



BAR-ROQUE GRILL



ALSATIAN TARTES FLAMBÉES

Small \$16 / Large \$28

Classic / Cheesy / Smoked Salmon / Serrano / Mushrooms

COLD APPETIZERS

Spinach Salad, Goat Cheese & Pine nuts, Chardonnay Vinegar Dressing \$18

Heirloom Tomato Salad, Crispy Burrata, Pistou \$24 Add Serrano Ham \$4

Foie Gras Terrine, Chutney, Port Wine Reduction & Brioche \$28

House Smoked Salmon, Avocado, Sour Cream & Shallots \$24

Hokkaido Scallop Carpaccio, Radish & Scallion, Yuzu Dressing \$26

Chargrilled Octopus, Piperade & Tomato Salad, Romesco Sauce \$26

Alaskan King Crab, Poached Leeks, Quail Eggs & Dijonnaise \$28



HOT APPETIZERS

Tomato Soup, Basil & Olive Oil \$15

Snails, Parsley & Garlic Butter, Tomato Confit \$18

Pan Seared Foie Gras, Figs Duo & Brioche \$28



SEAFOOD PLATTER

Oysters, Scallop Carpaccio, Prawns, Salmon Sashimi

Octopus & Alaskan King Crab Leg \$118

To Share

Freshly Shucked Oysters, Mignonette & Lemon \$MP

LE COMPTOIR DE CHARCUTERIE BOARD TO SHARE

Cured Meat & Home Made Terrine,

Foie Gras & Pickles

Small \$38 / Large \$64





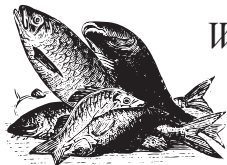
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FISH & SEAFOOD

NZ Little Neck Clam Casserole, Garlic Pork, Sausage & White Wine Broth \$38

Roasted Terakibi Fish, Prawns, Shiitake & Zucchini, Lemon Broth \$36



WHOLE NEW ZEALAND FISH TO SHARE

(UPON AVAILABILITY) - MP

ROASTED or CRUST OF SALT

Garlic Squid, Prawns, Provençal Vegetables, Rouille & Bouillabaisse Broth

CHICKEN, LAMB

Free Range Yellow Chicken, Mesclun & Chicken Jus Half \$26 Whole \$48

Grilled Dorper Spare Ribs, Spinach & Goat's Cheese Salad \$36

Dorper Lamb Shoulder Cook In Crust Of Salt To Share 3 to 4 pers \$158

BEEF

(additional Pan Seared Foie Gras \$14)

Beef Tartare, Sourdough Toast, Fries & Salad \$38

Beef Duo, Wagyu Hanger & Oxtail, Mushroom, Spinach \$42

Prime Ribeye Steak 250 gr, Fries, Salad & Shallot Sauce \$58

Tomahawk Ribeye served with Bordelaise & Baby romaine To Share MP

Additional Sauce \$3

Bar-Roque Meat Platter

*Free Range Chicken, Kurobuta Smoked Ham,
Lamb Spare Ribs
To Share* \$122



Bar-Roque Beef Platter

*Wagyu Hanger Steak, Prime Ribeye,
Beef Oxtail Pie & Foie Gras
To Share* \$168



SIDE DISH

Sweet Corn \$12

Broccoli, Garlic & Chilli \$12

French Fries (add truffle oil \$2) \$12

Mesclun Salad \$12

Ravioles "Royans" \$14

Sautéed Spinach, Goat Cheese \$12

Mushrooms & Spinach \$12

Mash Potatoes \$12