

SUNDAY **BAR-ROQUE GRILL** BRUNCH

EST. 2019

MENU

- 10am to 3pm -

SANDWICHES & BURGER

(Served With Avocado & Baby Romaine)

New York Bun / \$19

Over Easy Eggs, White Ham, Bacon & Melted Cheddar

Beef Burger / \$22

Wagyu Beef Patty, Bacon, Cheddar, Pickles Cucumber & Tomato

Reuben Sandwich / \$19

Beef Pastrami, Rye Bread, House Kraut, Melted Cheese & Island Dressing

Healthy Burger / \$19

Grilled Portobello, Avocado, Tomato Confit & Pickles

Croissant / \$14

House White Ham & Melted Cheese

ORGANIC EGGS
ANY STYLE

(Served With Avocado And Baby Romaine)

Benedict, English Muffin
Sunny Side Up & Sourdough
Scramble & Sourdough
Omelette & Sourdough

Choose Your Side Dish

Mushroom Spinach / Breakfast Sausage
Grilled White Ham / House Smoked
Salmon / Country Honey Bacon
Merguez Sausage

\$21



HOUSE DRY AGED BEEF

Hanging Tender Wagyu (200g)	\$38
Ribeye Black Angus (250g)	\$42
Striploin USDA Prime (250g)	\$45
Tenderloin Black Angus (200g)	\$40
Tartare Black Angus (150g)	\$28
Beef Platter Hanger, Striploin, Ribeye	\$125
Beef Wellington Mushroom & Spinach, Foie Gras, Red Wine Jus	\$44
Add On Sunny Side Up Organic Eggs	\$4.50
Add On Foie Gras	\$14
Add On Bone Marrow	\$14

- SIDE DISHES -

French Fries	\$10
Smoked Broccoli	\$14
Gratin Dauphinois	\$15
Raviole De Royan	\$15
Truffles Mash	\$18
Baked Potatoes, Bacon & Sour Cream	\$15
Salt Baked Jerusalem Artichoke	\$15
House Sauerkraut	\$12
Sautéed Mushroom & Spinach	\$16
Heirloom Tomato Salad	\$14

SALADS & SOUP

Tomato Soup / \$15

Smoked Carrot, Burrata Cream, Espelette Oil

Heirloom / \$24

Tomato & Burrata Cream, White Balsamic Dressing

Caesar Salad / \$26

Roasted Chicken, Romaine, Parmesan & Crouton

Red Snapper Ceviche / \$26

Finger Lime, Avocado, Red Radish & Coriander

Mediterranean Bulgur Salad / \$24

Tabbouleh, Humus, Eggplant, Tomato & Almond Dressing

SWEET FRENCH TOUCH

French Croissant / \$4.50

Pain au Chocolat / \$5.50

Freshly baked Scones / \$6

Whipped Cream & House Mad Jam

House Waffles / \$12

Maple Syrup & Double Cream

Honey French Toast / \$14

Whipped Cream, Berries & Jam

Yoghurt Granola / \$14

Red Fruit & Jam

Viennoiserie Basket / \$18

Croissant, Pain Au Chocolat, French Baguette, Butter & House Jam

Charcuterie Platter

- \$56 -

Cheese Platter

(Choose 3 House Affiner Cheese)

- \$26 -



Champagne
POL ROGER BRUT
\$88

JUICES & MOCKTAILS

Fresh Bar-Roque Juices / \$6.50

Orange / Grapefruit / Cucumber / Green Apple
Celery / Carrot / Watermelon

Fresh Bar-Roque Mocktails / \$7.50

Bar-Roque Reconciliation: Watermelon / Strawberry

The Life in Green: Green Apple / Lime / Kiwi

Energizing: Orange / Grapefruit / Lemon

Beet-it-up: Beetroot / Carrot / Celery

Sunday Detox: Green Apple / Celery / Lime

ROQUETAILS / \$15

Bloody Marry

Chef Tight

Classic Mimosa

Berries Mimosa

Piña Colada Mimosa

Margarita Mimosa

Beer Mimosa

All price are subject of service charge and GST