

# VUE

## WEEKDAY LUNCH

### MENU

#### Weekday Lunch | Monday to Friday

11.30am to 2pm

#### Dinner | Monday to Saturday

5.30pm to 12am (Last Order 10.15pm)

#### Al Fresco Bar

Monday to Thursday: 5.30pm to 1am

Friday, Saturday & Eve of Public Holidays: 5.30pm to 2am

Executive Chef Sam Chin

Head Chef Jin Wei

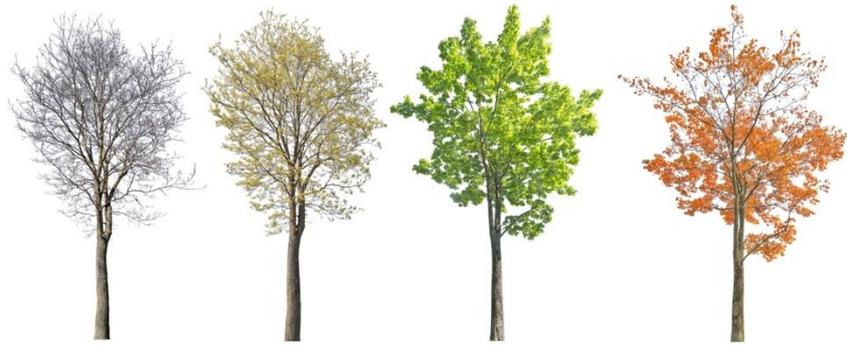
Asst. Sous-Chef Jack Peh

Asst. Sous-Chef Leon Lim

Asst. Sous-Chef Choun

Asst. Sous-Chef Liew

Pastry Chef Yuet Tan



W I N T E R

D I S C O V E R Y

M E N U

Four Courses 158

*\*Menu must be taken by the whole table, last orders at 1 pm\**

*Savour your time dining with us, whilst my team and I deliver our exquisite menu,  
full of the season's finest produce.*

*Culinary regards,  
Chef Sam Chin*

## EXECUTIVE SET LUNCH

Two Courses 68 | Three Courses 88  
Four Courses 108 | Five Courses 128

## COLD APPETISER

42-MONTH AGED JAMÓN IBÉRICO – 20gm *Persimmon, La Coca Toast*

*or*

(V) HEIRLOOM TOMATOES (GF) *Smoked Burrata, Tonburi, Black Olives*

*or*

GRILLED ARGENTINIAN RED SHRIMP SALAD *Cherry Tomatoes, Pomelo, Mango, Spicy Sesame Dressing, Toasted Almonds*

*Or*

5DO BLUE LOBSTER TOAST (**add 8**) *Whole Grain Mustard, Crème Fraîche, Yuzu Pearl*

*Or*

BEEF CARPACCIO (**add 5**) *Balsamic Glaze, Stracciatella Cream, Shaved Parmigiana*

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## HOT APPETISER

(V) GRILLED BABY GEM LETTUCE (GF) *Walnuts, Feta Cheese, Parmesan Crisp, Orange Tahini Dressing*

*or*

PAN SEARED SCALLOPS (GF) *Cauliflower Florets, Basil Aioli, Corn Velouté*

*or*

LOBSTER BISQUE (**add 8**) *Tarragon Aioli Toast, Chilli Oil*

*or*

PAN-SEARED ROUGIE FOIE GRAS (**add 12**) *Truffle Mushroom Compote, Chestnut Cream*

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## SIGNATURE RISOTTO

(V) WILD FOREST MUSHROOM RISOTTO *Porcini Mushrooms, Sautéed Chestnut Mushrooms, Parmigiano*

*or*

FOIE GRAS RISOTTO (**add 12**) *Porcini Mushrooms, Sautéed Chestnut Mushrooms, Parmigiano*

*or*

SIGNATURE UNI RISOTTO (**add 15**) *Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano*

## FROM THE GRILL & MAINS

(V) GRILLED CAULIFLOWER (GF) *Spiced Potato Ragout, Pickled Cucumber, Balsamic Lentil Sauce*

*or*

SPANISH OCTOPUS *Boiled Potato, Semi-dried Tomato, Black Olives, Venetian sauce*

*or*

IBERICO PORK ABANICO (GF) *Chestnut Purée, Grilled Asparagus, Sauce Grand-mère*

*or*

QUEENLANDS BLUEY (GF) *Cauliflower Florets, Melted Leek, White Wine Sauce*

*or*

DUCK LEG CONFIT (GF) *Truffle Mash Potato, Shallot Confit, Wild Mushroom Sauce*

## VUE'S BEEF SELECTION

*Served with Truffle Mash Potato, Heirloom Cauliflower and Red Wine Jus*

RED WINE BRAISED BEEF CHEEK (GF)

*or*

OYSTER BLADE (GF)

*or*

60-DAYS BUTTER AGED USDA FILET MIGNON **(add 48)** (GF)

*or*

24-HOUR SLOW COOKED KUMAMOTO A5 BLACK WAGYU BRISKET (GF)

*or*

SIGNATURE KUMAMOTO A5 BLACK WAGYU **(add 68)** (GF)

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## DESSERT

GARDEN OF CITRUS *Olive Oil Sponge, Yuzu Passionfruit Cream, Mandarin Orange Sorbet*

*or*

CHOCOLATE PEANUT BUTTER *Banana Caramel Coulant, Crunchy Peanut Base, Pepper Berry Sea Salt*

*or*

KALUGA QUEEN **(add 25)** *Genoise Sponge, Tahitian Vanilla Cream Cheese, Osetra Caviar*

*or*

SHIZUOKA MUSK MELON **(add 28)** (GF) *Air-flown Melon, Fresh Berries, Seasonal Sorbet*

*or*

CHEESE PLATTER **(add 8)** *Chef's choice of three cheeses, served with a variety of condiments*

*or*

CAFÉ MIGNARDISE *Choice of Coffee/Tea, served with a selection of homemade Mignardise and Petit Fours*