

Where East Meets West

A dining experience where cultures converge traditions blend and new Asian flavours emerge. Each dish tells a story of cultural exchange and innovation. BB's presents a revolutionary concept where classic French techniques are infused with Asian ingredients and sensibilities.

Now, allow our team to guide you through our signature dishes for a true Journey with Asian flavours with authentic flavours from our diverse background chefs

Head Chef Timothy Susanto



Indonesia

Chef Jay Sakda Decharith



Thailand

Chef Kiyong Lee



Korea

Chef Thi Hong Ngan(Selena) Ly



Vietnam

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice

Please note the following surcharges occur: 1.4% on all credit card transactions 10% on Sundays and 15% on all Public Holidays.

Let Us Feed You!

Can't decide what to order?
Try our sharing menu for 2, from \$59pp



Garlic Onion Soft Bread

Teriyaki Chicken Skewer 2pcs

Salmon Crudo (A)

Slow Cooked Lemongrass Pork Neck

Wok Fried Asian Greens

French Fries

Mango Sticky Rice

Not in the mood for pork? swap it for our
black angus striploin - \$10pp extra



excludes ALL Accor+ Explorer discount and Event Day offerings

The Journey Starts



Garlic Onion Soft Bread

15

mozzarella cheese

Prawn toast, wasabi mayo (I)

24

Street Snacks



Seared Beef Betel Leaf 2pcs

18

green papaya, crying tiger sauce



Teriyaki Chicken Skewer 3pcs

18

spring onion, sesame

Spiced lamb ribs 4pcs

20

Cumin, chilli, plum glaze

VG = Vegan | V = Vegetrain | GF= Gluten Free | DF = Dairy Free

A = Australian seafood | I = Imported seafood | M = Mixed origins

Small Plates

Salmon Crudo (A) (DF) 28

ponzu dressing, salmon roe, lotus roots

Slow Cooked Lemongrass Pork Neck 26

cabbage kale salad, nuoc cham sauce



Braised Duck Leg Balinese 32

betutu sauce, wombok, green beans

Fried Tofu 26

sesame sauce, sun-dried tomato relish, oyster mushroom, basil

Large Plates

Roasted Chicken Fillet 39



coriander onion cucumber salad, kimchi pickle, peanut satay

18-hour Slow-Cooked Beef Short Ribs Bo Ssam 52



Kalbi Korean bbq sauce, pickled daikon, nashi pear, lettuce 

Seared Barramundi Fillet (A) 49

squid ink noodle, tobiko roe, tom yum bisque

Sticky Miso Eggplant 39

organic chickpea miso, fermented nut puree, king brown mushroom, scallion oil

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Grilled Selection

served with seasoned sweet soy
glaze, onion sambal

Pinnacle Beef Scotch Fillet 56
MB2+, NSW, 300g

Black Angus Reserve Beef Striploin 52
Grain Fed, MB2+, NSW, 250g

Sides

\$12 each

Salad leaves, roasted sesame dressing (VG)

Wok fried Asian greens, oyster sauce (V/GF)

Fragrant lemongrass rice (VG)

French fries, chicken salt, togarashi (V)

Cassava crackers (VG)

Sharing Menu

Feeds 2-4 people
Including a choice of 2 sides

500g Wagyu Beef Flank MB6+
sweet soy glaze, onion sambal, lemongrass
lime salsa, nuoc cham sauce
140

 **1.2kg Mud Crab (A)** 
Singapore chilli sauce, roti bread
160

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