

# 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

## WEEKEND "SURF & TURF" SET LUNCH

### **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 18) Whole Maine Lobster, Mushrooms, Cognac, Sharp Cheddar & Gruyere, Hollandaise*

### **TURF** *(Choice of 1)*

CHIPOTLE GLAZE GRILLED IOWA STATE "SAKURA PORK" RACK *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) Filet Mignon, 200gm*

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### **SIDES** *(Choice of 2)*

Skin-on Shoestring Fries

Confit Marble Potatoes

Onion Tempura & Truffle Powder

Truffle Polenta

Creamed Spinach & Parmigiano

Roasted Bone Marrow *(add 14)*

Jerk-Spiced Grilled Cauliflower

Grilled Green Peas

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BASQUE-STYLE BURNT CHEESECAKE *Fresh Berries, Homemade Berries Jam*

*or*

FRENCH ACACIA HONEY CAKE *(add 8) Acacia Honey Sponge, Dulce de Leche Honey Cream, Oats Tuile, Yogurt Sorbet*

p r i x f i x e 1 2 8

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

## A L A C A R T E

Oysters	Spéciale Geay, No. 2 ( <i>Marennes-Oléron</i> ) ( <i>Farmed by 5<sup>th</sup> 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		48
Thermidor	Baked Whole Maine Lobster, Mushroom, Sharp Cheddar, Gruyere, Hollandaise		88
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

## "BINCHOTAN" GRILLED STEAKS

American	USDA Prime, Brandt Family Beef, Brawley, California (Grain-Fed)		
	Filet Mignon	200gm	98
	Ribeye	380gm   580gm	138   198
	21-days Dry-Aged Bone-in Ribeye	1000gm	288
Japanese	A5 Emperor "Kokuou" Black Wagyu, Kumamoto, Kyushu Island (Grass-Fed)		
	Tenderloin	180gm	138
	Sirloin	150gm   300gm	158   288
	Ribeye	150gm   300gm	138   258

*All above steaks are served with onion marmalade, snowflake rice-salt & red wine jus; and Gluten-free*

Pan-Seared Foie Gras to your steak *(add 18)*

## SMALL BITES & SIDES

Creamed Spinach & Parmigiano (GF)	24	Deep-Fried Avocado & Horseradish Dip	24
Onion Tempura & Truffle Powder	18	Confit Marble Potatoes (GF)	24
Grilled Asparagus Umami Sauce	28	Skin-on Shoestring Fries, Truffle & Gruyère Cheese	24
Grilled Cauliflower with Jerk Spice	22	Roasted Bone Marrow & Mushroom Duxelles (GF)	28
Charcoal-Grilled Mushrooms (GF)	18		