

PRE-VALENTINE'S DAY

4 course prix fixe menu

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

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

or

GRILLED AUSTRALIAN LANGOUSTINE **(add 22)** (GF) Oca Root, Pickled Seaweed, Sardinian Bottarga, Wasabi-Beurre Blanc

or

MUSHROOM & DUCK RILLETTES CROQUETTE **(add 20)** (GF) Pan Seared Foie Gras, Truffle, Port Wine Sauce

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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 Radish, Black Truffle, Shitake Mushroom Dashi

or

SIGNATURE UNI RISOTTO **(add 22)** (GF) Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano

or

GRILLED MAINE LOBSTER TAIL **(add 28)** (GF) Oscietra Caviar, Radicchio, Saffron-Pumpkin Sauce

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3. MAIN

(V) SICILIAN PISTACHIO PESTO RAVIOLI Comté & Emmental Filling, Grilled Artichoke, Lemon Zest, Truffle

or

PAN-SEARED DRY-AGED LUBINA FISH (GF) Roasted Fennel Puree, Mussel, Green Herbs Chlorophyll, Crustacean Sauce

or

GRILLED RACK OF LAMB" (GF) Grilled Baby Eggplant, Smoked Eggplant Puree, Adobo Sauce

or

STOUT BRAISED DUTCH VEAL CHEEK "EMPANADA" Pan-Seared Foie Gras, Pickled Beets, Pink Peppercorn Sauce

or

OVEN ROASTED FRENCH GUINEAFOWL **(add 18)** (GF) Paprika & Gruyère Gratin, Smoked Celeriac, Lingonberry Sauce

or

BEETROOT MISO GLAZED TOOTHFISH **(add 28)** (GF) Grilled Edamame, Lotus Root Chips, Chipotle Sauce

or

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

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4. DESSERT

ETON MESS Ruby Chocolate Ganache, Champagne Gems, Roselle Jus, Chitose Strawberry

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 22)** (GF) Air-flown Melon, Fresh Berries, Seasonal Sorbet

12th – 13th FEBRUARY

1 st seating	5.30pm to 7.30pm	208 per person
2 nd seating	8.00pm to 10.30pm	238 per person

* optional 4 course wine pairing 150 per person

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