



Babe

Welcome.

Thank you for coming to our new home, we hope you like it as much as we do!

If this is your first time dining with us, or even if you have experienced our brand of cuisine, let us please take a moment to guide you through the process as things have shifted a bit.

We love to eat and drink with friends, food is for sharing and strengthening relationships old and new. With you, we want to share our passion for creating new and original dishes that we call 'Japas', or Japanese inspired but well seasoned small plates, like Tapas.

Since variety is the, 'spice of life', feel free to spice things up here and create your own menu of small dishes. We've separated the menu into 4 categories of Sea, Land, Plant and Sweet.

After you've made your selections, please do tell us if you have any allergies or food restrictions so that we may accommodate your preferences.

Kanpai!

Chef Jeff Ramsey



海 | Umi | Sea

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| Bak Kwa with Spring Onion, Chili and Lime Avocado Sauce | 26 |
| Crispy Softshell Manga Crab with Coriander Vinaigrette | 28 |
| Venus Clam Miso Soup with Clam Foam and Yuzu Zest | 25 |
| Traditional Braised Seasonal Japanese Fish | MKT |
| Grilled Seasonal Japanese Fish with Housemade Pickles | MKT |
| Black Truffle King Crab Chawanmushi | 45 |
| Grilled Japanese Oyster with Tama Miso | 50/pc |
| Charcoal Grilled Alaskan King Crab with Konbu Butter | 180/150g |
| Grilled Scallops with Uni and Braised Turnip | 50/pc |
| Sashimi Spring Rolls – Chopped Tuna, Salmon and Whitefish | 42/2 pc |
| 1000 Year Old Cedar Smoked Yellowtail Nigiri | 42/2 pc |
| Gallagher Oyster, Raw with Apple Granita | 38/2 pc |
| Tai Chazuke – Marinated Sea Bream with Sour Plum Tea Sphere | 42/2 pc |
| Shimaaji and White Konbu - Sashimi with Sesame Oil Powder | 55 |
| Chie's Azabu Ikura Gohan – Salmon Roe on Buttered Sushi Rice | 35 |
| Snapper Crudo – Black Pepper and Truffle Vinaigrette | 60 |
| Hokkaido Don – Uni, Ikura and King Crab with Dashi Jelly on Rice | 80 |

**tasting menu subject to change on a daily basis
please note menu is subject to 10% service charge & 6% GST

11th Floor, Work@Clearwater, Jalan Changkat Semantan, Damansara Heights, 50490 Kuala Lumpur.

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土地 | Tochi | Land

| | |
|--|---------|
| Kurozato Beef Shortribs with Purple Potato | 60 |
| Layered Chicken Skin Char Siu | 22/2 pc |
| Smoked Half/Whole Spring Chicken with Yuzu Kosho Soy | 30/50 |
| World's Juiciest Lamb Chop | 60/pc |
| 9+ Marble Score Wagyu Striploin Yuzu Kosho 50g | 120/pc |
| “Niku Jaga” – Airbreads with Potato Mousse and Sliced Wagyu | 50/2 pc |
| Wagyu Nigiri Sushi with Sansho Tsukudani | 50/ 2pc |
| BabenDazs – Foie Gras and VSOP Ice Cream Sandwich | 35 |
| 3 Kings – Raw Wagyu, Uni, Caviar and Gold Leaf on Shiso Base | 120 |

葉物 | Hamono | Plants

| | |
|--|---------|
| Truffle Nori Chips – Fries with Seaweed Powder and Truffle Oil | 30 |
| “Caesar Salad” Semi Frozen Salad Capsules | 22/2 pc |
| Beetroot Crisp with Greek Yoghurt and Japanese Baby Peach | 18 |
| Watermelon Sashimi – Freeze Cured Watermelon with Chili Sauce | 28 |
| Veggy Salad with Onsen Egg | 28 |
| Japanese Fruit Tomato in Chilled Dashi with Onion | 50 |
| Japanese Chowder with Coconut “Bacon” | 22 |
| Black Truffle and Mushroom Chawanmushi | 30 |

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Betsubara | Desserts

| | |
|--|---------|
| Nitro Puff | 18/8 pc |
| Ice Cream or Sorbet | 20 |
| Suntory Time – Broken Whiskey Bottle Whiskey Ice Cream | 28 |
| Lavender and Berries | 28 |
| Petits Fours | 20 |

Intro Japas Tasting Menu RM 300++

Japanese Chowder
Oyster Granita
Tai Chazuke
Sashimi Spring Roll
Chicken Skin Char Siu
Smoked Yellowtail Nigiri
Truffle and Crab Chawanmushi
Chie's Azabu Ikura Gohan
Kurozato Beef Shortribs
Venus Clam Miso Soup
Pina Colada

Premium Japas Tasting Menu RM 450++

Mozzarella Explosion
Shima Aji & White Konbu
Caesar Salad Capsule
Grilled Hiroshima Oyster
Wagyu Nigiri
Hokkaido Don
Truffle and Crab Chawanmushi
World's Juiciest Lamb Chop
Kurozato Beef Shortribs
Venus Clam Miso Soup
Pina Colada

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Wagyu A5 Menu

**available from
4th to 30th July 2017**

4 dishes RM 610++
includes 3 snacks

6 dishes RM 930++
includes 3 snacks

Snacks

Wagyu Beef Tendon
with Chili Radish & Spring Onion

Chicken Skin Crisp
with Duck Liver Parfait

Foie Gras & Jackfruit Sushi

Wagyu Steak

Choice of Wagyu Steak
Charcoal Grilled Medium Rare
100gm

Kobe A5 RM 400++

Matsuzaka A5 RM 360++

Kagoshima A5 RM 275++

Australian MB 9+ RM 225++

Dishes

Raw Matsuzaka A5 Strip with Caviar, Uni,
Fresh Grated Wasabi, Soy Gel, Gold Leaf
RM 140++/per piece

River Stone Cooked Kobe A5, Sauces
RM 160++

Semi Seared Australian MB9+ Wagyu Nigiri
Sushi with Arima Sansho
RM 160++/ 4 pieces

Charcoal Grilled Kagoshima A5 Ribeye with
Yuzu Kosho and Narazuke
RM 160++

A5 Tartare “yukkwe” Pear, Brioche Rounds,
Sesame Aioli, Sesame Oil Powder
RM 160++

Sukiyaki of Kagoshima A5 Cube Roll, Truffled
Onsen Egg
RM 160++

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