

TAKEAWAY &
DELIVERY MENU



All prices are nett.

Deliveries are available daily
except Mondays.

Lunch operations are from
11:30am to 2:30pm

Dinner operations are from
6:00pm to 9:00pm

Order via Whatsapp to:
+65 8866 4474 (Nicolas)



TO START



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|--|-------------|
| 01. CLASSIC TARTE FLAMBÉE (LARGE) | \$20 |
| 02. YELLOW FIN TUNA SALAD NIÇOISE
beans, quail eggs, pickles anchovies, lettuce | \$24 |
| 03. GRILLED HALOUMI SALAD
smoked broccoli, green asparagus, almond cream | \$22 |
| 04. HEIRLOOM TOMATO SALAD
burrata cream, white balsamic dressing | \$24 |
| 05. GRILLED TOMATO SOUP
smoked carrot, burrata cream, espelette oil | \$15 |



CHARCUTERIE & CHEESE

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|--|-------------|
| 06. HOUSE-MADE
DRY SAUSAGE
250G | \$22 |
| 07. PORK RILETTE
250G | \$20 |
| 08. CHARCUTERIE
PLATTER | \$48 |
| 09. CHEESE
PLATTER
with chutney & crackers | \$24 |



MAINS

10. LAMB COUSCOUS 4 WAYS	\$36
merguez, skewers, meatball, braised shank, harissa	
11. HANGING TENDER WAGYU 200 G	\$40
fries and bearnaise	
12. RIBEYE BLACK ANGUS 250 G	\$45
fries and bearnaise	
13. BEEF PLATTER TO SHARE	\$98
hanger striploin ribeye	
14. BEEF WELLINGTON	\$40
mushroom & spinach, foie gras, red wine sauce	
15. BEEF BURGER WAGYU	\$28
raclette cheese, fries	
16. PULLED PORK BURGER	\$26
Coleslaw, Cheddar, bbq sauce, Fries	
17. RAVIOLE ROYAN	\$30
mushroom, gruyere & garlic cream	
18. YELLOW SPRING CHICKEN	\$36
tagliatelle, morels & chicken jus	
19. DRY AGED CÔTE DE BOEUF OR TOMAHAWK	\$102
coleslaw, cheddar, bbq sauce, fries	per kg
20. PORK « CORDON BLEU »	\$36
mash potatoe & mushroom sauce	

SIDES

21. GRATIN DAUPHINOIS	\$12
22. RAVIOLE ROYAN	\$12
23. TRUFFLE MASH	\$12
24. SMOKED BROCCOLI	\$12
25. MUSHROOM & SPINACH	\$12

KIDS

served with choice of fries or mash

26. WAGYU BEEF PATTIE	\$16
27. ROASTED SALMON	\$16
28. ROASTED CHICKEN BREAST	\$16

**WINE & BEVERAGE PROMOTIONS ARE AVAILABLE.
PLEASE ASK FOR THE LATEST WHEN ORDERING.**



OUR ANNUAL WINE SALE

IS BACK BY POPULAR DEMAND

Our Sommelier Selections

Limited stocks available.

Reserve your wines early! Email:

nicolas@bar-roque.com.sg



[SALE]

Your Favourite Wines
At Special Prices

RED 2018

(750ml)

Aromas of ripe cherries
and a long finish of savoury
spices and dark chocolate
Best paired with roast lamb
or beef

12 BOTTLES - \$420
6 BOTTLES - \$210

WHITE 2019

(750ml)

Intense citrus aromas with
hints of pears and peaches
Best paired with
vegetables and grilled fish

12 BOTTLES - \$420
6 BOTTLES - \$210

ROSÉ 2019

(750ml)

Notes of fresh fruits and a
well-balanced acidity
Best paired with pasta, as-
paragus and barbequed
meats

12 BOTTLES - \$320
6 BOTTLES - \$160

1) BEST VALUE WINES FOR ALL OCCASIONS

RED 2018

(1500ml)

6 BOTTLES - \$440

ROSÉ 2019

(1500ml)

6 BOTTLES - \$340
3 BOTTLES - \$170

2) BEST WINES TO IMPRESS

LES INDIGENES 2018

(750ml)

A biodynamic and vibrant red wine
Best paired with red meats and cheese

12 BOTTLES - \$520 | 6 BOTTLES - \$260

3) BEST WINE FOR A GASTRONOMIC AFFAIR