

2026



MENU



# N.I.C.E. BISTRONOME

## *Food Menu*



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

OPEN DAILY | LUNCH & DINNER

  nice\_bistronome

# CANELÉ BORDEAUX

Signature Rhum & Vanilla | **RM 10**

## BREAD

Bread Basket | **RM 20**

Focaccia, Fig Bread, Croissant, Baguette

Homemade Herb Focaccia |

Olive Tapenade | **RM 20**

# MIGNARDISE

Citrus Madeleine | **RM 5**

Almond Financier | **RM 10**

# VIENNOISERIES

Mini Butter Croissant | **RM 4.5**



*Fresh*

# STARTS

## SALADS

**Nicoise Salad | RM 48**

Mini Cos | Vegetables | Tuna |  
Anchovy Dressing

**Caprese Salad  | RM 42**

Momotaro Tomato | Smoked Stracciatella | Ice Plant

**Caesar Salad | RM 45**

*Isigny Ste Mere* Cow Milk Cheese |  
Green Romaine | Italian Herb Chicken Breast

## SOUPS

**Porcini Cappuccino |**

**RM 42 (Individual) / RM 68 (Sharing)**


Truffle Oil | Milk Foam | Brioche

**French Onion Soup | RM 58**

Beef Broth | Provola | Onion Chutney

**Cauliflower Soup | RM 35**

Brown Butter | Chickpeas | Almond

 Veggie |  Chef's Recommendation



# APPETIZERS

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

Fig Chutney | Fresh Fig | Dried Fig |  
Hazelnut Crumble

**Arancini**  | **RM 28**

Scamorza | Green Peas | Pomodoro

**Seafood Croquette** | **RM 38**



Fior Di Latte | Saffron Aioli

**Rougié Pan Seared Foie Gras** | **RM 88**

Apple & Caper | Épices Rabelais | Hazelnut Crumble

**Smoked Salmon** | **RM 54**

Dill & Pink Peppercorn | Compress Habanero |  
Yuzu Mango Dressing

 Veggie |  Chef's Recommendation

**French Oyster**

*Fine De Claire Oyster N2*

(1pcs/3pcs/6pcs) | **RM 16/45/88**

Lemon | Mignonette

**Rougié Foie Gras Terrine**  | **RM 88**

4 Spices | Strawberry | Brioche

**Waygu Beef Tartare** | **RM 68**

Bone Marrow Aioli | Mustard Sauce | Potato Chips

**Deep-Fried Squid** | **RM 48**

Yuzu Tartare Sauce | Wedge Lemon

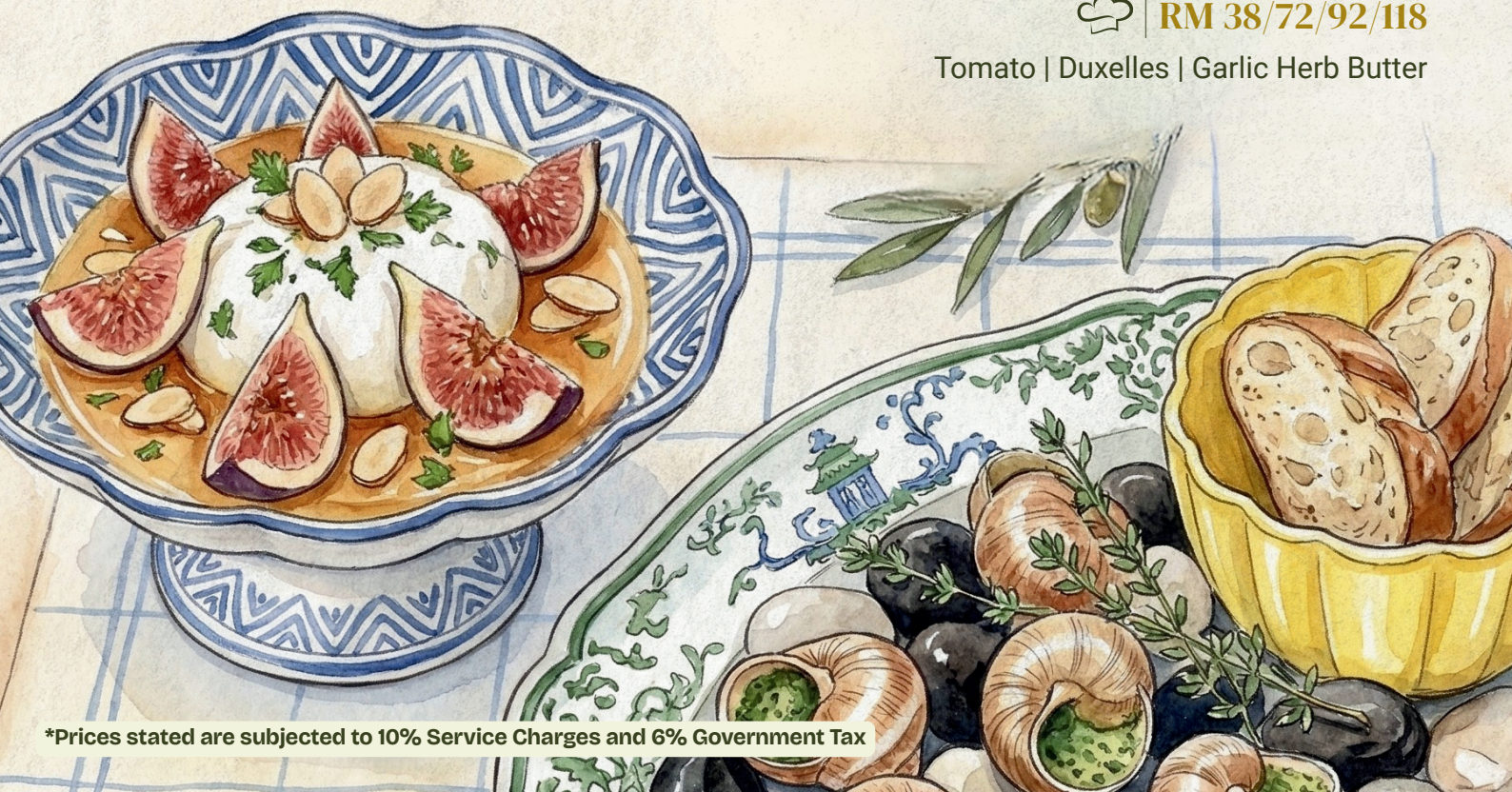
**Fritto Misto**  | **RM 34**

Zucchini | Aubergine | Tourné Sauce

**Escargot(6pcs/12pcs/18pcs/26pcs)**

 | **RM 38/72/92/118**

Tomato | Duxelles | Garlic Herb Butter



# PASTA/RIZ



## Linguine Alla

**Chitarra Tiger Prawn**  | **RM 66**

Tiger Prawn | Tobiko | Crustacean

