

# VUE

## W E E K E N D L U N C H

### M E N U

#### 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

**SATURDAY FLOW & FEAST: INDULGE IN A  
UNLIMITED BEVERAGE EXPERIENCE FROM  
11.30AM ONWARDS.  
(LAST BEVERAGE ORDER AT 2PM)**

**68**

Prosecco  
House White Wine  
House Red Wine  
Peroni Beer (bottle)  
Soft Drinks (Coke, Coke Zero, Sprite, Gingle Ale)  
Chilled Juices (Apple, Cranberry, Orange)  
Coffee (Americano, Café Latte, Cappuccino, Single and Double Espresso)  
Teas (English Breakfast, Earl Grey, Green Tea, Camomile, Peppermint)

**ALL SPRITZ AT \$15++ FROM (LAST ORDER AT 2PM)**

**ARTEMISIA** – Hendrick’s Orbium, Crème de Pamplemousse, La Verveine du Velay Gold, Passion Fruit Purée & Prosecco

**CHEEKY MONKEY** – Smokey Monkey Shoulder, Peach Liqueur, Camomile Syrup & Prosecco

**INTRO TO APEROL** – Hendrick’s Flora Adora, Aperol & Yuzu

**NORTHERN MIST** – Reyka Vodka, St. Germain Elderflower Liqueur, Hibiscus Syrup, Cranberry Juice & Soda

**PRINCE OF ORANGE** – Hendrick’s Original, Camomile Syrup, Orange Juice / Jam & Prosecco

**SAILOR’S TONICA** – Sailor Jerry Spiced Rum, Velvet Falernum, French Vanilla Syrup, Sweet & Sour & Tonic

**SMOKE & WHISPER** – Smokey Monkey Shoulder, Liqueur de Tabac, Cinnamon Syrup, Sweet & Sour,  
Black Walnut Bitters & Angostura Bitters

**ST PETERSBURG** – Reyka Vodka, St Germain Elderflower Liqueur & Ginger Beer

**STAG’S NAIL** – The Glenfiddich 12-Year-Old, Drambuie & Smoked Oak Syrup

**WATERMELON SPRITZ** – Milagro Silver, Vanilla Liqueur Agave Syrup, Watermelon Jus, Lime Juice & Soda

## KALUGA QUEEN

The series of sturgeon fish meat and fish by-products-Qiandao Xunlong is a combination of modern technology and green low-carbon farming mode. It breeds fresh and tender fish with pure taste and develops the precious sturgeon into an extraordinary delicacy.

FREE FLOW PER PAX	98
5 grammes (on any dishes)	12

## A LA CARTE

### FRESH OYSTERS

"AMÉLIE", SPÉCIALE DE CLAIR NO. 2	Half Dozen	48
<i>Awarded a gold medal in Singapore's Taste Award Competition for the year 2019</i>	Dozen	88
<i>Raised on salt marshes in the heart of the Marennes-Oléron basin in France</i>		

### COLD CUTS & CHEESE

#### JAMÓN IBÉRICO

Jamón Ibérico – Back Leg ( <i>Montaraz Unico - Extremadura, Spain</i> )	30gm	38
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#### CHARCUTERIE PLATTER

Chef's choice, served with a variety of condiments ( <i>10gm each</i> )	3 Kinds	38
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### SALADS

#### VUE'S HOUSE SALAD

Toasted Almonds, Spicy Sesame Dressing (GF)	18
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#### HEIRLOOM TOMATOES SALAD

(V) Smoked Burrata, Balsamic Glaze (GF)	26
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#### GRILLED BABY GEM LETTUCE

Miso Aioli, Genmai, Bonito Flakes (GF)	26
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## A LA CARTE

### SIGNATURE RISOTTO MUSHROOM

Hokkaido Multi-Grain Rice, Porcini Mushrooms, Sautéed Chestnut Mushrooms, Truffle, Parmigiano 32

### SEA URCHIN

Hokkaido Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano 42

### MAINS TO SHARE

#### GRILLED SPANISH OCTOPUS

Smoked Tomato & Saffron Butter, Pistachio Chimichurri 88

#### GRILLED AUSTRALIAN BAY BUGS

Chorizo Chipotle Sauce 60

#### GRILLED QUEENSLAND BLUEY

Cauliflower Florets, Wild Mushroom Sauce 42

#### GRILLED NEW SOUTH WALES MURRAY COD

Lemon Segments, Caper Pil-Pil Sauce 108

## STEAK SELECTION

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

<b>A M E R I C A N</b>	USDA Prime, Brandt Family Beef – <i>Brawley, California (Grain-Fed)</i>		
	>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).*

<b>A U S T R A L I A N</b>	Tajima Beef Wagyu Crossbreed, Riverina, <i>New South W, Australia (Grain-Fed)</i>		
	Oyster Blade MBS 8 - 9	180gm	58
	2GR BEEF, Wagyu Crossbred – <i>New South Wales (Grain-Fed)</i>		
	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.*

<b>J A P A N E S E</b>	A5 Emperor “Kokuou” Black Wagyu – <i>Kumamoto, Kyushu Island</i>		
	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.*

## SMALL BITES & SIDES

Grilled Cauliflower with Jerk Spice	8
Sauteed Chestnut Mushroom with Garlic (GF)	8
Grilled Asparagus	8
Grilled Baby Gem Lettuce, Miso Aioli, Bonito	10

## STEAK ACCOMPANIMENTS

Signature Pan-Seared Miso Foie Gras	38
Maine Lobster Tail	48
Red Wine Jus	5
Pistachio Chimichurri	5
Bearnaise Sauce	5

## DESSERT

### ENDLESS SWEETNESS

Free flow selections of Chef's Creations on dessert trolley  
(A la carte selections are available off the trolley)

38 PP

### CHEESE PLATTER

Chef's choice, served with a variety of condiment *(25gm each)*

3 Kinds

25

## WEEKEND SET MENU

Four Courses 108  
Five courses 128

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

*or*

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

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(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*

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

*or*

FOIE GRAS RISOTTO (**add 10**) *Porcini Mushrooms, Sautéed Chestnut Mushrooms, Parmigiano*

*or*

SIGNATURE UNI RISOTTO (**add 12**) *Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano*

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

*or*

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

*or*

TAJIMA BEEF OYSTER BLADE MBS 8-9 (**add 15**) (GF) *Truffle Mash Potato, Heirloom Cauliflower, Red Wine Jus*

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**ENDLESS SWEETNESS** Free flow selections of Chef's Creations on dessert trolley