

# SET LUNCH MENU

• BABY SPINACH SALAD or • STARTER OF THE DAY



## KETO BOWL 120

- Vegetarian
- Salmon (n) (f)
- Beefbar dressing



## LA SAUCE BEEFBAR

Black truffled butter sauce, with extract of Sauce Originale Relais de Paris

- The splendid filet-frites 150



## CHOOSE YOUR DESSERT

- CHEESECAKE
- FRENCH TOAST
- FRUIT SALAD



## CHEESEBURGER

- Double Cheeseburger-frites grill sauce 150



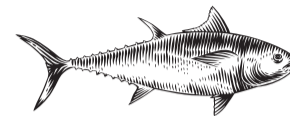
## LEAF

ROCK CORN	70
Pop corn in tempura, spicy mayonnaise	
AVOCADO HOUMOUS	85
Avocado, tahini, tortilla crisp	
SUPER KALE	95
Avocado, Parmesan, tomato, lemon zest	
ICONIC PIZZA	185
Roquette, Parmesan, truffle cream & black truffle	
STRACCIATELLA FATTOUSH	105
Stracciatella, tomatoes, cucumber, pita, fresh herbs	
CAESAR MISO	95
Salade romaine, sauce caesar miso, Parmesan, karasumi de Kobe	
GOMA SPINACH SALAD	85
Spinach, tamago, bonito flakes, sesame, miso yuzu dressing	



## BEEF

QUESADILLAS	115	DÖNER KEBABS	95
Braised Wagyu, oaxaca cheese, black truffle		Mini Wagyu beef & lamb shawarma, wheat galette, tahini	
KFC	95	TACOS	115
Wagyu beef tallow fried chicken, Sichuan pepper sauce		Angus beef, tender wheat galette, Wagyu beef butter, habanero	
CROQUE SANDO	120	MINI BIG K	3 pcs /120
Dry aged beef ribeye ham, Mozzarella cheese & La Sauce Beefbar		Mini Wagyu beef bacon burger & sauces	
SIGNATURE CARPACCIO	150	GYOZAS	95
Thin Black Angus beef fillet tart, za'atar & maple syrup		Wagyu beef & Angus ravioli, vinegary jalapeño sauce	
ARAYÉS LAHMÉ	160	SHISO BEEF TARTARE	120
Spicy minced beef, parsley, onion, mozzarella cheese		Shiso Tempura, Wagyu Beef Tartare	
TATAKI	170		
Kobe beef ribeye, yuzu ponzu sauce			



## REEF

HAMACHI CRUDO	120
Yellowtail, lemon soy sauce, black truffle	
KING CRAB SALAD	195
King crab, avocado, pomegranate, green beans, sesame	
KING CRAB TACOS*	135
Crunchy king crab tacos, cashews, satay sauce	
TUNA CEVICHE	85
Tuna, Papaya, coconut & Verbena Ceviche	
CRISPY RICE	105
Veal & tuna tartare on crispy rice & sesame cream	

# COMFORT FOOD



## GRILLED

### PRIME BLACK ANGUS BEEF

Rangers Valley, Australia

CENTER CUT FILET, 300g	375
CENTER CUT RIBEYE, 350g	375
RIBEYE CAP, 200g	330
CHATEAUBRIAND 500g	645

### WAGYU BEEF

Rangers Valley, Australia

FILET MIGNON, 200g	550
TAGLIATA New York striploin, 200g	385
STRIPLOIN, 300g	455
RIBEYE 350g	595
DOUBLE RIBEYE, 500g for 2	875
TOMAHAWK, ± 1.4kg for 2/3	1550
LAMB RACK	380
Traditional rack of lamb cooked with Beefbar spices	



## TEPPANYAKI

### CATCH OF THE DAY

Japanese and full blood wagyu  
Based on availability, 200g minimum

KOBE 神戸肉	100g/ 534
MIYAZAKI 宮崎和牛	100g/ 429
INFINITE	100g/ 259



## MEATS & SAUCES

### FILET-FRITES & BEEFBAR SAUCE 600

The splendid Wagyu filet-frites, Black truffled butter sauce, with extract of sauce Originale Relais de Paris

PARADIS PEPPER FILET	555
Pepper crusted beef filet & Paradise Pepper sauce	



## ROBATA

MISO BLACK BEEF	245
Our beefy version of the famous black cod	
LEMON CHICKEN	195
Lemon-marinated chicken	
UNAGI SALMON	215
Braised cooked, yuzu unagi sauce	



## TEMPURA

### BEEFY CORDON BLEU 350

Veal filet, Wagyu beef ham, melted cheese, Panko, black truffle cream



## PASTASCIUTTA

### WAGYU BOLOGNESE 170

Homemade Wagyu beef ragu classic pappardelle

### AMATRICIANA DI MANZO 160

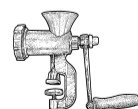
Affumicato Rigatoni, 45-day smoked ribeye ham



## WOK

### PEPPER BEEF 275

Paradise pepper stir fried beef, roasted aubergines



## GROUND

### BURGER BOMB 215

Natural beef patty, pulled beef, bone marrow, cheese, confit & crispy onions, pickle



## ROTISSERIE

### SIGNATURE SHAWARMA 185

Wagyu & lamb shawarma, Beefbar tahini, with fries on the side



## STEAMED

### GINGER JUMBO PRAWNS 285

Imperial soy sauce jumbo prawns & fresh ginger



## SIDES

### HOMEMADE POTATO MASH

Classic	60
Gravy	65
Lemon & lime	65
Mild jalapeño pepper	65
Truffle cream	85

### SIGNATURE SAUCES

Beefbar Sauce	65
Paradise Pepper	60

### FRENCH FRIES

Homemade & handcut	75
Parmesan & black truffle	150

### VEGETABLES

Seasonal vegetables	60
Sauteed Mushrooms	80
Asparagus	90

