

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		RAW BAR	
BDP Fries	295	Tuna Tartare	595
Parmesan, truffle oil (V)(D)		Avocado, mango, chives, lemongrass mayo (G)(N)	
Edamame	375	Seabream Ceviche	495
Sea salt (VE)		Aji limo marination, burnt pineapple (G)(N)	
Fried Feta	425	Beef Tartare	575
Sesame, peppered honey (D)		Tenderloin, capers, Asian flavor (G)(N)	
🚢 Crispy Calamari	485	Salmon Crudo	595
Green Goddess (G)(S)		Spring sauce, crispy onion, ginger (G)	
Burger Sliders	575		
Cheddar, potato bun, smoked mayo (D)(G)			
Chicken Milanese	475		
Thai salad, Curry mayo (G)			
Shrimp Tempura	525		
Creamy sriracha (G)(S)			
Beef Carpaccio	685		
Shaved parmesan, truffle vinaigrette, croutons (D)(G)			
🚢 Tenderloin Cube	795		
US Angus, peppercorn (D)(G)			
🍷 BDP Cheese Platter	2690		
Chef's selection, cold cuts, dried fruits, bread basket (D)(G)			
			
TACOS		PIZZA & FLAT BREAD	
Pulled Beef	395	Bufalina	625
Dry chili mayo, pico di gallo (G)		Fior di latte, pomodoro, parmesan, frisée (D)(G)(V)	
Shrimp Avocado	425	Tartufo	795
Spicy mayo (G)(S)		Creamy truffle, Fior di latte, parmesan, frisée (D)(G)(V)	
Tuna	395	Bresaola	785
Green mayo (G)(S)		Fior di latte, parmesan, arugula (D)(G)	
Spicy Salmon	425	Diavola	695
Togarashi, spring onion (G)(S)		Fior di latte, Italian salami, pomodoro, spicy oil (D)(G)	
		Smoked Salmon	875
		Fior di latte, black sesame, citrus cream (D)(G)	
		SALADS	
		Kale	385
		Quinoa, sweet potato, green apple, citrus dressing (VE)	
		Grilled Shrimp	465
		Button mushrooms, mixed leaf, orange vinaigrette (S)	
		Burrata	425
		Kalamata olives, cherry tomatoes, basil pesto (G)(D)(V)(N)	
		Greek Quinoa	495
		Baby spinach, Feta cheese, pomegranate (V)(D)	

MAINS

RISOTTO & PASTA

🚢 Seafood Risotto	855
Shrimps, baby calamari, saffron bisque (S)	
Truffle Risotto	690
Wild mushrooms (D)(V)	
Spaghetti Carbonara	695
Beef bacon, parmesan cream (D)(V)	
Truffle Paccheri	680
Creamy parmesan sauce (D)(G)(V)	
Tomato Rigatoni	595
Roma tomatoes, basil (G)(V)	
Beef Linguini	775
Beef Ragu, creamy scamorza (G)(D)	
MAIN DISHES	
Beef Tenderloin	1945
US Angus, truffle mash, grilled asparagus (D)(G)	
Pan-Seared Salmon	1285
Baby zucchini, broccoli, herb flavor (G)	
Butter Shrimp	945
Spaghetti fries, creamy lemon butter (D)(S)	
🍷 Short Ribs	2780
Imported. slow-cooked, mashed potato (D)(G)	
Grilled Seabass	895
White butter, baby spinach, infused herb oil (D)	
🍷 Tenderloin Rice Pot	2195
US Angus, rice special, wild mushroom (D)(G)	
Veal Milanese	1825
Parmesan, mixed leaf (D)(G)	
Chicken Souvlaki	825
Pita bread, tzatziki (D)(G)	
Sesame Tagliata	1945
US Angus, Thai salad, Asian seasoning (D)(G)	

SIDES

- Truffle Mashed Potato (D,V) · 195
- Steamed Vegetables (V) · 185
- Homemade Fries (VE) · 215
- Chilli Garlic Broccoli (V) · 235
- Steamed Rice (VE) · 180



SAUCES

- Truffle Mushroom (D,G) · 70
- Peppercorn (D,G) · 75
- Truffle Mayo (V) · 80
- Green Goddess (V) · 85



🚢 Chef's Special 🍷 Sharing

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol
All Prices are Inclusive of 12% Service Charge & 14% VAT

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