Black Kettle

September 2020

Black Kettle

EDITOR'S NOTE

LESS IS MORE

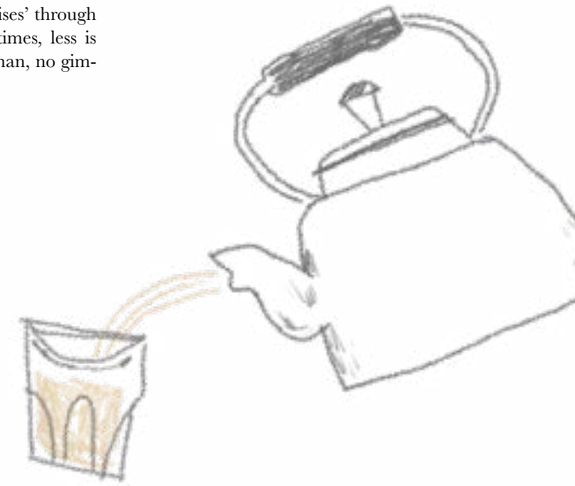
Over the 5 years of operations, Black Kettle has gone through several experimental concepts. It is safe to say, we have found a new footing which we have never been more proud of and happier about.

At Black Kettle, our philosophy lies in the heart of mindful, conscious living. This can be reflected in the way our menu is curated, especially so when we focus on our own craft and are not chasing and keeping up with trends or passing fads.

Simplicity is often overlooked and too often, we add on layers and layers of what we think is best, not appreciating the perfection as it is. With not much emphasis on fancy gimmicks, this time the foundation of our menu direction draws inspiration from French culinary techniques. Most things are homemade with local ingredients, including our sauces, jam, butter, etc., aimed at delivering unelaborated yet delicious comfort food.

People are meeting socially to take pictures of beautiful food, instead of meeting-up to have meaningful conversations. The attention is more on enhancing one's tangible life, neglecting the human connectivity, appreciating life in the moment and especially, in-being present.

At Black Kettle, we strive to cut out unnecessary 'noises' through simple comfort food done passionately well. Sometimes, less is more. More connections, more intimacies, more human, no gimmicks, just being real.



Kettle

BAKERY

HAND MADE
EUROPEAN BAKING

In line with our ethos 'less is more', all the bakery products including pastries & cakes are baked in-house. No preservatives, instant yeast or pre-mixed ingredients are being used in our baking process. We do, nonetheless, put in heart & care to draw out the quintessence of our products.

Black Kettle is unique as it is designed to inspire original European flavours using artisanal French culinary techniques, ensuring every bakery product that comes out of its oven is of high quality standard.

We have a special range of sourdough breads that incorporates our own original bacteria culture (10 years old), known as "levain". Taking sourdough baguette loaf as an illustration, we recommend tasting the flavour of the loaf, its crunchy crust and authentic texture. Without adding any butter, spread or jam of sorts, it still tastes just as delicious, if not better!

Sourdough is basically one of the oldest forms of grain fermentation. Its history can be traced as early as the Ancient Egypt around 1,500 BC and the customary form of bread leavening remained until instant yeasts replaced it a few centuries ago. A leavened bread is a bread whose dough rises during the bread-making process as a result of de-gassing when grains ferment.

B1 **COCOTTE** *(Koh-koot)* — *Braised Black Eyed Bean with Sausage, Baked Egg, Semi Dried Tomato, Toasted Baguette* — 15

Le Petit Déjeuner

BREAKFAST

9am — 12noon

All prices in Ringgit Malaysia, subject to 6% SST and 10% Service Charge.

B2

MOUSSE DE YAOURT
(moo-se, de, yao-rt)

Yoghurt Mousse with Homemade Granola, Berry Coulis, Fresh Strawberry

Contains Nuts
Gluten Free
Vegetarian

15

B3

TARTINE
(taa-teen)

Toasted Sourdough with Mashed Avocado, Sour Cream, Smoked Salmon, Red Radish, Dill

18

B4

SCRAMBLED EGG

Stirred Beaten Egg with Smoked Duck, Mushroom, Toasted Sourdough Baguette

16

B5

PAIN PERDU
(Pahn-Pair-diew)

French Toast with Peanut Butter, Cinnamon, Maple Syrup

Contains Nuts
Vegetarian

12

B6

OMELETTE

Bisque with Folded Beaten Egg, Tiger Prawn, Semi Dried Tomato, Parsley

17

B7

SUNNY SIDE UP

Fried Sunny-Side Eggs with Baked Potato, Semi Dried Tomato, Fried Curry Leaf, French Bean

