



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

Cesar Salad (V) / 26

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

Grilled Octopus / 35

Piperade, Smoked Paprika, Almonds,
Romesco Sauce, Lemon

Red Snapper / 28

Crudo, Citrus, Avocado, Pink Pepper Corn,
Lime & Spring Onions



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

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 / 54

Ribeye Black Angus 250g / 68

Striploin USDA Primes 250g / 66

Tenderloin Black Angus 220g / 58

Tartare Black Angus 180g / 44

Beef Platter, Hanger, Striploin, Ribeye / 188

Wellington Platter, Hanger, Ribeye, Wellington / 180

**Meat Platter, Cordon Bleu Crispy Pork Belly,
Hanger / 134**

**Beef Wellington Mushroom & Spinach,
Red Wine Jus / 58**

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

Chicken Cordon bleu / 42

Smoked Ham, Morbier & Gruyere Cheese, Crispy Potatoes, Salad,
Mushroom Sauce

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 & Parley, Chili Flake

Grilled Tuna Steak / 44

Butternut Squash Green Curry, Broccoli, Carrot, Spinach,
Mushroom & Lime

Seabass & Prawns / 46

Baby Gnocchi, Piperade, Spinach, Smoked Paprika,
Chorizo, Tomato Coulis



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

Roasted Brussel Sprout & Bacon / 18

Truffle Mashed Potato / 18

Creamy Baby Gnocchi, Cheese & Bacon / 18



CHEESE

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



DESSERTS

Lemon Pie / 16

Meringue, Crumble, Cherry Sorbet

Burnt Basque Cheesecake / 16

Raspberries Sorbet, Berries & Coulis

Apple Tarte Tatin / 18

Almond Crumble, Vanilla Ice Cream

Pavlova / 18

Raspberry & Mango Sorbet, Chantilly Meringue &
Mix Berries

Chocolate Fondant / 18

Pistachio & Cherry Ice Cream

Mini Madeleine to Share / 22

Freshly Baked, served with Nutella Dipping



PREMIUM ICE CREAM & SORBET

6 / per scoop

Vanilla / Pistachio & Cherry / Mango / Raspberry / Cherry