



Edamame 12 
boiled soy beans, sea salt

Fresh Oyster 8 (each)
yuzu ponzu, ikura, wakame

Jamon Iberico Bellota (30g) 22
sliced jamon, tomato bruschetta

CM-PB Nachos 18
beef chilli, jalapeno, tomato salsa,
sour cream, cheddar cheese sauce

Plain nachos \$16
*vegetarian option available

Charcuterie & Cheese Platter 32
16 months aged parma ham, salami,
gourmet cooked ham, camembert, brie,
comté, blue cheese, pitted olives,
red grapes, crackers, artisan toast

Add-On: Jamon Iberico Bellota \$8/10g
*vegetarian cheese platter available

Gambas Al Ajillo 22
tiger prawns, crispy garlic, chilli padi, olive oil

Grilled Squid 18
whole squid, coriander, CM-PB chilli

CM-PB Wagyu Cubes 25
seared wagyu cubes, mushroom salsa,
salad, japanese dressing

Guinness Beef Stew 24 
braised beef cheeks, stewed carrots,
spice & herbs, tomato veal glaze,
french baguette

Tom Yum Fish Bites 18
pacific dory, tom yum mayonnaise, kaffir lime

Big Otah 16
curry spiced mackerel fish paste, cucumber,
mesclun salad, french baguette

BITES

Calamari 18
beer-battered, garlic chilli lime sauce

Spicy Chicken Wings 18
garlic chilli, ketchup

Sautéed Mushrooms 14 
thyme, butter, white wine

Spam Fries 16
luncheon meat fingers, sriracha mayonnaise

Sweet Potato Fries 16 
grated parmesan, smoked paprika,
sriracha mayonnaise

Truffle Fries 16 
straight-cut fries, truffle oil, grated parmesan,
truffle mayonnaise

Mala Fries 16  
straight-cut fries, mala oil, sichuan spices

Curly Fries 16 
crispy seasoned curled potatoes,
curry seasoning

Popcorn Chicken 16
crispy chicken bites
Choice of flavour: Mala or Original

Crispy Pork 20 
roasted pork belly, garlic chilli lime sauce

Chicken Quesadillas 22
tortilla, cajun chicken, roasted mixed peppers,
pico de gallo, mozzarella, cheddar,
habanero hot sauce

Mushroom & Spinach  
Quesadillas 22
tortilla, sautéed mushrooms & spinach,
garlic, thyme, parsley, mozzarella,
cheddar, habanero hot sauce

SOUP & SALADS



Sake Clams Soup 24 
asari clams, garlic, ginger, scallop broth,
chives, shao xing wine

Truffle Mushroom Soup 18 
creamy assorted mushrooms, vanilla bean,
shallots, white truffle oil

Grilled Octopus Salad 28
octopus tentacles, potato salad,
piquillo pepper, salami, chorizo, parsley,
lemon juice



CM-PB Salad 26
fresh salmon, swordfish, smoked salmon,
chilled cooked prawns, ikura, avocado,
citrus soy wasabi olive dressing, sakura ebi

Burrata & Prosciutto Salad 24
16 months aged prosciutto, italian burrata,
charred peach, vine-ripened tomatoes,
arugula, basil oil, toasted baguette
*Vegetarian option available

MAINS

Mussels & Toast 32

or **Half Mussels Half Clams & Toast**
choice of sauce:

- white wine, butter, pasley, garlic
- cream, white wine, butter, parsley

Slow Cooked Salmon 34

asari clams, tiger prawns, cherry tomatoes, asparagus, pancetta, clam broth, white wine, basil oil

Fish & Chips 27

kronenbourg battered white fish, potato & sweet potato fries, mesclun salad, citrus soy wasabi olive dressing, tartar sauce

CM-PB Rib Eye 48

angus rib eye steak (240g), chimichurri sauce, wilted spinach, portobello, veal jus, truffle creamed potato,

Duck Confit 36

french duck leg confit, rougié foie gras, creamed potato, sauteed spinach, berries jus