Vegetarian

13

S1 **CAESAR SALAD** — *Cos Lettuce with Crouton, Sous Vide Egg, Parmesan, Fish Sauce Dressing* — 18

Entrée

STARTER

12noon — 9pm

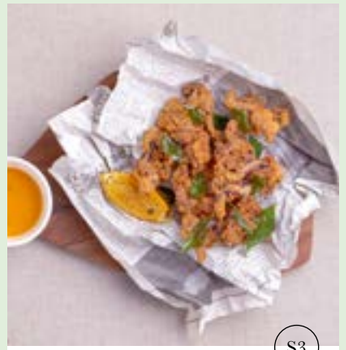
All prices in Ringgit Malaysia, subject to 6% SST and 10% Service Charge.

S2

TARTE FLAMBEÉ
(Tart- Flomm- bay)

French Pizza with Smoked Duck, Onion, Sour Cream

15 Minutes 22



S3

CALAMARI FRITES

Fried Calamari with Salted Duck Egg Sauce, Fried Curry Leaf

19

S4

ROASTED PUMPKIN SOUP

Pumpkin Soup with Toasted Curry & Cumin, Fried Curry Leaf, Crouton, Curry Oil

Spicy 18

S5

POMME FRITES
(Pomm-freets)

Hand Cut Fries with Truffle Mayo, Smoked Paprika, Shaved Parmesan

15

S6

SALADE DU JARDIN
(Salat-diu-jar-dahn)

Mix Greens with Cherry Tomato, Red Radish, Apple, Peach, Citrus Dressing

Gluten Free

Vegetarian 14

P1 **SEAFOOD RISOTTO** *Risotto with Tiger Prawn, Clam, Calamari, Semi Dried Tomato* 30

Pâtes

PASTA

12noon — 9pm

P2

AGLIO OLIO
(Alio- Olio)

Spaghetti with Sous Vide Egg, Garlic, Chili Oil, Parmesan

Vegetarian 20

P3

TRUFFLE ALFREDO

Fettuccine with Wild Mushroom Cream, Parmesan, Shaved Walnut

Contains Nuts

Vegetarian 25

P4

CHILI CRAB

Spaghetti with Chili Crab Sauce, Peanut, Semi Dried Tomato, Coriander

Contains Nuts 30

P5

DUCK RAGÙ
(Duck-Ra-Goo)

Fettuccine with Braised Duck Leg, Semi Dried Tomato, Parmesan

28

P6

LASAGNA DE OUVERTE
(le-za-nya, de, ooh-vair)

Open Lasagna with Pesto, Chicken Bolognese, Parmesan Fondue

Contains Nuts 20

All prices in Ringgit Malaysia, subject to 6% SST and 10% Service Charge.

F1 **FISH & CHIPS** — *Battered Fish Fillet with Hand Cut Fries, Tartar Sauce* — 24

Fruit De Mer

SEAFOOD

12noon — 9pm

All prices in Ringgit Malaysia, subject to 6% SST and 10% Service Charge.

F2 **GRILLED PRAWN**

Tiger Prawn with Ginger Flower Mousse, Asian Salsa, Chili Oil

30

F3 **BOUILLABAISSE**
(boo-yuh-bes)

