

VUE

A U T U M N / W I N T E R

D I N N E R M E N U

MICHELIN
2021

Weekday Lunch | Monday to Friday
12pm to 2pm

Weekend Surf & Turf | Saturday & Sunday
12pm to 2.30pm

Dinner | Monday to Sunday
5.30pm to 10.00pm

Al Fresco Bar | Daily
3pm to 10.30pm

Executive Chef Sam Chin
Sous-Chef Joel Tan
Sous-Chef Ho Jin Wei
Asst. Sous-Chef Jack Peh
Asst. Sous-Chef Kayden Chan
Asst. Sous-Chef Leon Lim
Pastry Chef Jasmine Mok



A U T U M N / W I N T E R

D I N N E R

" O M A K A S E "

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

w i n e p a i r i n g 1 5 0

*Allow my team and I to cook this prestige menu for you &
pamper yourself with the season's finest produce*

*Culinary regards,
Chef Sam Chin*

CHEF'S TASTING MENU (AUTUMN / WINTER)

1. APPETIZER

(V) SHIZUOKA "AMELA" TOMATO & VACHERIN MONT D'OR (GF) *Ice Mint & Basil Dressing*

or

"ORANGE FED" JAPANESE MACKEREL "TATAKI" (GF) *Horseradish Greek Yoghurt, Pickled Granny Smith, Dill Dressing*

or

AUSTRALIAN VENISON LOIN CARPACCIO (GF) *Shropshire Blue Cheese, Bell Peppers, Balsamic & Herb Oil Vinaigrette*

or

NORWEGIAN RED KING CRAB SALAD (GF) *Baby Zucchini, Marinated Watermelon, Almafì Lemon Foam, Oscietra Caviar*

or

GRILLED AUSTRALIAN LANGOUSTINE **(add 12)** (GF) *Oca Root, Pickled Seaweed, Sardinian Bottarga, Wasabi-Beurre Blanc*

or

JAPANESE PEN SHELL GIANT SCALLOP "CRUDO" **(add 18)** (GF) *Uni, Marinated Cucumber, Passion Fruit Dressing*

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2. MIDDLE

(V) "TEMPURA" OF WINTER ROOT VEGETABLES *Sweet Paprika, Saffron Aioli*

or

PAN-SEARED PÉRIGORD FOIE GRAS (GF) *Braised Daikon, Black Truffle, Shitake Mushroom Dashi*

or

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

or

GRILLED MAINE LOBSTER TAIL **(add 18)** (GF) *Oscietra Caviar, Radicchio, Saffron-Pumpkin Sauce*

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3. MAIN

(V) COMTÉ & EMMENTAL RAVIOLINI *Grilled Artichoke, Truffle, Lemon Zest, Sicilian Pistachio & Pesto Sauce*

or

BARRAMUNDI "EN PAPILLOTE" (GF) *Baby Zucchini, Thyme, Sardinian Mullet Bottarga, Lemon Beurre Blanc*

or

OVEN ROASTED FRENCH GUINEAFOWL (GF) *Paprika & Gruyère Gratin, Smoked Celeriac, Lingonberry Sauce*

or

GRILLED SPANISH IBERICO PORK "PLUMA" (GF) *Pineapple-Spiced Marinade, Front Pork Loin Asparagus, Adobo Sauce*

or

STOUT BRAISED DUTCH VEAL CHEEK "EMPANADA" *Foie Gras Stuffing, Pickled Beets, Pink Peppercorn Sauce*

or

PAN-SEARED JAPANESE BLUEFISH "KUROMUTSU" **(add 28)** (GF) *Carrot Variation, Carrot-Miso Sauce*

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU SIRLOIN **(add 38)** (GF) *Broccolini, Truffle-Mash, Red Wine Jus*

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4. DESSERT

MONT BLANC PARFAIT *Chestnut & Coffee Frozen Parfait, Meringue, Vanilla Chantilly, Redcurrant Coulis*

or

MOLTEN CHOCOLATE TART *Caranoa 55% Dark Chocolate, Chocolate-Almond Crumble, Brown-Butter Ice Cream*

or

FRENCH ACACIA HONEY CAKE **(add 6)** *Honey Sponge, Dulce de Leche Cream, Sponge Crumble, Yogurt Sorbet*

or

SHIZUOKA MUSK MELON **(add 18)** (GF) *Air-flown Melon, Fresh Berries, Seasonal Sorbet*

4 COURSE PRIX FIXE

1 8 8

ADDITIONAL WINE PAIRING

1 2 5

WHISKY FLIGHT OF GLENFIDDICH 15, 18, 21

9 5

SUNSET DINNER PROMOTION (5.30pm to 7.30pm)

1 5 8

By allowing us a second seating when you leave by 7.30pm, enjoy a special price on our Chef's Tasting Menu.

