



## BAR-ROQUE GRILL



### ALSATIAN TARTE FLAMBÉE

**Classic / 24**

Bacon & Onion

**Veggie / 24**

Onion & Mushroom

**Cheesy / 26**

Bacon & Gruyere

**Coppa / 26**

Parmesan & Balsamic

**Snails / 26**

Bacon & Snails



### STARTERS

**Spinach Salad (V) / 26**

Goat Cheese, Pine Nuts, Tomato Confit,  
Hazelnut Dressing

**Yellow Fin Tuna / 28**

Spicy Tartar, Avocado, Crispy Rice,  
Scallion & Calamansi Lime

**Ceasar Salad / 26**

Romaine, Crispy Bacon, Parmesan,  
Quail Egg, Lemon Dressing

**Grilled Octopus / 35**

Piperade, Smoked Paprika, Almonds,  
Romesco Sauce, Lemon

**Red Snapper / 28**

Ceviche, Avocado, Pickles Jalapeño,  
Lime, Coconut



### HOT APPETIZERS

**Camembert Cheese / 28**

Baked, Mesclun, Sourdough Toast

**Tomato Soup / 20**

Smoked Carrot, Olive Oil, Croutons

**Bone Marrow / 28**

Garlic & Parsley Butter, Toast, Lemon

**Burgundy Snails / 26**

In the Shell, Garlic & Parsley Butter, Toast



### HOUSE CHARCUTERIE

**Platter (To Share) / 98 Half / 56**

Pâté en Croute, Duck Paté & Prosciutto, Pork Rillettes, Coppa,  
Smoked Ham, Dry Sausage, Wagyu Bresaola, Pickles

**Pork Rillettes / 26**

Pickles, Grainy Mustard,  
Sourdough Toast

**Dry Sausage Platter / 28**

Pickles, Mustard & Toast

**Pâté en croute / 32**

Pork, Foie Gras, Sweetbread,  
Raisins & Pistachio



## BAR-ROQUE GRILL



### HOUSE DRY AGED BEEF

We are dry-aging our beef in-house, working with O'Connor farms from Gippsland, Victoria. Amazing organic beef that is free from antibiotics and hormones. The beef is then cooked to perfection with Argentinean charcoal in a high temperature oven which in return gives us a nice char and smoky flavor to the beef.

All served with Baby Romaine Salad

**Tomahawk / Cote de boeuf  
\$188 per kg**

**Hanging Tender Wagyu 200g / 56**

**Ribeye Black Angus 250g / 68**

**Tenderloin Black Angus 220g / 60**

**Tartare Black Angus 180g / 44**

**Beef Platter, Hanger, Tenderloin,  
Ribeye / 184**

**Beef Wellington Mushroom & Spinach,  
Red Wine Jus / 60**

**Choose your SAUCE \$6**

Béarnaise | Black Pepper | Mushroom | Red Wine  
Blue Cheese | Creamy Horseradish

**Top up your Beef with  
Bone Marrow \$28**

### BURGERS

**Wagyu Patty (200g ) Morbier Cheese,  
Baby Romaine, Fries / 36**



BAR-ROQUE  
GRILL



## POULTRY, LAMB & PORK

### **Roasted Chicken Breast / 42**

Mash Potato, Mushroom & Spinach  
Creamy Chicken Jus

### **Lamb Couscous 4 ways / 44**

Merguez, Braised, Skewers, Meatball, Semolina,  
Vegetables & Harissa

### **Alsatian Choucroute 5 ways / 42**

Sausages, Belly, Shank, Ham, Potatoes,  
House Sauerkraut



## PASTA & SEAFOOD

### **Raviole Royan (V) / 38**

Mushroom, Gruyere & Garlic & Herbs Cream

### **Tigers Prawns / 42**

Linguine, Garlic, Lemon Butter & Parsley, Chili Flake

### **Grilled Tuna Steak / 44**

Risotto, Mushroom & Spinach, Crispy Bacon, Red Wine Jus

### **Seabass & Prawns / 46**

Piperade, Corn, Spinach, Tomayo, Salsa, Coriander & Lime



## SIDE DISHES

**French Fries / 12**

**House Sauerkraut / 14**

**Mesclun & Balsamic Dressing / 14**

**Raviole "Royan" / 16**

**Cesar Salad / 16**

**Smoked Broccoli & Garlic / 16**

**Gratin Dauphinois / 18**

**Sauteed Mushroom & Spinach / 18**

**Fine Green Bean, Garlic & Bacon / 18**

**Truffle Mashed Potato / 18**



## CHEESE

**Selection of French Matured Cheese served  
with Chutney and Crackers / 28**



## DESSERTS

### **Mum Recipe Apple Pie / 18**

Almond & Vanilla Ice Cream

### **Pavlova / 18**

Coconut & Mango Sorbet, Chantilly Meringue &  
Mix Berries

### **Burnt Basque Cheesecake / 20**

Strawberry Sorbet, Berries & Coulis

### **Chocolate Fondant / 20**

Chantilly & Tiramisu Ice Cream

### **Mini Madeleine to Share / 22**

Freshly Baked, served with Nutella Dipping



## PREMIUM ICE CREAM & SORBET

### **6 / per scoop**

Ice Cream: Vanilla / Tiramisu

Sorbet: Strawberry / Coconut / Mango