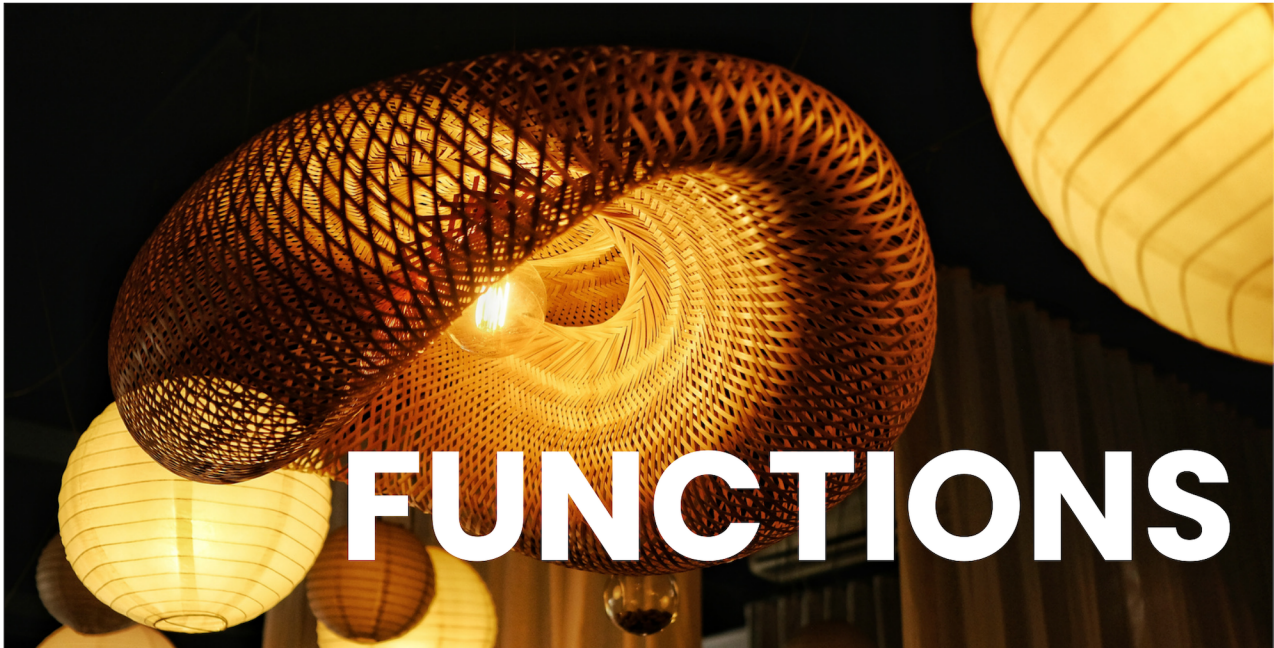


bistro à Table

FUNCTIONS
INFORMATION



Open Mon-Sun | +60111-036 5888 | bistroatable.com



ABOUT BISTRO À TABLE

Established in 2011, Bistro à Table is one of the leading French Malaysian 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 party, client dinner or corporate event we can help you make your event extra special. We can provide brunch, lunch, high tea, cocktail canapes or formal dinner, according to your criteria and budget.

If you are thinking of hosting a media event for your organisation, our restaurant is handily located within 1 km radius of STAR publications, 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 up to 60 guests for a sit-down meal or 70-80 guests for a standing cocktail event. For off-location/outdoor venues, we can cater to 800 guests.