*** Menu must be taken by the whole table. Last orders at 5.55pm ***

CHARCUTERIE & CHEESE

CHARCUTERIE PLATTER

Chef's choice, served with a variety of condiments (50gm each) 3 kinds 78

CURED HAMS

Jambon de Bayonne - Basque-Style Cured Ham (*Aldudes Valley, France*) 80gm 78

Jamón Paleta – Front Shoulder Ham (*Juan Pedro - Seville, Spain*) 80gm 88

Jamón Ibérico – Back Leg (*Montaraz Unico - Extremadura, Spain*) 80gm 98

CHEESE PLATTER

Chef's choice, served with a variety of condiments (50gm each) 3 kinds 58

FRESHLY SHUCKED OYSTERS

SPÉCIALE GEAY, NO. 2 each 12

Farmed by 5th generation Geay Family for a minimum of 42 months half dozen 66

Raised on salt marshes in the heart of the Marennes-Oléron basin, France dozen 120

HAND-CUT TARTARE

Blue-Fin Tuna | Blue-Fin Tuna Belly, Shallots, Avocado, Salmon Roe, Crème Fraiche, La Coca Toast 58

A5 Wagyu Beef | Hand-Cut Raw A5 Black Wagyu, Egg Yolk Gel, Crème Fraiche, Mushroom Chips 78

Add Caviar | Add 30gm of Oscietra Caviar to either the Tuna or Beef Tartare 138

SALADS

Mozzarella | Buffalo's Mozzarella, Cherry Tomatoes, Pesto, Mozzarella Ice Cream (*V & GF*) 48

Shrimp Salad | Grilled Argentinian Red Sweet Shrimps, Cherry Tomatoes, *Pomelo, Mango, Spicy Sesame Dressing, Toasted Almonds (GF)* 68

Crab Toast | Norwegian Red King Crab, Avocado, Cucumber, Shallot, Yuzu Mayonnaise 58

SIGNATURE RISOTTO

Served with Hokkaido Multi-Grain Rice

Mushroom | Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Truffle, Parmigiano (*GF*) 58

Foie Gras | Pan-Seared Miso-Marinaded Foie Gras, Parmigiano (*GF*) 68

Sea Urchin | Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano (*GF*) 78

Premium | Norwegian King Crab, Hokkaido Sea Urchin, Hand-Dive Scallop, Oscietra Caviar (*GF*) 188

STEAK SELECTION

All steaks are 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	108
	Ribeye	380gm	138
		580gm	220
	21 Days Dry-Aged, Bone-In Ribeye	1000gm	288

Farmed by the Brandt Family in Brawley, California; our organic & GMO-free steaks are from the Holstein cattle breed. Coupled with our practice of resting steaks at least 15 mins, these steaks will have a lower myoglobin appearance (less red).

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

JAPANESE	A5 Emperor “Kokuou” Black Wagyu – Kumamoto, Kyushu Island (Grass-Fed)		
	Tenderloin	180gm	148
	Sirloin	150gm	168
		300gm	298
	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.

Add Pan-Seared Foie Gras 28

SMALL BITES & SIDES

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

DESSERTS

Honey Cake	French Acacia Honey Sponge, Dulce de Leche, Sponge Crumble, Yogurt Sorbet	26
Mont Blanc	Chestnut & Coffee Frozen Parfait, Redcurrant Coulis, Vanilla Chantilly, Meringue	24
Cheesecake	Basque-Style Burnt Cheesecake, Fresh Berries, Homemade Mixed Berries Jam	24
Chocolate Tart	Caranoa 55% Dark Chocolate, Chocolate-Almond Crumble, Brown Butter Ice Cream <i>(please allow 15 mins to bake)</i>	22
Musk Melon	Fresh Berries, Seasonal Sorbet	38