

VUE

W I N T E R

D I N N E R M E N U

Weekday Lunch | Monday to Friday

11.30pm to 2pm

Dinner | Monday to Saturday

5.30pm to 12am (Last Order 10.15pm)

Al Fresco Bar

Monday to Thursday: 5.30pm to 1am

Fridays, Saturdays & 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

Pastry Chef Yuet Tan



W I N T E R
D I S C O V E R Y
M E N U

S i x C o u r s e s 3 8 8

Menu must be taken by the whole table, last orders at 9pm

*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*

CHEF'S WINTER TASTING MENU

PRIX FIXE

3 COURSE	128
4 COURSE	168
5 COURSE	198
4 COURSE WINE PAIRING	140

SUNSET DINNER & LATE-NIGHT DINNER PROMOTION

3 COURSE PRIX FIXE	88		4 COURSE PRIX FIXE	128
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Enjoy a special price on our Chef's Tasting Menu when you dine from 5.30pm to 7.30pm (first seating) or 9.30pm onwards (Late-Night).

** Menu must be taken by the whole table. Last orders at 5.55pm for first seating and 10.15pm for third seating **

1. COLD APPETISER

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

or

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

or

FRESHLY SHUCKED "AMÉLIE" OYSTERS, SPÉCIALE DE CLAIRE NO. 2 *Osetra Caviar, Mignonette*

or

ZEELAND KINGFISH TATAKI *(GF) Avocado Purée, Red Radish, Earl Grey Bergamot Dressing*

or

WAGYU BEEF CARPACCIO *(add 18) Osetra Caviar, Stracciatella Cream, Shaved Parmigiana*

2. HOT APPETISER

(V) MUSHROOM TEMPURA *Wakame Sea Salt, Burdock Dashi Sauce*

or

PAN-SEARED ROUGIE FOIE GRAS *(add 8) Duck Confit Roll, Caramelised Chestnut, Truffle Mushroom Compote, Port Wine Jus*

or

CHARRED QUEENSLAND BLUEY *Lemon Soy Glaze, Vermouth Cream Espuma*

Or

ROUGIE WILD CAUGHT SCALLOP & PEARLS *(add 22) (GF) Osetra Caviar, Cauliflower Florets, Basil Aioli, Corn Velouté*

or

GRILLED 500 BLUE LOBSTER TAIL *(add 15) (GF) Orange Gastrique, Green Asparagus, Bisque Gratin*

3. SIGNATURE RISOTTO

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

or

ROUGIE FOIE GRAS RISOTTO *(add 10) Miso Cured Foie Gras, Sautéed Chestnut Mushrooms, Parmigiano*

or

CAVIAR RISOTTO *(add 12) Japanese Multi-Grain Rice, Osetra Caviar, Sea Urchin Foam, Parmigiano*

or

PREMIUM RISOTTO *(add 48) Blue Lobster Meat, Hokkaido Sea Urchin, Scallop Tataki, Osetra Caviar*

4 . FROM THE GRILL & MAINS

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

or

ZEELAND KINGFISH (GF) *Ginger Yuzu Marinade, Matchstick Potato, Brown Butter Tomato Ponzu*

or

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

or

FRENCH COQUELET (GF) *Chestnut Purée, Confit Leg Cromequis, Grilled Lettuce, Sauce Grand-mère*

or

BEEF DUO (GF) **(add 10)** *A5 Kokuou, Braised Beef Cheek, Beer Mustard, Wild Mushroom Sauce*

or

60 DAYS BUTTER-AGED USDA FILET MIGNON (GF) **(add 48)** *Truffle Potato Purée, Heirloom Cauliflower, Red Wine Jus*

or

A5 KUMAMOTO WAGYU BEEF (GF) **(add 48)** *Truffle Potato Purée, Heirloom Cauliflower, Red Wine Jus*

5 . D E S S E R T

HOJICHA CHESTNUT PEAR *Roasted Tea Cream, Chestnut Vermicelli, William Pear Bavaroise*

or

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 18)** *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*

SMALL BITES & SIDES

Grilled Cauliflower with Jerk Spice	18
Sautéed Chestnut Mushroom with Garlic (GF)	18
Grilled Asparagus	18
Grilled Baby Gem Lettuce, Miso Aioli, Bonito	20
Shoestring Fries, Truffle & Parmigiano	20

