



FUNCTIONS



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46400 Petaling Jaya



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bistro_a_table



BistroATableKL

Open Tue - Sun

About Bistro à Table

Established in 2011, Bistro à Table is one of the leading French restaurants in Malaysia's food scene. We offer creative and daring dishes to our patrons from our intimate establishment in Petaling Jaya. Headed by Chef Isadora Chai, our multi award-winning establishment is small and personal, affording us the creative and gastronomic luxury to change our ever-evolving menu.

Our intimate venue is the perfect spot to host your events. Whether you are looking to host a birthday part, client dinner or corporate event we can help you make your event extra special.

If you are thinking of hosting a media event for your organisation, our restaurant is handily located within 1 km radius of STAR publications, Bluinc, Malay Mail and Sin Chew Daily.

The convenience of our location combined with our attention to detail is a winning combination to ensure the success of your media event.

Capacity

We can cater for 48 people for sit down meal or 70-80 for a standing cocktail event.

Table scape and Event styling

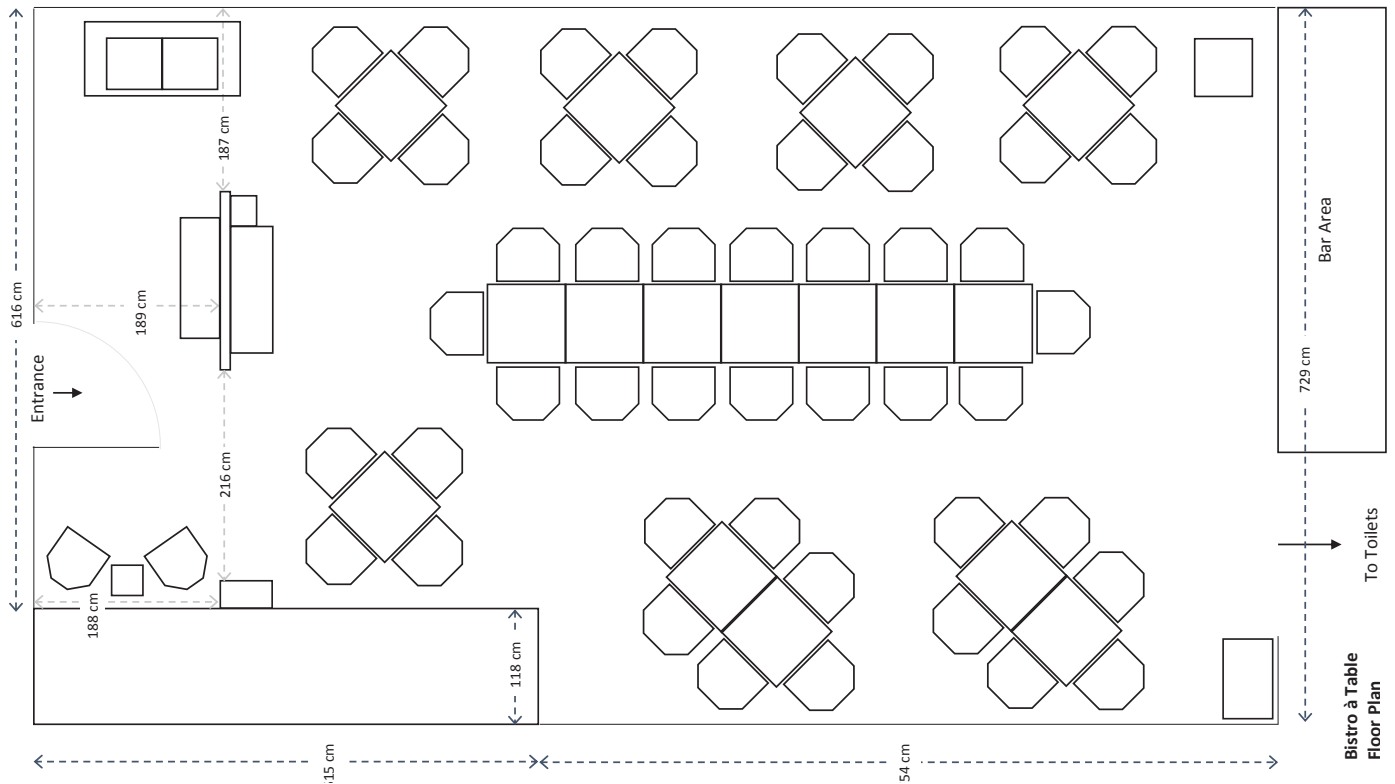
Looking to make your event extra special? Our in-house event stylist can help design your reception area, create personalised menu and provide floral decoration according to your requirements.