**Maccheroni Gratinée** | **RM 60**

Crab Mousse | Lemon | Espelette Reduction

**Tortellini Mushroom**  | **RM 54**

Mushroom Mousse | Mascarpone | Artichoke

**Mafaldine Burrata** | **RM 58**

Perilla pesto | Sun-Dried Tomato |  
Walnut Crumble

**Fusilli Truffle Chicken** | **RM 63**

Chicken *Herb* | Scamorza | Spinach & Artichoke


**Spaghetti Alla Chitarra**

**Wild Mushroom** | **RM 48**

Wild Mushroom | Parmigiano Reggiano | Truffle

**Risotto Alla Milanese**   | **RM 52**

Saffron | Parmigiano Reggiano

 Veggie |  Chef's Recommendation

# MAIN DISH

**Pan Seared Halibut**  | **RM 68**

Sage Butter | Broccolini | Saffron Riz Pilaf

**Artichoke En Croûte** | **RM 60**

Puff Pastry | Artichoke & Bell Pepper |  
Tomato Pesto

**Perch Fish & Chip** | **RM 48**

Shoestring Fries | Yuzu Tartare

**Bouillabaisse** | **RM 138**

Seafood | Saffron Aioli | Garlic Crouton

**Trio Duck** | **RM 198**

Aged Duck Breast | Duck Confit | Foie Gras

**Duck Leg Confit** | **RM 64**

Potato Puree | Ratatouille | Stracciatella

**Saltimbocca Roulade** | **RM 64**

Cornfed Chicken | Sage | Duck Prosciutto

**Roasted Spring Chicken** | **RM 72**

Sage & Tarragon | Grilled Vege

**Braised Beef Cheek**  | **RM 88**

Mash Potato | Cherry Tomato

**Sous-vide 14hrs Beef Short Ribs** | **RM 128**

Smoked Tomato Glaze | Shoestring Fries

**Ribeye Steak 200gm/300gm** | **RM 128/178**

Beef Jus | Shoestring Fries

**Beef Wellington** | **RM 198**

Duxelles | Puff Pastry | Mash Potato

**Lamb Rack** | **RM 148**

Pickle Shallot | Ratatouille

**Sous-Vide 12hrs Lamb Shank** | **RM 98**

Rosemary | Orzo | Lamb Balsamic Reduction

 Chef's Recommendation



# DESSERTS

**Tiramisu Dello Chef**  | **RM 30**

Finger Sponge | Kahlua & Rhum | Mascarpone |  
Cocoa Nibs

**Souffle Grand Marnier**  | **RM 35**

Mandarin Orange | Mascarpone Gelato

**Weiss Dark Chocolate**

**Lava Cake** | **RM 35**

Amarena Cherries | Mascarpone Gelato

 Chef's Recommendation

*Fresh*  
**CHURNED  
GELATO**

**Fabbri Pistachio** | **RM 22**

**Mascarpone Yuzu** | **RM 28**



**N.I.C.E**  
BISTRONOME



## @ N.I.C.E Bistronome

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