

# ALSATIAN TARTE FLAMBÉE

## **Classic / 22**

Bacon & Onion

## **Veggie / 22**

Onion & Mushroom

## **Cheesy / 24**

Bacon & Gruyere

## **Coppa / 26**

Parmesan & Balsamic

## **Snails / 24**

Bacon & Snails



## STARTERS

### **Spinach Salad (V) / 26**

Goat Cheese, Pine Nuts, Tomato Confit,  
Hazelnut Dressing

### **Red Snapper / 26**

Ceviche, Avocado, Jalapeño, Cilantro,  
Lime Dressing

### **Cesar Salad (V) / 26**

Smoked Broccolini, Parmesan, Quail Egg,  
Lemon Dressing

### **Yellow Fin Tuna / 28**

Tartar, Sesame & Soy, Coconut,  
Calamansi Dressing

### **Heirloom Tomato Salad (V) / 30**

Buffala Mozzarella, White Balsamic Dressing

### **Grilled Octopus / 35**

Chermoula Sauce, Piperade &  
Chickpeas, Harissa Dressing



## 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) / 88**

Pâté en Croute, Duck Paté & Prosciutto, Pork Rillettes,  
Coppa, Smoked Ham, Pickles

### **Pork Rillettes / 26**

Pickles, Grainy Mustard,  
Sourdough Toast

### **Pâté en croute / 32**

Foie Gras, Sweetbread,  
Raisins & Pistachio

### **Dry Sausage Platter / 26**

Pickles, Mustard & Toast



## 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 / 52**

**Ribeye Black Angus 250g / 64**

**Striploin USDA Primes 250g / 64**

**Tenderloin Black Angus 220g / 56**

**Tartare Black Angus 180g / 42**

**Beef Platter Hanger, Striploin, Ribeye / 178**

**Beef Wellington Mushroom & Spinach,  
Red Wine Jus / 55**

**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**



## **POULTRY, LAMB & PORK**

### **Roasted Chicken / 42**

Half, Mashed Potatoes, Mushroom & Spinach, Morel Sauce

### **Lamb Couscous / 44**

Merguez, Semolina, Braised Vegetables & Harissa

### **Alsatian Choucroute / 42**

Sausages, Smoked Pork, House Sauerkraut



## **PASTA & SEAFOOD**

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

Mushroom, Gruyere & Garlic & Herbs Cream

### **Tigers Prawns / 42**

Tagliatelle, Basil, Garlic, Spicy Tomato Sauce

### **Tuna Steak Miso / 44**

Broccolini, Carrot, Shitake & Tomato Confit, Lemon

### **Seabass / 46**

"Paella", Prawns, Spinach, Chorizo, Peas, Smoked Paprika



## **SIDE DISHES**

**French Fries / 12**

**House Sauerkraut / 14**

**Mesclun & Balsamic dressing / 14**

**Raviole "Royan" / 16**

**Broccolini "Ceasar" Salad / 16**

**Smoked Broccoli & Garlic / 16**

**Gratin Dauphinois / 18**

**Sauteed Mushroom & Spinach / 18**

**Roasted Brussel Sprout & Bacon / 18**

**Truffle Mashed Potato / 18**



## CHEESE

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



## DESSERTS

### **Crème Brûlée / 15**

White Chocolate, Passion Fruit & Vanilla

### **Apple Tarte Tatin / 16**

Almond Crumble, Vanilla Ice Cream

### **Burnt Basque Cheesecake / 16**

Berries & Coulis

### **Eton Mess / 16**

Raspberry & Mango Sorbet, Meringue & Mix Berries

### **Chocolate Fondant / 18**

Pistachio & Cherry Ice Cream

### **Mini Madeleine / 20**

Freshly Baked, served with Nutella Dipping



## PREMIUM ICE CREAM & SORBET

**6 / per scoop**

Vanilla / Pistachio & Cherry / Mango / Raspberry / Cherry