURED GELATO ( RM20 Per Scoop )

Almond Praline & Chocolate | Salted Caramel & Coffee | Mango & Passionfruit | Yuzu & Gingerflower

## GATEAU & SLICED CAKE

Panna Cotta | Black Sesame | Berries ..... 35

Apple Tarte Tatin | Spices ..... 35

Burnt Cheesecake ..... 20

Matcha Burnt Cheesecake ..... 22

Earl Grey Burnt Cheesecake ..... 22

Yuzu Lemon Meringue Tart ..... 25

Strawberry Shortcake ..... 25

## MERCHANDISE

Chocolate Truffle 150gm ..... 38

Truffle Butter 150gm ..... 68

Pandan Butter 150gm ..... 58





*Thank  
You*



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