



11 January 2016

For Immediate Release

ROCKS URBAN GRILL + BAR REOPENS ON 12 JANUARY 2016

Back by popular demand, this chic European grill eatery is reopening its door on 12 January 2016. With its spectacular view overlooking the iconic Marina Bay and the city skyline etched against this scenic backdrop, Rocks Urban Grill + Bar remains the ideal venue for business lunches or special dinners to mark any occasion.

Equipped with a rustic yet contemporary-styled bar, the restaurant stocks up on an amazing range of drinks at competitive prices. If you are in a celebratory mood, pop a bottle of bubbly, or have a glass of wine from the selectively crafted list featuring wines from all over the world with flavours of old European vineyards in France and Italy to established wineries in Argentina, Australia and New Zealand. Look no further if the need is for something else to revive the spirit after a long day at work - an ice-cold beer or a classic cocktail such as mojito or margarita will definitely hit the spot!

When you are ready for sustenance, continue your dining experience with Rocks' range of delicious selections. Start with freshly shucked oysters or smoked salmon and scallop carpaccio scented with that glorious aroma of truffle. The signature crab cakes and steak tartare are hot favourites that never fail to please. The menu also caters to vegetarian diners who will be delighted with the choice of grilled portobello mushroom and eggplants.

Pastas and wood-fired pizzas are always popular options with drinks. Enjoy the classic spaghetti meatball and linguine a l'olio with grilled prawns among others. There are also vegetarian choices for pizza as well as those topped with pepperoni, smoked salmon, bacon, chicken breast and parma ham.

Main courses feature an array of meats grilled to aromatic perfection. Sirloin, ribeye and lamb chops are at the top of the list, followed by Rocks cheeseburger, pork cutlets, duck confit, beef cheek and chicken thigh. If seafood is your thing, treat your tastebuds to grilled king prawn, crusted black cod, Scottish salmon, barramundi and seabass. Grilled items come with a range of homemade sauces, from 3 pepper and smoked barbecue to tartar, mushroom, red wine and béarnaise.

Add a couple of side dishes for sharing. Choose from wild mushrooms, ratatouille, organic greens or pick a spud such as French fries, truffle fries, mashed potato and potato sautéed with bacon and onion.

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For a great closure to any gratifying meal, don't leave without sampling the restaurant's tantalising desserts. The dessert wine Chateau Gravas Sauternes is a perfect companion for the timeless Rocks' favourite, peanut butter cheesecake served with chocolate ice cream or a cheese platter of camembert, gorgonzola, vieux comte, parmesan, dried fruit and crackers. For that extra oomph to a superb meal, delve into either the chocolate fondant, crème brulee, pavlova or bread and butter pudding.

So watch out for the reopening of Rocks Urban Grill + Bar this January at The Sail @ Marina Bay, #02-01/02, Singapore 018987. Open for all-day dining from 11:30am to 11:30pm Mondays to Fridays, please call 6438 4404 or email roxan@rocks.com.sg for enquires and reservations. The outlet is closed on Saturdays and Sundays (open for private functions only). For more information, visit www.rocks.com.sg.

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FOR MORE INFORMATION, PLEASE CONTACT:

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STARTERS

STEAK TARTARE	\$27
beef. egg yolk. mustard. caper. shallot. herbs.	
SCALLOP CARPACCIO	\$24
scallop. truffle. mustard. frisee. tomato.	
PARMA HAM	\$26
parma ham. rock melon. sweet balsamic. rocket salad.	
6 SHUCKED OYSTERS	\$30
oyster. shallot. vinegar. lemon.	
CRAB CAKE	\$29
crab. garlic. coriander. tomato. chili.	
SMOKED SALMON	\$24
salmon. blinis. sour cream.	
(V) GRILLED PORTOBELLO MUSHROOM	\$25
organic portobello. garlic. shallot. rocket lettuce. mushroom sauce.	
(V) PARMIGGIANA	\$24
grilled eggplant. tomato. mozzarella cheese.	

SOUPS

(V) MINISTRONE SOUP	\$19
green vegetables. basil.	
(V) WILD MUSHROOM SOUP	\$19
mushroom.	
SOUP OF THE DAY	\$19
daily soup.	

SALADS

(V) TOMATO & MOZZARELLA	\$18
momotaro tomato. mozzarella. mesclun salad.	
(V) ROCKET SALAD	\$22
rocket lettuce. balsamic dressing. pine nut.	
Add Grilled Chicken Breast (Additional \$4)	
CLASSIC CEASAR	\$28
romaine lettuce. crouton. egg. bacon. cheese.	
Add Grilled Chicken Breast (Additional \$4)	
Add Smoked Salmon (Additional \$6)	
(V) ROCKS SALAD	\$24
pumpkin. feta cheese. mesclun salad.	