TABLE SCAPE AND EVENT STYLING

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

PROJECTOR & AUDIO EQUIPMENT

A projector, screen and wireless microphone can be provided for MYR250+

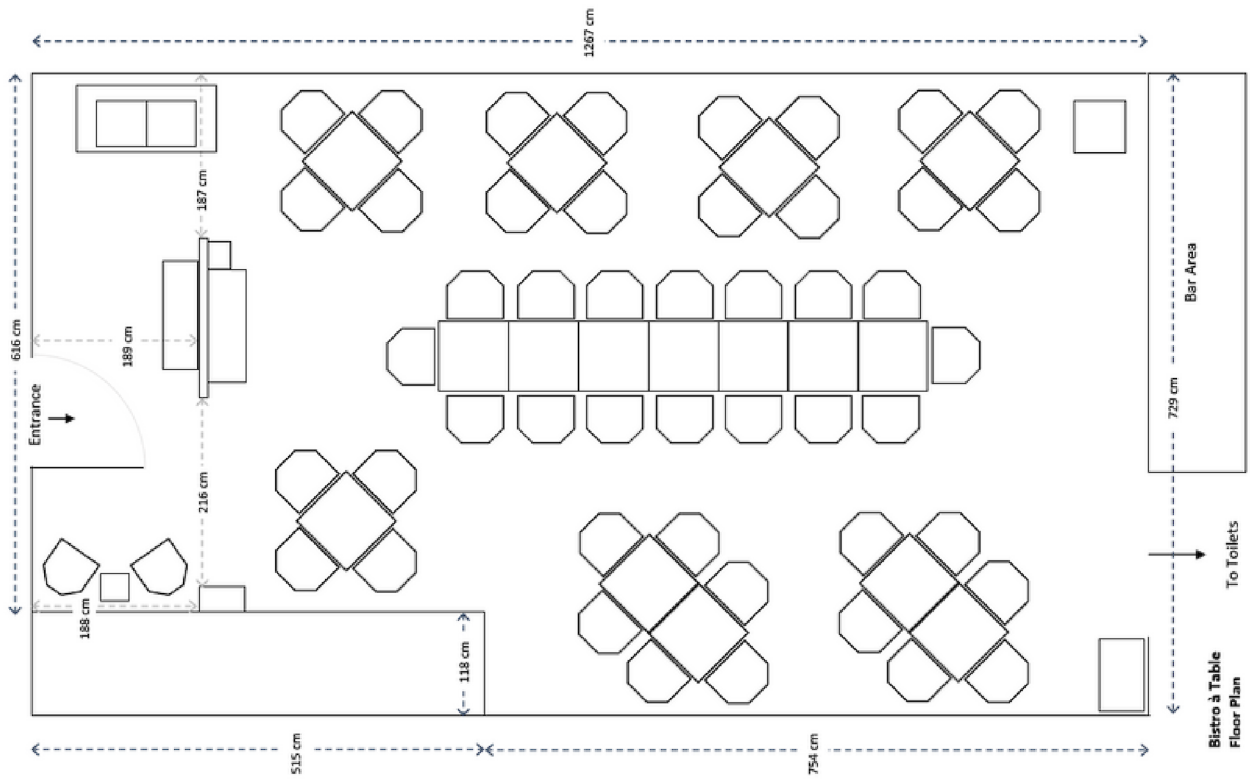
PARKING

On-street parking is available outside the restaurant for free after 6.30pm. MBPJ council parking fees apply 8am-6.30pm (Monday-Friday).