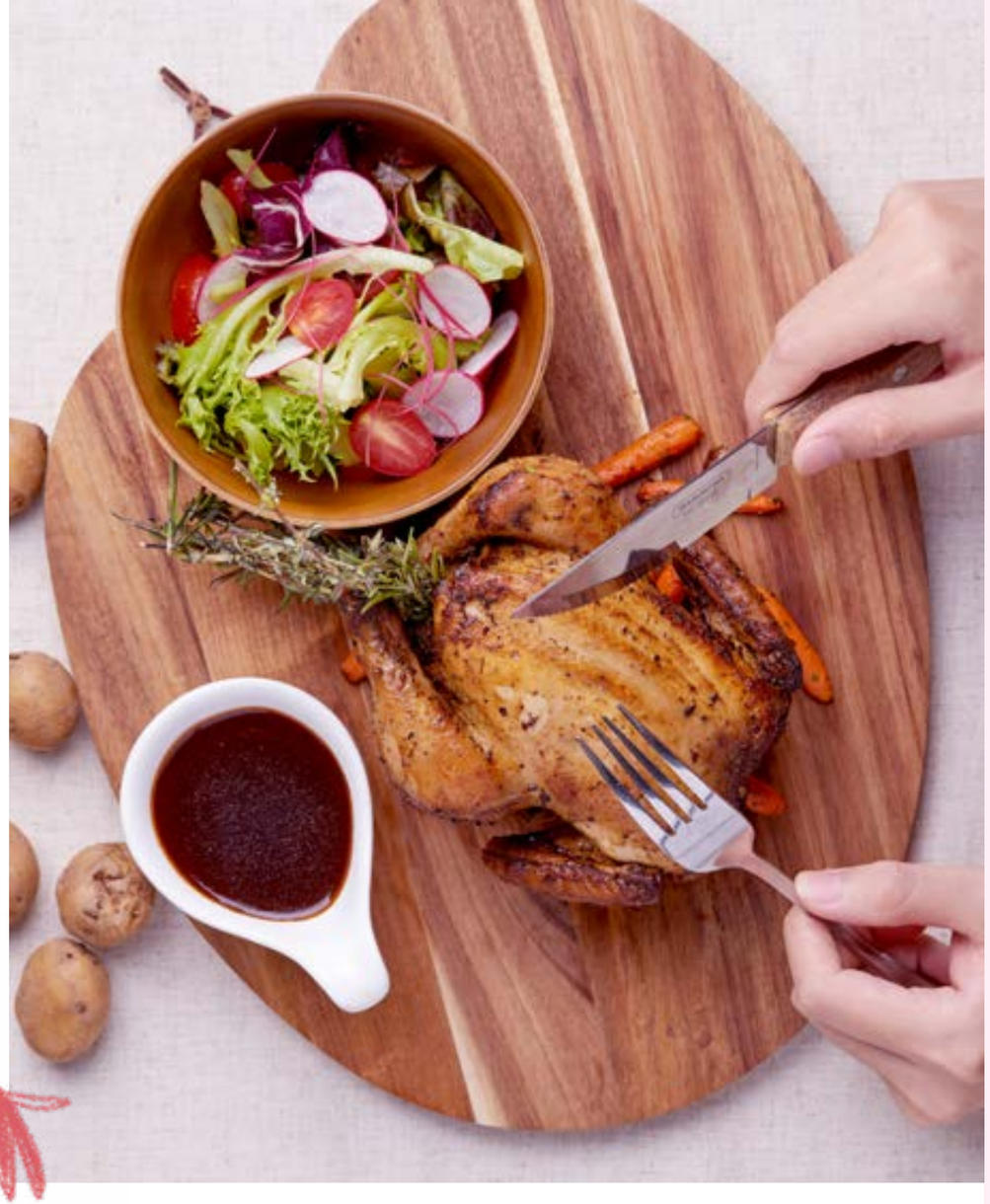
Seafood Stewed with Semi Dried Tomato, Toasted Baguette

28

F4 **POISSON A LA NIÇOISE**
(poo-eh-sohn, a-la, nee-sua)

Grilled Fish Fillet with Beurre Blanc, Potato, Cherry Tomato, French Bean

28



M1 **POULET RÔTI** 50
(Pullay-Roti)

Roasted Spring Chicken with Potato, Carrot, French Bean, Demi Glace, Garden Salad

45 Minutes *Sharing for 2*

La Viande

MEAT

12noon — 9pm

M2

BURGER DE ARTISAN

Char Grilled Homemade Beef Patty with Charred Onion, Brioche Bun

24

M3

CÔTELETTE POULET DE HAINANESE
(Coo-te-lett, Pou-lay, de Hainanese)

Hainanese Style Breaded Chicken Chop with Sunny Side Up, Hand Cut Fries, Homemade Gravy

24

M4

STEAK FRITES

Char Grilled Grass Fed Striploin with Hand Cut Fries, Demi Glace or Herb Butter

15 Minutes 69

M5

CONFIT DE CANARD
(Con-fit, de, Ka-nar)

Confit Duck Leg with Potato, Bok Choy, Mushroom Chasseur

38

M6

COQ AU VIN
(Kok-Au-Varn)

Slow Braised Chicken Thigh with Carrot, Potato, Bok Choy

26

All prices in Ringgit Malaysia, subject to 6% SST and 10% Service Charge.

COFFEE

AWARD-WINNING COFFEE IMPORTED FROM MELBOURNE, AUSTRALIA

Black Kettle, in collaboration with Melbourne based Dimattina, serves freshly roasted premium coffee daily. Not only is Dimattina the first coffee beans roaster in Melbourne, it is also the first Australian coffee beans roaster certified Halal by the Malaysian JAKIM. With roasting experience tracing back since 1954, Dimattina which has won multiple glamorous international awards, including the prestigious CSR Golden Beans Award, maintains traceability on coffee beans sourced from established farms worldwide in all continents of the Coffee Belt.