Roasted Spatchcock 36

roasted whole chicken, thyme, rosemary, creamed potato, asparagus, chicken jus

CM-PB Burger 28

waygu beef patty (180g), melted cheese, bacon, tomatoes, spanish onions, dijonaise, caramelised onion, curly fries, mesclun salad

Portobello Burger 26

crispy portobello, melted cheese, guacamole, caramelised onions, tomatoes, dijonaise, truffle fries

**vegan option available*

CM-PB Rosti Sausage 25

crispy hand-cut potato rosti, sour cream, pommery mustard, salad

choice of sausage: beef / chicken cheese / pork

**Vegetarian option available*

Seafood Platter 138

½ doz hokkaido oysters with ikura, ½ doz chilled prawns, cocktail sauce, tempura fish, grilled squid, mesclun salad, wasabi soy dressing

Meat Platter 138

16 months aged prosciutto, charred rib eye, crispy pork belly, chicken sausage, beef sausage, pork sausage, spam fries, mesclun salad

CM-PB All Day Breakfast 28

mushrooms, bacon, smoked salmon, chicken cheese sausage, tomato salsa, mesclun salad, charred toast

style of eggs: sunny-side up / runny scrambled

**Vegetarian option available*

Nasi Lemak 26

coconut rice, tiger prawns, otak otak, crispy chicken thigh, ikan bilis, sambal, cucumber, sunny side-up

CM-PB Hokkien Mee 28

tiger prawns, squid, japanese scallops, brown clams, chinese chives, bean sprouts, yellow noodles, white noodles, pork & prawn stock, home-made sambal



Weekend JOIN US FOR BRUNCH

SATURDAY . SUNDAY . PUBLIC HOLIDAY . FROM 10:00AM . LAST ORDER 3:30PM

\$38++

FREE FLOW WINE BUFFET
(2 HOURS)

Add \$78++

FREE FLOW OYSTERS & CHEESE
(2 HOURS)

ASK FOR OUR
FULL BRUNCH
MENU





THIN CRUST PIZZAS

Wagyu Beef & Mushroom 29

wagyu beef, wild mushrooms, caramelised onion, mozzarella, white wine cream sauce

Prosciutto & Arugula 28

prosciutto, tomatoes, arugula, shaved parmesan, mozzarella

Pepperoni & Salami 27

pepperoni, salami, chilli, olives, mozzarella

Duck 29

shredded duck leg confit, cucumber, orange infused hoisin sauce, tomato sauce, crispy wonton skin, mozzarella

Spicy Otah & Prawns 27

mackerel paste, prawns, tomato sauce, mozzarella, cheddar, arugula

Margherita 28

burrata cheese, mozzarella, tomatoes, tomato sauce, fresh basil

Five Cheese 28

gorgonzola, burrata, brie, mozzarella, cheddar, tomato sauce, basil

Half & Half 30

any 2 of our pizza selections

PASTAS

Tiger Prawns Aglio Olio 28

spaghetti, tiger prawns, edamame, asparagus, garlic, bird's eye chilli, white wine, prawn oil

Tomato Cream Crab 27

linguine, crab meat, tomato sauce, cream, parmesan cheese, white wine, citrius, chives

Mentaiko Salmon 28

spaghetti, poached salmon, mentaiko, 64°C egg, nori, ikura

Seafood Marinara 29

linguine, assorted seafood, homemade spicy tomato sauce, white wine, parsley

Truffle Mushroom 26

linguine, wild mushrooms, truffle salsa, white wine, parmesan, cream, butter, arugula, parmesan shavings, cep powder

**vegan option available*

Vegetarian Aglio Olio 26

spaghetti, edamame, asparagus, mushrooms, garlic, bird's eye chilli, white wine, butter

**vegan option available*



Add on ice cream
single scoop +\$6, double scoop +\$10

SWEETS

CM-PB Waffle 16

freshly pressed waffle, peanut butter, nutella, mixed berries coulis, maple syrup, cream chantilly, kapiti chocolate ice cream

Brownie 14

brownie, chopped macadamia, warm mocha sauce, french vanilla bean ice cream

Burnt Cheese Cake 14

fresh cream

Churros 16

nutella spread, chopped nuts