

WEEKEND



MON / TUE / WED / THU / FRI / SAT / SUN

BRUNCH

EST. 2019

MENU

- 12pm to 2:30pm -



BAR-ROQUE BOARDS

Beef Board

Hanger Wagyu Beef, Black Angus Ribeye, Beef Wellington, Baby Romaine, Red Wine Jus

\$148

Rustic Meat Board

Smoked Crispy Pork Belly, Roasted Chicken Breast, Wagyu Hanger Steak & Mushroom Sauce

\$128

Additional Side Dishes Please See Menu

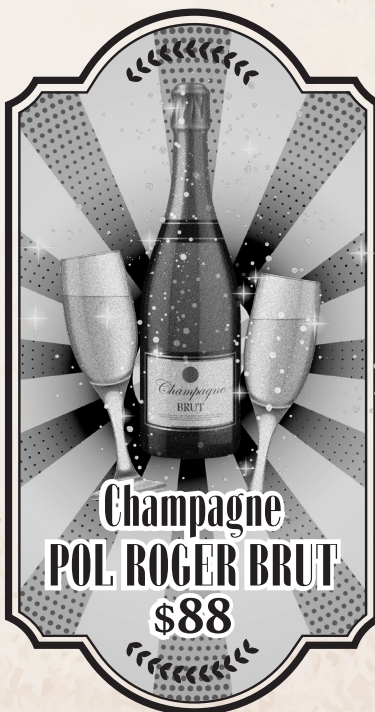


BAR-ROQUE MAINS

Smoked Crispy Pork Belly, Sauerkraut & Potatoes, Dijon Mustard
\$36

Beef Wellington, Sautéed Mushroom & Spinach, Red Wine Sauce
\$48

Crispy Pork Knuckles, House Sauerkraut, Salad & Mustard
for 2 persons
\$88



Champagne
POL ROGER BRUT
\$88

BURGERS & SANDWICH

\$30

Beef Burger
Raclette Cheese, Pickles, Fries

Chicken Burger
Gruyere Cheese, Avocado, Mayo, Fries

Croque Monsieur
Ham & Cheese

(add one sunny side up \$4.50)



BIB GOURMAND 2017
BIB GOURMAND 2018
BIB GOURMAND 2019
BIB GOURMAND 2021
BIB GOURMAND 2022

WGA CHEF OF THE YEAR 2021



WGA RESTAURANT OF THE YEAR 2022

All price are subject of service charge and GST