Through this partnership, Black Kettle carries a variety of blends, single origins, organic and decaffeinated to meet the palate of different coffee drinkers. Its resident medium-dark roasted coffee bean, Gusto Oro, is a blend of 4 origins, ie. Brazil, Nicaragua, Papua New Guinea and India. It produces unique characteristics of intense upfront, medium acidity, notes of dark chocolate & nuts with a creamy finish and smoky overtone.

C1
SINGLE ESPRESSO
8

C2
DOPPIO ESPRESSO
9

C3
AMERICANO
9

C4
LONG BLACK
9

C5
CAPPUCCINO
10

C6
CAFFE LATTE
10

C7
CAFFE MOCHA
11

C8
FLAT WHITE
10

C9
CHAI LATTE
10

Espresso

Milk Foam

Chocolate Powder

Water

Steamed Milk

Spiced Black Tea

DRINKS

ICED COFFEE

C10	Shaken Espresso	10
C11	Iced Americano	10
C12	Iced Caffe Latte	11
C13	Aussie Iced Caffe Latte	18
C14	Iced Shaken Caffe Latte	18
C15	Iced Caramel Caffe Latte	13
C16	Iced Hazelnut Caffe Latte	13
C17	Iced Vanilla Caffe Latte	13
C18	Iced Mocha	12
C19	Affogato	13

TEA

By Pot (2 Sachets)

T1	Organic English Breakfast	13
T2	Earl Grey Imperial	13
T3	Chamomile	13
T4	Cherry Blossom	13
T5	Dragon Pearl Jasmine	13
T6	Japanese Sencha	13
T7	Peppermint Herbal	13
T8	Tower Of London	13
T9	Pomegranate Oolong	13

MATCHA

Green Tea

K1	Hot Matcha Latte	12
K2	Iced Matcha Latte	13
K3	Iced Matcha Float	14

FRESH JUICES

J1	Orange	11
J2	Apple	11
J3	Carrot	11

FRAPPES

R1	Espresso	17
R2	Mocha	17
R3	Matcha	17
R4	Chocolate & Oreo	17
R5	Chocolate & Mint	17

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DRINKS

MILKSHAKE	L1	Vanilla	17
	L2	Strawberry	17
	L3	Chocolate	17
	L4	Mixed Berry	17
	L5	Avocado	17
	L6	Matcha	17
REAL FRUIT SMOOTHIE	E1	Mango Passionfruit	18
	E2	Orange Mango	18
	E3	Triple Berries	18
	E4	Strawberry Orange	18
	E5	Blueberry Avocado	18
BOTTLE CARBONATED	D1	Ginger Beer	12
	D2	Root Beer	12
	D3	Lemon Lime & Bitter	12
	D4	Coca Cola	8
	D5	Diet Coke	8
	D6	Float (Ice Cream)	+2
FIZZY SODA	Z1	Orange Lemonade	13
	Z2	Passion Lemonade	13
	Z3	Pinky Lemonade	13

			bottle	*bucket (5 bottles)*
BEER	A1	Tiger	15	65
	A2	Hoegaarden	19	85

			50cl	*100cl*
SPARKLING OR STILL	W1	Natural Still Mineral Water	14	18
	W2	Natural Sparkling Mineral Water	14	18

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THE BLACK KETTLE BUILDING IS WELL OVER 100 YEARS OLD

Car Park

Situated in the heart of UNESCO World Heritage zone, Beach Street is actually one of the first roads ever built in Penang, soon after the founding of Penang by Captain Francis Light in 1786. As you navigate yourself around George Town, take notice of the history-telling colonial architectural designs of bank headquarters and other commercial buildings that were built by the British. However, much of the original structure has been destroyed during World War 2.

Beach Street was named because it was once a coastal street, extending along the eastern shoreline of George Town. Nowadays, the shoreline has been moved further east due to the land reclamation in the late 19th century. Weld Quay has now replaced Beach Street as the eastern coastal shoreline in George Town.

Not all of the original architectures in Beach street were bombed away. In fact, the Black Kettle building, along with the 4-neighbouring units survived World War 2 undamaged! This can be seen by the 5-foot way (Untouched during WW2) which is in front of the main entrance of the cafe.

Furthermore, rumour has it that the floor above the cafe where we host majority of our events, was formally a paper mill that ran for 3-generations. It was alleged to be the venue in which the 'Banana Money' (a form of currency issued for use within the Imperial Japan occupied territories of Singapore, Malaya, North Borneo, Sarawak and Brunei between 1942 and 1945) was printed

Business Hours
9am — 9pm
(closed on Wednesday)

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