Parking

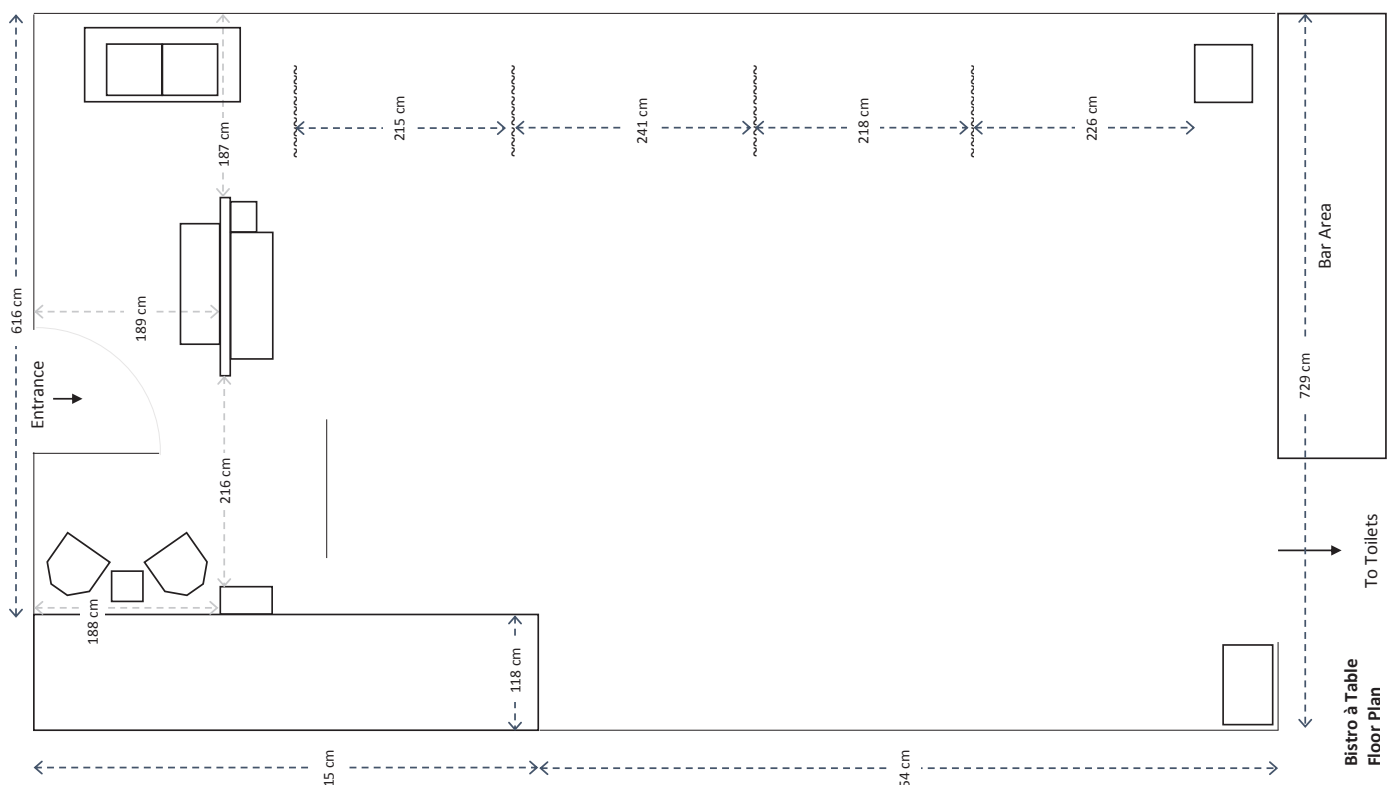
Ample parking is available outside the restaurant for free.

FLOOR PLAN SEATED

Capacity 48 for a sit down meal. 70-80 if it is a standing cocktail function.



FLOOR PLAN



MINI DEGUSTATION

RM145++ per person

Signature coddled maple syrup egg
with croûton dust & Fleur de Sel ©^V

Truffled mushroom & pistachio risotto^V

CHOICE OF MAINS

Salt-cured duck breast with cherries & gizzard jus^{GLU-FREE}

OR

Pan-seared market's best catch with deconstructed ratatouille^{GLU-FREE}

CHOICE OF DESSERT



DELUXE DEGUSTATION

RM225++ per person

Truffled coddled egg with croûton dust & Fleur de Se^{IV}

Scallop ceviche with shaved salt-cured foie gras
and coconut curry icecream^{GLU-FREE}

House made truffled ricotta with honey & beef consommé

CHOICE OF MAINS

Japanese baby clam spaghettini with pangratatto, chilly & wine

OR

Rabbit confit with deep fried rillettes yam puff^{GLU-FREE}

OR

NZ rack of lamb with crispy lamb trimmings & smoked eggplant puree^{GLU-FREE}

OR

Salt beef Wellington with Chanterelle mushrooms

CHOICE OF DESSERT



TRUFFLE DELUXE DEGUSTATION

RM380++ per person

Truffle coddled egg with croûton dust & Fleur de Sel^V

Scallop ceviche with shaved salt-cured foie gras
and coconut curry icecream^{GLU-FREE}

Asparagus soup with truffle & walnut praline^{VEG}

Truffled egg linguine^V

CHOICE OF MAINS

Quail stuffed with foie gras and truffle cream^{GLU-FREE}

OR

NZ lamb with crispy lamb trimmings and smoked eggplant puree^{GLU-FREE}

OR

Salt-beef Wellington with mushrooms & beef jus

CHOICE OF DESSERT

