



## 3 COURSE SET LUNCH MENU @45

### APPETIZER

#### Tomato Soup

Smoked Carrots, Olive Oil & Croutons (V)

OR

#### Spinach Salad

Goat Cheese, Pine Nuts, Tomato Confit, Hazelnut Dressing (V)

OR

#### Duck Terrine

Grainy Mustard and Pickle

OR

#### Red Snapper Ceviche

Avocado, Jalapeno, Cilantro, Lime Dressing (Add \$8)

OR

#### Yellow Fin Tuna Tartar

Sesame & Soy, Coconut, Calamansi Dressing (Add \$8)

### MAIN COURSE

#### Ravioli Royan

Wild Mushroom, Gruyere & Garlic Cream (V)

OR

#### Tuna Steak Miso

Broccolini, Carrot, Shitake, Tomato Confit & Lemon

OR

#### Roasted Chicken

Mashed Potatoes, Mushroom, Spinach & Chicken Jus

OR

#### Hanging Tender Wagyu

Fries, Baby Romaine, Bearnaise (Add \$20)

OR

#### Beef Tenderloin Stroganoff

Mashed Potatoes, Mushroom (Add \$20)

### DESSERT

Eton Mess / Selection of Cheeses / Ice Cream / Sorbet

OR

Coffee / Tea



## ALSATIAN TARTE FLAMBÉE

### **Classic / 20**

Bacon & Onion

### **Veggie / 20**

Onion & Mushroom

### **Cheesy / 22**

Bacon & Gruyere

### **Coppa / 24**

Parmesan & Balsamic

### **Snails / 22**

Bacon & Snails

### **Wagyu / 24**

Bresaola Parmesan  
& Balsamic



## STARTERS

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

Goat Cheese, Pine Nuts, Tomato Confit,  
Hazelnut Dressing

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

Tartar, Sesame & Soy, Coconut,  
Calamansi Dressing

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

Smoked Broccolini, Parmesan, Quail Egg,  
Lemon Dressing

### **Grilled Octopus / 32**

Chermoula Sauce, Piperade &  
Chickpeas, Harissa Dressing

### **Red Snapper / 26**

Ceviche, Avocado, Jalapeño, Cilantro,  
Lime Dressing



## HOT APPETIZERS

### **Seared Foie Gras / 32**

Blinis, Mesclun, Morel Sauce

### **Tomato Soup / 18**

Smoked Carrot, Olive Oil, Croutons

### **Camembert Cheese / 28**

Baked, Mesclun, Sourdough Toast

### **Burgundy Snails / 24**

In the Shell, Garlic & Parsley Butter, Toast

### **Bone Marrow / 26**

Garlic & Parsley Butter, Toast, Lemon



## HOUSE CHARCUTERIE

### **Platter (To Share) / 82**

Pâté en Croute, Foie Gras Terrine, Duck Paté & Prosciutto,  
Pork Rillettes, Coppa, Wagyu Bresaola, Smoked Ham, Pickles

### **Foie Gras Terrine / 32**

Chutney, Port Wine Reduction,  
Sourdough Toast

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

Pickles, Mustard & Toast

### **Pork Rillettes / 24**

Pickles, Grainy Mustard,  
Sourdough Toast

### **Wagyu Bresaola / 26**

Carpaccio, Parmesan, Rocket,  
Balsamic

### **Pâté en croute / 28**

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**  
**\$158 per kg**

**Hanging Tender Wagyu 200g / 48**

**Ribeye Black Angus 250g / 58**

**Striploin USDA Primes 250g / 56**

**Tenderloin Black Angus 220g / 50**

**Tartare Black Angus 180g / 38**

**Beef Platter Hanger, Striploin, Ribeye / 158**

**Beef Wellington Mushroom & Spinach,  
Foie Gras, Red Wine Jus / 48**

**Choose your SAUCE \$5**

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

**Top up your Beef with**  
**Bone Marrow \$24 | Foie Gras \$16**

### BURGERS

**Wagyu Patty (200g ) Morbier Cheese,  
Baby Romaine, Fries / 35**



## POULTRY, LAMB & PORK

### **Roasted Chicken / 42**

Half, Mashed Potatoes, Mushroom & Spinach, Morel Sauce

### **Lamb Couscous / 42**

Merguez, Semolina, Braised Vegetables & Harissa

### **Alsatian Choucroute / 40**

Sausages, Smoked Pork, House Sauerkraut



## PASTA & SEAFOOD

### **Raviole Royan (V) / 36**

Mushroom, Gruyere & Garlic & Herbs Cream

### **Tigers Prawns / 38**

Tagliatelle, Basil, Garlic, Spicy Tomato Sauce

### **Tuna Steak Miso / 40**

Broccolini, Carrot, Shitake & Tomato Confit, Lemon

### **Seabass / 44**

"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

### Black Forest / 16

Chocolate Sponge, Chantilly, Cherry Sorbet

### Apple Tarte Tatin / 16

Almond Crumble, Vanilla Ice Cream

### Eton Mess / 16

Raspberry & Mango Sorbet, Meringue & Mix Berries

### Chocolate Fondant / 18

Hazelnut Praline, Pistachio Ice Cream

### Mini Madeleine / 18

Freshly Baked, served with Nutella Dipping



## PREMIUM ICE CREAM & SORBET

### 6 / per scoop

Vanilla / Pistachio / Rum Raisin / Mango /  
Raspberry / Cherry