



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**



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 & Parley, Chili Flake

Grilled Tuna Steak / 44

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

Seabass & Prawns / 46

Piperade, Corn, Spinach, Tomato, 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

Roasted Brussel Sprout & Bacon / 18

Truffle Mashed Potato / 18



CHEESE

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



DESSERTS

Burnt Basque Cheesecake / 16

Raspberries Sorbet, Berries & Coulis

Caramelia Pie / 18

Valrhona Jivara Milk Chocolate Ganache, Salted Caramel,
Raspberry Sorbet

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