

VUE SPECIAL TAKEAWAY MENU

7th April till 4th May 2020

SOUPS & SALADS

25 ROASTED MUSHROOM VELOUTÉ (V) (GF)

Shaved Truffle, Herb Oil

Add 3 Slow Cooked Organic Egg

18 POTATO & LEEK VELOUTÉ (V)

Add 8 Norwegian Blue Mussels & Shaved Bottarga

30 SHRIMP SALAD (GF)

Grilled Argentinian Red Prawns, Cherry Tomatoes, Sumac Raw Onions, Saffron Vinegar Dressing, Toasted Almonds

35 CRAB SALAD ON TOAST

Norwegian Red King Crab, Avocado, Cucumber, Shallot, Yuzu Mayonnaise

MAINS

72 SEAFOOD "GUAZZETTO" TOMATO STEW (GF Option w/o Bread)

Maine Lobster, Mediterranean Dover Sole, Japanese Orient Clam, Fremantle Octopus, Norwegian Blue Mussels, Argentinian Red Shrimp, La Coca Bread

42 GRILLED NEW ZEALAND ÔRA KING SALMON (GF)

Buttered Asparagus, Poached Clams, Morel & Clam Beurre Blanc

42 GRILLED SMOKED DUCK BREAST (GF)

Red Cabbage, Ginger, Scallion, Plum-Cream Dressing

40 GRILLED FRENCH YELLOW CHICKEN BREAST (GF)

Variation of Cauliflower, Pickled Ginger Chicken Jus

52 GRILLED IOWA STATE "SAKURA" PORK RACK (GF)

Chipotle Glazed, Roasted Vine Tomatoes

60 GRILLED "AMELIA PARK FARMS" MARGARET RIVER LAMB RACK (GF)

Lentil Ragout, Carrot Pureé, Asparagus, Lamb Jus

SIGNATURE 24 HOURS SLOW ROASTED BRISKET *Advance pre-order of 36hrs required*

A5 "KOKUOU" EMPEROR BLACK WAGYU - KUMAMOTO, KYUSHU ISLAND

180 1kg, Serves approx. 2-3pax

340 2kg, Serves approx. 4-6pax

Asparagus, Marble Potato, Green Peppercorn Sauce

ACCOMPANIMENTS & SIDES

12 Creamed Spinach, Parmigiano (GF)

Grilled Shishito Peppers, Bottarga (GF)

12 Shoestring Fries, Shaved Truffle, Aioli

15 Roasted Bone Marrow, Mushroom Duxelles (GF)

GÂTEAUX (150gm slice)

16 French Acacia Honey Cake

16 Burnt Cheese Cake

18 Chocolate-Hazelnut-Yuzu Cake

Orders can be placed via Email at dining@vue.com.sg or WhatsApp us at 8879 0923 or click on this link https://wa.me/6588790923

Available daily from 11am till 8.30pm for self-collection at the restaurant. Delivery options are available; and costs are borne by the consumer.