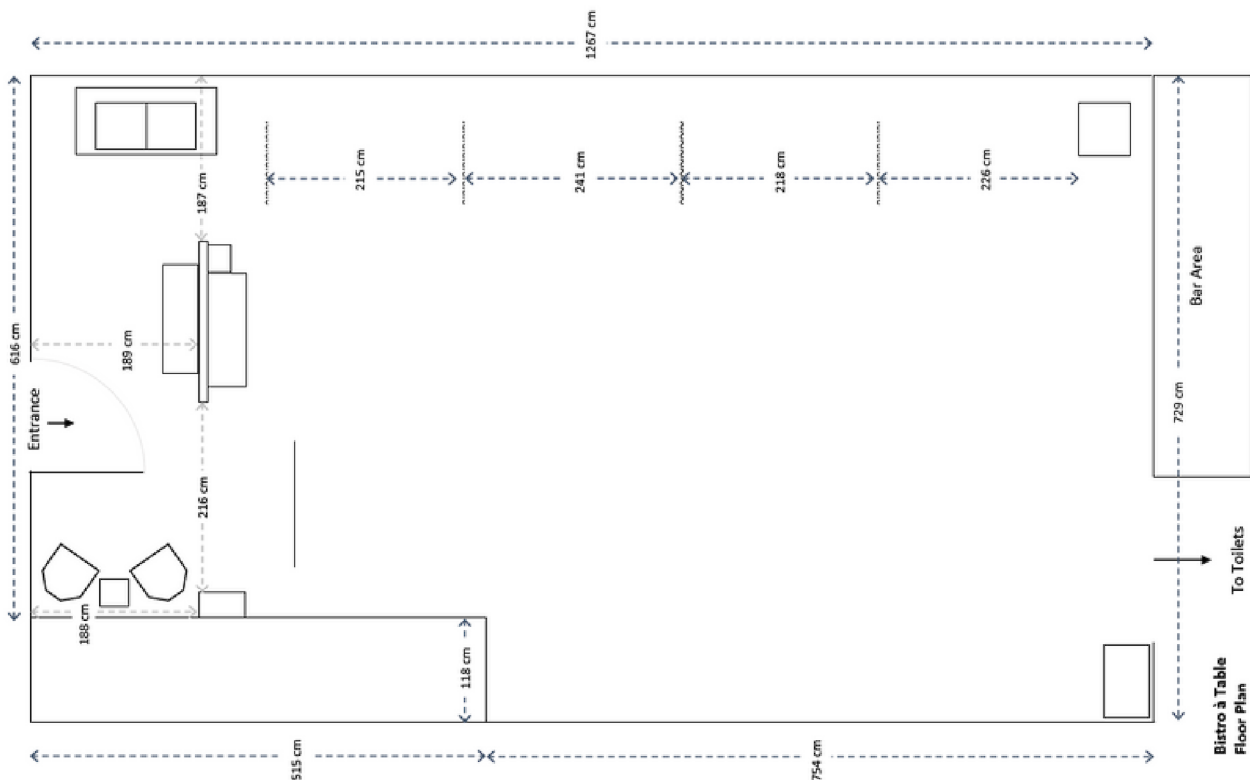
6 Jalan 17/54
46400 Petaling Jaya
0111-036 5888
info@bistroatable.com
Instagram: bistro_a_table
Facebook: BistroATableKL

FLOOR PLAN

FLOOR PLAN SEATED Capacity 60 for a sit down meal



FLOOR PLAN STANDING Capacity 70-80 for a standing cocktail event





4-COURSE MINI DEGUSTATION

MYR200 nett per pax

Entrees:

Cognac walnut tartlet (V)

Fish broth risotto with roasted Chitose cherry tomatoes (GF)

Choice of mains:

Smoked duck saucisson with fig puree (GF)

Or

Pan-seared seabass with shallot & ginger veloute

Dessert:

Mango pavlova with white chocolate and candied bitter lime rind

Inclusive of free-flow orange juice, lime juice, Sprite and Coke

Add MYR110 nett for free-flow beverage including beer & wines

5-COURSE DEGUSTATION

MYR297 nett per pax

Entrees:

Zucchini flower fritter stuffed with house made ricotta & salmorejo (V)

Curried pumpkin soup with parmesan crisp (V)

Truffled egg linguine with shaved Italian black truffles (V)

Choice of mains (pre-ordered):

59.9°C garoupa with tobiko beurre blanc (GF)
or

24-hr slow-cooked lamb shoulder with harissa aioli and stewed apricots (GF)

Dessert:

Baked figs with gula apong butterscotch & coconut (GF)

Includes free-flow orange juice, lime juice, Sprite & Coke

Add MYR110 nett for free-flow beverage including beer & wines



7-COURSE DELUXE DEGUSTATION

MYR478 nett per pax

Entrees:

Cognac walnut tartlet (V)

Baked gorgonzola with beetroot puree & kataifi (V)

Rabbit rilette & yam with vinaigrette pearls

French "Ibumie" – handmade egg fettuccine with housemade oyster sauce, chicken skin powder & foie gras

Steamed garoupa custard & chilly crab roe

Choice of mains (pre-ordered):

59.9°C garoupa fillet with pomelo kerabu (GF)

Or

Black Angus striploin with green peppercorns

Or

Roasted quail with fermented bean curd, cincalok & wood ear fungus roll (GF, DF-Opt)

Or

Red wine & chocolate Boeuf bourguignon (GF)

Dessert:

Baked Emmental cheese with kataifi, rose petal jam & pistachio ice cream

Inclusive of free-flow orange juice, lime juice, Sprite and Coke

Add MYR110 nett for free-flow beverage including beer & wines