



N.I.C.F. BISTRONOMIE

Food Menu



 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

Caesar Salad | **RM 45**

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

 Veggie |  Chef's Recommendation

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



APPETIZERS

Cold

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

Fig Chutney | Fresh Fig | Dried Fig |
Hazelnut Crumble

Smoked Salmon Tartare | **RM 54**

Kaffir Lime Mascarpone | Salmon Chip | Ikura &
Lumpfish Roe

French Oyster *Fin De Claire* Oyster N2

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

Lemon | Mignonette

Wagyu Beef Tartare | **RM 68**

Bone Marrow Aioli | Mustard Sauce | Potato Chips

 Veggie |  Chef's Recommendation

Hot

Arancini  | **RM 28**

Scamorza | Pomodoro | Grana Padano

Mushroom Vol-au-Vent  | **RM 38**

Puff Pastry | Stracciatella | Truffle Cream

Rougié Pan Seared

Foie Gras | **RM 88**

Apple & Caper | Epices Rabelais | Hazelnut
Crumble

Deep-Fried Squid | **RM 48**

Yuzu Tartare Sauce | Wedge Lemon

Fritto Misto  | **RM 34**

Zucchini | Aubergine | Tourné Sauce

Escargot (6pcs/12pcs/18pcs)

 | **RM 38/72/92**

Tomato | Duxelle | Garlic Herb Butter

The 60-Escargot

Challenge  | **RM 298**

Tomato | Duxelle | Garlic Herb Butter



PASTA/RIZ



Linguine Alla

Chitarra Tiger Prawn  | **RM 66**

Tiger Prawn | Tobiko | Crustacean

Spaghetti Aglio e Olio | **RM 66**

Garlic Base | Tiger Prawn | Sichuan Chili Oil

Mafaldine Burrata  | **RM 58**

Perilla Pesto | Sun-Dried Tomato | Glazed Walnut

Spaghetti alla Pomodoro  | **RM 42**

Tomato Sauce | Bocconcini

Tortelli Mushroom  | **RM 54**

Mushroom Mousse | Mascarpone | Artichoke

Fusilli Truffle Chicken | **RM 63**

Chicken "Herb" | Scamorza | Spinach & Artichoke

N.I.C.E. Lasagna | **RM 68**

Lamb Ragu | Pesto | Pomodoro

Maccheroni Gratinee | **RM 60**

Espelette Reduction | Crab Spread | Espelette Powder

Spaghetti alla Chitarra Forest

Mixed Mushroom  | **RM 44**

Mixed Mushroom | Parmigiano Reggiano | Mushroom Essence

Risotto alla Milanese   | **RM 52**

Saffron | Parmigiano Reggiano

 Veggie |  Chef's Recommendation

MAIN DISH

Pan Seared Halibut | RM 68

Butternut Squash | Kale | Pearl Barley Risotto

Saltimbocca Roulade | RM 64

Cornfed Chicken | Sage | Duck Prosciutto

Lamb Rack | RM 148

Pickled Shallot | Ratatouille

Braised Lamb Shank | RM 98

Ratatouille | Riz Au Safran | Pickled Condiments

Duck Leg Confit | RM 64

Potato Purée | Ratatouille | Stracciatella

Perch Fish & Chips | RM 48

Shoestring Fries | Yuzu Tartare | Prawn Mousse

Steak Haché | RM 78

Green Pepper Corn | Beef Jus | Cognac

Bouillabaisse | RM 98

Seafood | Saffron Aioli | Garlic Crouton

SHARING PLATES

Sous Vide 14 Hrs Beef Short Ribs | RM 128

Citrus Relish | Mashed Potato

Ribeye Steak 250 Gm +/- | RM 188

Bone Marrow | Beef Jus | Shoestring Fries

Wagyu T-Bone 400 Gm +/- | RM 268

Beef Jus | Shoestring Fries

Beef Wellington | RM 188

Duxelles | Puff Pastry | Mashed Potato

Suprême Bouillabaisse | RM 298

Seafood | Crustacean Broth | Condiments

Braised Beef Cheek | RM 148

Red Wine Balsamic | Pickle Condiment | Ozro

Trio Duck | RM 168

Aged Duck Breast | Duck Confit | Foie Gras

Linguine Alla Chitarra Seafood | RM 158

Seafood | Crustacean | Parmigiano Reggiano

Roasted Spring Chicken | RM 72

Sage | Roasted Vegetables

 Chef's Recommendation



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

SWEET MEMORIES

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

Finger Sponge | Kahlua & Rhum | Mascarpone |
Cocoa Nibs

Fruits Cup Mousse | **RM 38**

Genoise Sponge | Strawberry Compote | Chantilly Cream

Soufflé *Grand Marnier*  | **RM 35**

Mandarin Orange | Mascarpone Gelato

Weiss Dark Chocolate

Lava Cake | **RM 35**

Amarena Cherries | Vanilla Gelato

Crêpe Suzette | **RM 36**

(Add On *Grand Marnier Flambé* **RM 12**)

Orange Butter | Yuzu Mascarpone Gelato

Fresh
**CHURNED
GELATO/
SORBET**

Fabbri Pistachio | **RM 22**

Lemon Yuzu Sorbet | **RM 16**

 Chef's Recommendation



N.I.C.E
BISTRONOME



@ N.I.C.E Bistronome

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For Reservation ☎ +60 12 763 6028

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OPEN DAILY | LUNCH & DINNER