FRESHLY SHUCKED OYSTERS

"AMÉLIE", SPÉCIALE DE CLAIR NO. 2	Each	12
<i>Awarded a gold medal in Singapore's Taste Award Competition for the year 2019</i>	Half Dozen	58
<i>Raised on salt marshes in the heart of the Marennes-Oléron basin, France</i>	Dozen	108

COLD CUTS & CHEESE

CHARCUTERIE PLATTER

Chef's choice, served with a variety of condiments (10gm each) 3 Kinds 38

CURED HAMS

Jamón Ibérico – Back Leg (Montaraz Unico - Extremadura, Spain) 30gm 38

CHEESE PLATTER

Chef's choice, served with a variety of condiments (25gm each) 3 Kinds 30

SALADS

Smoked Burrata | Heirloom Tomatoes, Mozzarella Ice Cream (GF) 48

Grilled Shrimp Salad | Grilled Argentinian Red Sweet Shrimps, Spicy Sesame Dressing, Toasted Almonds (GF) 58

HAND-CUT TARTARE

Zeeland Kingfish | Ikura, Truffle Ponzu, Crème Fraîche 48

A5 Wagyu Beef | A5 Kumamoto Wagyu, Egg Yolk Gel, Crème Fraîche 58

SIGNATURE RISOTTO

Served with Hokkaido Multi-Grain Rice

Mushroom/ Foie Gras <i>(add 15)</i>	Duo Mushrooms, Truffle, Parmigiano	48
Sea Urchin	Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano	68
Premium	5DO Blue Lobster, Hokkaido Sea Urchin, Scallop Tataki, Kaluga Queen Caviar	158

TO SHARE

Grilled Spanish Octopus	Smoked Tomato & Saffron Butter, Pistachio Chimichurri	88
Grilled Australian Bay Bug	Chorizo Chipotle Sauce	88
Grilled Dry-Aged Zeeland Kingfish	Yuzu Soy Glaze, Grilled Baby Gem Lettuce	108
Grilled Seafood Platter	Blue Lobster Tail, Pan Seared Scallop, Grilled Octopus, Dry-Aged Kingfish	298

STEAK SELECTION

Grilled over Japanese Binchōtan Charcoal. Please allow up to 45 minutes preparation time for Medium Rare.

AMERICAN	USDA Prime, Brandt Family Beef – Brawley, California (Grain-Fed)		
	>60 Day Butter-Aged Filet Mignon	200gm	78
	Bone-in Prime Rib	>1kg	228

If you are opting for Medium-Rare, please advise us if you prefer to have your steak less rested to keep a higher myoglobin count (more red).

AUSTRALIAN	2GR Beef, Wagyu Crossbred – New South Wales (Grain-Fed)		
	Oyster Blade MBS 8 - 9	180gm	58
	Bone-in Sirloin MBS 8 - 9	>700gm	198

2GR Wagyu is the gateway to “Wagyu Luxury” – offering a perfect middle ground between affordability and the unmatched marbling Wagyu is famous for. The cattle are raised on lush pastures in New South Wales, Australia, and are fed a specially formulated blend of grains for a minimum of 400 days.

JAPANESE	A5 Emperor “Kokuou” Black Wagyu – Kumamoto, Kyushu Island		
	24hr Slow Cooked Brisket	150gm	98
	Tenderloin	180gm	148
	Sirloin	150gm	168
		300gm	288
	Ribeye	150gm	158
	300gm	268	

Our signature Black Wagyu hails from the Kumamoto Prefecture, raised by Saito Farms. Their cattle drinks natural water from Mount Aso, well-known worldwide for its caldera. Boasting a higher percentage of monounsaturated fat and the only free-grazing cattle in Japan. This allows Saito Farms the right to brand their wagyu “Kokuou” meaning Emperor Wagyu.

STEAK SAUCES

Red Wine Jus	5
Pistachio Chimichurri	5
Bearnaise Sauce	5

STEAK ACCOMPANIMENTS

Signature Pan-Seared Miso Foie Gras	38
Blue Lobster Tail	58