



B E D R O C K  
BAR & GRILL

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# MENU

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CONCEPTS

2022 World Meat Series Edition III

# THE OKAN WAGYU

FINEST AUSTRALIAN PUREBRED WAGYU BEEF

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Reflecting the prestigious quality of the F4 Purebred Wagyu derived from hand-selected cattle with the best Wagyu genetics, the award-winning Australian Okan Wagyu is highly marbled with a very distinctive full-bodied, silky umami flavour.

THE PILBARA  
WESTERN AUSTRALIA





2022 World Meat Series Edition III

# THE OKAN WAGYU

FINEST AUSTRALIAN PUREBRED WAGYU BEEF

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**Smoked Wagyu Beef Tartare 38**

aged Parmigiano, land caviar, crusty woodfire-grilled sourdough

 *Bodegas Montecillo Crianza 2017* 15

**Soy-Marinated Wagyu Roast Beef Carpaccio 48**

king crab and celeriac remoulade, crispy parsnip

 *Bodegas Montecillo Reserva 2014* 19

**Bone Marrow with Smoked Bacon Jam Burger 68**

woodfire-grilled wagyu patty, Monterey jack cheese, steak cut fries, grilled lettuce, housemade Japanese cucumber pickles

 *Bodegas Montecillo Gran Reserva 2011* 25

**Twice-Cooked Wagyu MB7 Boneless Chuck Rib 138**

brown butter poached wild-caught lobster tail, porcini mushroom emulsion, black garlic

 *Bodegas Montecillo Seleccion Especial Gran Reserva 2001* 48

Prices are subject to 10% service charge and prevailing taxes.

# STARTERS

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## **Bedrock Smoked Tomato Soup**

applewood smoked tomatoes, basil mascarpone 16

## **Classic Lobster Bisque**

chive cream 32

## **French Onion Soup**

onion, beef broth, bacon, gruyere gratin 18

## **Caesar Salad**

baby cos, coated egg, bacon, white anchovies 22

## **Heirloom Tomato Salad**

burrata, basil oil, celery sea salt 28

## **Roasted Bone Marrow**

chopped parsley salad, toast 29

## **Baked Camembert**

camembert normandy, garlic spread, capers, crisp bread 30

## **Crab Cake**

apple tartare sauce 36



Roasted Bone Marrow

## RAW & CURED

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### **Oysters**

freshly shucked oysters, red wine-shallot mignonette, lemon  
(min. 3 per order, market price)

### **Jamon**

shaved jamon iberico de bellota, crisp bread, manchego cheese 54

### **Carpaccio**

thinly sliced tenderloin, onion salad, truffle dressing 38

### **Thick Cut Bacon**

dijon mustard, pinenuts 28



# THE REST



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

## **“Steak” Diane**

grilled mushroom “steak”, diane sauce, truffle fries 32

## **Barramundi**

macerated cherry tomatoes, dill, basil 42

## **Chopped Steak Burger**

USDA prime beef, bacon, fried egg, mustard bbq sauce,  
oak-smoked aged cheddar, thick cut fries 38  
add truffle fries +4

## **Brick Pressed Chicken**

boneless baby chicken, roasted celeriac,  
white truffle butter, roast chicken jus 38

## **Lobster Béarnaise Burger**

thick-cut bacon, melted cheese, thick cut fries 68

## **Spicy Lobster Linguine**

tomatoes, crustacean sauce 48

## **Iberico Pork Ribeye**

braised cabbage, bacon, mustard jus 59

## **Twice Cooked Boneless Beef Ribs**

vine-ripened tomatoes, straw fries 59

# WOODFIRE GRILL



ONLY BEDROCK PEPPER STEAK IS APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

## Bedrock Pepper Steak

300g, 350 days grain fed wagyu ribeye, black peppercorn sauce 118

*15 "Basket Press", Rockford, Shiraz 48*

## Ribeye Cap Steak

250g, 365 days grain fed cap of ribeye (limited quantities) 128

*18 "Archimedes", Francis Ford Coppola, Cabernet Sauvignon 48*

## Shio Koji Australian Wagyu Bone-in Striploin

400g 138

*19 Chateau Lagrange, Cabernet Blends 38*

## Japanese Aged Full Blood Wagyu

250g 158

*11 Aia Vecchia, Sor Ugo Bolgheri, Cabernet Merlot 38*

# WOODFIRE GRILL



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

## Australian Barley-fed Beef

Striploin 300g 88

*17 "Ugaba", Anzwika, Cabernet Blend 22*

## Australian Grass-fed Beef

Ribeye 350g 89

*19 Chateau Lagrange, Cabernet Blends 38*

## Dry Aged Beef

USDA Prime Ribeye 300g 108

USDA T-Bone 500g 98

*18 "Archimedes", Francis Ford Coppola, Cabernet Sauvignon 48*

## USDA Prime Grain-fed Beef

Tenderloin 250g 98

Ribeye 300g 99

*17 "Ugaba", Anzwika, Cabernet blend 22*

# FOR THE TABLE

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## **Tomahawk Steak**

grain fed long-bone ribeye (market price)

## **Whole Rack of Lamb**

roasted root vegetables, mint sauce 158

## **Double Cut Dry Aged Porterhouse**

1kg, thyme butter 198

## **Grilled Whole Aged Snapper**

chilli, herbs, lemon 78

## **Woodfire Grilled Kombu Cured OP Ribeye**

1kg, steak butter 228

# SAUCES

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red wine sauce, bedrock chilli oil, classic béarnaise, wholegrain whiskey mustard  
(all sauces at 4 each)

# ON TOP

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grilled lobster tail 48, pan fried foie gras 20,  
white truffle butter 6, olive oil fried eggs 6

Prices are subject to 10% service charge and prevailing taxes



Double Cut Dry Aged Porterhouse

# SIDES

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**Black Truffle Thick Cut Fries 18**

**Truffle Mashed Potatoes 18**

**Bedrock Mac N' Cheese 22**

**Sweet Potatoes, Bacon & Blue Cheese 18**

**Woodfired Grilled Chilli Corn,  
Coriander, Bacon, Cheese 16**

**Grilled Baby Gem 16**

**Sauteed Mushrooms 18**

**Creamed Spinach, Poached Egg, Cheese 18**

**Steamed Asparagus 18**

**Steamed Brocollini 18**

# SWEETS

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## **Waffle Ice Cream Sandwich**

buttermilk waffle, honey & fig ice cream 20

## **Classic Crème Brulee**

vanilla bean, cooked cream, caramelised sugar 16

## **Bedrock Black Forest**

brandied cherry, flourless chocolate cake,  
white chocolate cream, shaved chocolate 18

## **Bombe Alaska**

raspberry white chocolate ice cream,  
butter cookies, meringue, rum 24

## **Bedrock Crumble for 2**

oven baked apples, walnut streusel, vanilla ice cream 26  
(please allow 20 minutes)

## **Cinnamon Churros**

hazelnut chocolate sauce, raspberry jam 16



Bombe Alaska





Ribeye Cap Steak