

VUE

WEEKEND SET LUNCH

“SURF & TURF”

Executive Chef Sam Chin
Sous-Chef Ryan Goh
Asst. Sous-Chef Jack Peh
Asst. Sous-Chef Mohammad Syukri
Pastry Chef Ivan Tan

SATURDAY SET LUNCH

"SURF & TURF"

SURF

(Choice of 1)

CRAB SALAD ON TOAST

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

or

OYSTERS KIRKPATRICK

Three pieces of Spéciale Geay, (Marennes-Oléron) Thick-cut Bacon,
Wasabi, Worcestershire

or

LOBSTER THERMIDOR *(add 12)*

Whole Maine Lobster, Mushroom, Sharp Cheddar & Gruyere,
Hollandaise

TURF

(Choice of 1)

CHIPOTLE GLAZE GRILLED IOWA STATE

"SAKURA PORK" RACK 250gm

Grilled Fennel, Roasted Garlic & Fennel Purée

or

SIGNATURE A5 "KOKUOU" EMPEROR BLACK WAGYU

(KUMAMOTO, JAPAN)

24hrs Slow Roasted A5 Wagyu Brisket, 200gm

or

USDA PRIME, BRANDT FAMILY BEEF

(BRAWLEY, CALIFORNIA) *(add 38)*

Binchotan-Grilled Ribeye, 250gm

SIDES

(Choice of 2)

Shoestring Fries

Marble Potatoes

Truffle Polenta

Creamed Spinach

Grilled Cauliflower

Grilled Green Peas

Onion Tempura

Roasted Bone Marrow *(add 10)*

BASQUE-STYLE BURNT CHEESECAKE

Fresh Berries and Homemade Berry Jam

prix fixe 128

lunch first cocktail on the house: choice of Bloody Mary or Mimosa, subsequent orders at 15 each

Prices are subject to 10% service charge & prevailing government taxes | (GF) – Gluten free option available

"BINCHOTAN" GRILLED STEAKS

American	USDA Prime, Brandt Family Beef - Brawley, California (Grain-Fed)		
	Filet Mignon	180gm	98
	Ribeye	250gm 500gm	98 188
Japanese	A5 "Kokuou" Emperor Black Wagyu – Kumamoto, Kyushu Island (Grass-Fed)		
	Tenderloin	180gm	138
	Sirloin	150gm 300gm	128 238
	Ribeye	150gm 300gm	118 218

All above steaks are served with onion marmalade, snowflake rice-salt & red wine jus

SMALL BITES & SIDES

Creamed Spinach & Parmigiano (GF)	18
Onion Tempura	15
Sweet Corn Fritters	15
Charcoal-Grilled Garlic Mushrooms (GF)	18
Fried Avocado, Horseradish Dip	15
Marbled Potatoes	15
Shoestring Fries, Truffle	18
Roasted Bone Marrow, Mushroom Duxelles (GF)	24

A L A C A R T E

Oysters	Spéciale Geay, No. 2 (<i>Marennes-Oléron</i>) (<i>Farmed by 5th generation Geay Family for a minimum of 42 months</i>) (<i>Raised on salt marches in the heart of the Marennes-Oléron basin</i>)	each	12
		half dozen	60
		dozen	108
"Kirkpatrick"	Baked Oyster, Thick-Cut Bacon, Wasabi, Worcestershire	each	16
		half dozen	84
		dozen	156
Crab Toast	Norwegian Red King Crab, Avocado, Cucumber, Shallot, Yuzu Mayonnaise		42
Thermidor	Baked Whole Maine Lobster, Mushroom, Sharp Cheddar, Gruyere, Hollandaise		78
Pork Rack	Chipotle Glaze Grilled Iowa State "Sakura Pork", Fennel, Roasted Garlic & Fennel Purée		58
Brisket	24-Hrs Slow Roasted A5 Wagyu Brisket Signature A5 "Kokuou" Emperor Black Wagyu – Kumamoto, Japan		68