PASTAS

SPAGHETTI MEATBALL	\$29
pasta. tomato sauce. veal. parmesan cheese.	
(V) LINGUINI A L'OLIO	\$24
pasta. olive oil. herbs. garlic. chili.	
LINGUINI A L'OLIO WITH GRILLED PRAWNS	\$35
pasta. olive oil. herbs. garlic. chili. prawn.	
PENNE CARBONARA	\$29
pasta. cream. chive. parma ham.	
(V) PENNE ARRABIATTA	\$25
pasta. tomato sauce. chili. parmesan cheese.	

PIZZAS

WOOD-FIRED PIZZAS (12")	\$28
(V) GRANITE	
tomato sauce. mozzarella. basil.	
(V) QUARTZITE	
tomato sauce. mozzarella. gorgonzola. parmesan. mascarpone.	
FLINT	
tomato sauce. mozzarella. pepperoni. black olive.	
ALABASTER	
tomato sauce. smoked salmon. calamari. mussels.	
LIMESTONE (CALZONE)	
tomato sauce. mozzarella. smoked bacon. mushroom. egg.	
GARNET	
tomato sauce. grilled marinated chicken breast. sundried tomato. mozzarella.	
MARBLE	
tomato sauce. mozzarella. parma ham. rocket salad.	

FROM THE GRILL

SIRLOIN	\$49
150-day grass fed australian beef. (300gm)	
RIBEYE	\$49
150-day grain fed australian beef. (300gm)	
LAMB CHOP	\$42
lamb chop. mediterranean herbs.	
ROCKS CHEESEBURGER	\$41
wagyu beef. cheese. tomato. onion. lettuce. pickles. Add Bacon (Additional \$4)	
TWICE-COOKED KUROBUTA PORK CUTLET	\$36
pork. onion. thyme. garlic.	
BEEF CHEEK	\$38
beef cheek. rosemary. thyme. garlic.	
DUCK CONFIT	\$37
duck leg.	

TOULOUSE SAUSAGES	\$35
pork. herbs. black pepper.	
BBQ GRILLED CHICKEN THIGH	\$34
chicken. ginger. chili. garlic. basil. olive oil.	
FISH AND SEAFOOD	
GRILLED KING PRAWN	\$46
king prawn. lemon. chili. olive oil.	
CRUSTED BLACK COD	\$42
cod. sundried tomato. breadcrumb. herbs.	
SCOTTISH SALMON	\$38
scottish salmon. lemon oil. lemon zest. parsley. black pepper	
GRILLED BARAMUNDI	\$38
barramundi fillet. lemon wedge.	
SEAFOOD RISOTTO	\$41
prawn. scallop. calamari. saffron. risotto.	
FRENCH SEABASS	\$45
french seabass fillet. fennel.	
SHARING SIDES	\$11
FRENCH FRIES.	TRUFFLE FRIES.
MASHED POTATOES.	SAUTEED POTATOES. ONIONS. BACON.
WILD MUSHROOMS.	RATATOUILLE.
GREEN SALAD.	SAUTEED ORGANIC GREEN VEGETABLES.
DESSERT	
CHOCOLATE FONDANT	\$22
chocolate fondant. chocolate. vanilla ice cream.	
CHEESECAKE	\$18
peanut butter cheese cake. chocolate ice cream.	
BREAD & BUTTER PUDDING	\$16
toffee ice cream.	
CRÈME BRULEE	\$19
vanilla cream. caramelized sugar cane.	
PAVLOVA	\$16
lemon cream. berries compote. passion fruit sauce.	
FRESH FRUIT PLATTER	\$16
pineapple. watermelon. mango. star fruit. strawberry.	
CHEESE PLATTER	\$22
camembert. gorgonzola. vieux comte. parmesan. dried fruit. cracker.	

ROCKS SET LUNCH

\$44⁺⁺ Per Person

Choose your starter

(V) SALAD

roasted pumpkin, cherry tomatoes, aragula salad, balsamic dressing

PRAWN

prawn cocktail, red radish, gherkins, mixed green salad

(V) SOUP

leek and potatoes soup, herbs butter croutons

Choose your main course

CHICKEN

grilled chicken breast, cauliflower mash, bacon, three pepper sauce

FISH

seabass fillet, artichokes, tomatoes, lemon cream sauce

(V) PASTA

linguine pasta, baby spinach, pine nut, garlic

Choose your dessert

CHOCOLATE

chocolate caramel mousse, feuillantine, caramelized nuts

SHERBET

red berries sherbet, light cream cheese mousse, oreo

FRUITS

fresh fruit plate, watermelon, pineapple, mango, berries

Set lunch menu changes on a weekly basis.

DINNER MENU
\$60⁺⁺ Per Person

scallop carpaccio, truffle dressing, frisee salad

Choose your starter

crab cake, homemade light chili sauce
or
mushroom soup, toasted bread

Choose your main course

pan-seared atlantic cod fish
or
grilled chicken thigh
or
grilled sirloin steak

Choose your dessert

warm chocolate fondant, vanilla ice cream
or
pavlova, lemon cream, seasonal fruits