

# STREET FOOD



## BEEF

QUESADILLAS \$32

Braised Wagyu beef, Oaxaca cheese, black truffle

BAO BUN 🌀 \$22

Steamed buns, jasmine tea, smoked short ribs Black Angus

KFC \$21

Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce

ARAYES LAHME \$24

Lebanese spiced minced wagyu beef, herb salad, mozzarella cheese



## LEAF

ROCK CORN \$19

Corn in tempura, spicy mayonnaise

MISO SPINACH SALAD \$22

Spinach, green beans, Manchego cheese, miso

• Add on Steak/Tuna +\$15/18

UMAMI CAESAR 🌀 \$24

Romaine salad, Caesar miso dressing, Parmesan, Kobe karasumi

• Add on Steak/Tuna +\$15/18

SUPER KALE \$23

Avocado, Parmesan, cherry tomatoes, lemon zests

• Add on Steak/Tuna +\$15/18

NIÇOISE SALAD \$29

Seared yellowfin tuna, tomatoes, spring onions, eggs, anchovies

SUPER SALAD \$26

Quinoa, cucumber, fresh avocado, cherry tomatoes

• Add on Steak/Tuna +\$15/18



## REEF

CRISPY RICE \$28

Spicy tuna tartare, toasted sesame

HAMACHI PASTRAMI \$25

Homemade yellowtail pastrami, cabbage slaw, miso mustard

PASSION FRUIT TIRADITO \$24

Sea bream, passion fruit, Szechuan pepper oil

CRAB TACOS \$32

Lump crab, cashews, satay sauce

JAPANESE MILK BREAD \$17

Herb butter

# COMFORT



## MEAT AND SAUCE

FILET-FRITES & BEEFBAR SAUCE

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

BLACK ANGUS FILET, 7oz \$61

PARADIS PEPPER FILET  
Pepper crusted beef filet & Paradis Pepper sauce

BLACK ANGUS FILET, 7oz \$61



## PASTASCIUTTA

WAGYU BOLOGNESE \$55

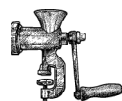
Homemade Wagyu beef ragu pappardelle, aged Parmesan cheese



## SANDWICH

FRENCH DIP \$35

Beef tagliata, caramelized onions, white cheddar, au jus



## GROUND

LE BEEFBAR BURGER \$32

American Wagyu beef, American cheese, pepper mayo, frites

• Add Beef Bacon + \$8



## ROBATA

VIETNAMESE GRILLED CHICKEN \$29

Chilled vermicelli rice noodle, pickled daikon, herb salad, garlic citrus dressing



## STEAMED

STEAMED HALIBUT \$44

Ginger caper relish

CRISPY SALMON \$38

Herbed quinoa, roasted fennel, baby spinach, tomato vinaigrette



## LUNCH MENU

\$65

1 Starter + 1 Main course

### STARTER

Choose one

SUPER KALE SALAD

Avocado, Parmesan cheese, cherry tomatoes, lemon zests

Or

UMAMI CAESAR 🌀

Romaine salad, Caesar miso dressing, Parmesan cheese, Kobe karasumi

Or

MISO SPINACH SALAD

Spinach, green beans, Manchego cheese, miso

### MAIN COURSE

Choose one

• STEAK FRITES

• CAULIFLOWER STEAK

• VIETNAMESE GRILLED CHICKEN

• STEAMED HALIBUT

• BURGER WITH FRITES

### DESSERTS

EXOTIC BURNT CHEESECAKE +15

White chocolate, mango & passionfruit cheesecake, macadamia nut & coconut crust

CARROT CAKE +15

White chocolate cream cheese filling, cream cheese icing, coconut sorbet



## GRILLED

### BLACK ANGUS BEEF

Creekstone Farms, USA

BAVETTE, 10oz \$55

NEW YORK STRIP, 18oz \$96

BONELESS RIBEYE, 20oz \$125

### AMERICAN WAGYU

Snake River Farms, Black Label

FILET MIGNON, 10oz \$130

BONE IN RIBEYE, 20oz \$265

### REEF & LEAF

CAULIFLOWER STEAK \$29

Herbed tahini, pomegranate, cilantro



## SIDES

HOMEMADE MASHED POTATOES  
Classic \$14

SIGNATURE SAUCES  
Beefbar Sauce \$12

Paradise Pepper \$12

Kampot peppercorn sauce \$12

Shiso chimichurri \$10

HOMEMADE FRENCH FRIES  
Classic \$15

Parmesan & summer truffle \$19

VEGETABLES  
Blistered shishito peppers \$14

Charred brussel sprouts \$17



