TO START

EDAMAME
Spicy or Citrus Salt — 7

OYSTER
Mango Chutney . Shallot . Ponzu — 3pcs 14,5 | 6pcs 23

BEEF BULGOGI
Sukade . Soy Sauce . Coriander . Mint . Sesame Seeds — 18

CHEESY SCALLOP
Green Asparagus . Bisque . Parmesan . Panko Crumble — 18

SPICY CHICKEN WINGS
Miso Glazed — 12

SUSHI

NIGIRI — 3 PCS

PRAWN
Nigiri Lak . Chives . Kimchee Mayonnaise — 10

SALMON
Salmon . Yuzu Soy . Nigiri Lak . Salmon Eggs — 12

SASHIMI — 8 PCS

Salmon . Sea Bass — 24

CLASSIC SUSHI ROLLS — 4 PCS | 8 PCS

EBI FRY ROLL
Black Tiger Prawn . Yuzu Soy . Takuan . Mango . Caviar — 14 | 24

CHICKEN KATSU ROLL
Miso Yuzu Mayonnaise . Kampyo . Kataifi . Unagi Sauce — 14 | 24

TORCHED SALMON
Salmon . Avocado . Radish . Yuzu Soy . Salmon Eggs — 15 | 26

SIGNATURE SUSHI ROLLS — 4 PCS | 8 PCS

BEEF ROLL
Red Onion . Crab . Avocado . Green Tempura Flakes . Adobo sauce . Chives . Red Tobiko — 14 | 24

LOBSTER ROLL
Kimchi Mayo . Takuan . Cucumber . Black Roe . Kumquat . Crispy Dried Strawberry Chips — 14 | 24

BLUEFIN TUNA TARTARE ROLL
Crispy Kataifi With Fried Ebi . Bluefin Tuna Tartare . Chives . Mandarin Ponzu Dressing — 16 | 28

LA ROUGE ROLL
Salmon . Bluefin Tuna . Sea Bass . Cucumber . Avocado . Kimchi Mayonnaise — 16 | 28

SPICY BLUEFIN TUNA ROLL
Bluefin Tuna . Avocado . Tempura Crunch . Spicy Sauce — 18 | 29

PLATTERS

BAR ROUGE PLATTER
Ebi Fry Roll . Chicken Roll . Salmon Roll . Veggie Roll — 59

GOLDEN PLATTER
Ebi Fry Roll . La Rouge Roll . Lobster Roll . Chicken Roll . Nigiri 6 pcs . Oyster 2 pcs — 69
+ Add On 10 Gram of Osetra Caviar — 30

TACO

LOBSTER TACO
Granny Smith Apple . Miso Ponzu Mayonnaise . Avocado . 2pcs — 16

CRISPY AVOCADO TACO
Paprika Salsa . Crispy Quinoa . Taco Mayonnaise . 2 pcs — 14

MAIN

BAVETTE STEAK 28
Bimi . Silky Garlic Miso Emulsion

SEA BASS 28
Spring Onion . Red Pepper . Ginger . Lemon . Garlic . Green Asparagus . Coriander-Infused Fish Sauce

STIR-FRIED THICK NOODLES (CHICKEN, SCHRIMP OR VEGETERIAN) 25
Egg . Carrot . Green Beans . Sweet Soy Sauce

SIDE DISH

FRIED RICE (VEGAN WITHOUT EGG) 7
Egg . Carrot . Cabbage . Green Beans . Sweet Soy Sauce of Kalamansi

PARMESAN FRIES 7
Yokun Gold Fries . Truffle Mayonnaise

DESSERT

BASQUE CHEESECAKE 9
Cream Cheese . White Chocolate . Bastogne

TRIPLE CHOCOLATE BROWNIE 9
A Surprise Awaits You... Think Chocolate!

SPECIALS

CAVIAR 65
10 Grams of Royal Belgium Osetra . Blini . Crème Fraîche
+ 1 glass of Moët & Chandon Brut 16

CAVIAR 145
30 Grams of Royal Belgium Osetra . Blini . Crème Fraîche
+ 1 glass of Moët & Chandon Brut 16

SHARED MENUS (minimum 2 persons)

MISS ROUGE MENU TO SHARE | 3 course | €45 p.p.

First Course
Edamame . Bar Rouge Platter

Main Course
Beef Bulgogi . Sea Bass

Dessert
Basque cheesecake

Add On Parmesan Fries or Fries Rice + €6,5

BEST OF MISS ROUGE MENU TO SHARE | 4 course | €69 p.p.

First Course
Edamame . Cheesy Scallops . Spicy Chicken Wings

Second Course
Golden Platter

Third Course
Bavette steak . Lobster Taco 1pcs

Dessert
Basque cheesecake

Add On Parmesan Fries or Fries Rice + €6,5

Vegetarian | Please let us know if you have any allergies or dietary requirements, our food & drinks are made here and may contain trace ingredients