

VUE

S P R I N G

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 10.30pm

Al Fresco Bar | Daily
5pm to 12am

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



S P R I N G

D I N N E R

" O M A K A S E "

S A L T
-
I N S P I R A T I O N
-
O C E A N
-
G R A I N
-
A 5
-
M E L O N

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 (SPRING)

1 . A P P E T I Z E R

(V) POACHED WHITE ASPARAGUS (GF) *Garlic Purée , Pine Nut Dressing*

48 months Aged Jamón Ibérico (add 26)

14 DAYS DRY-AGED SHIZUOKA KINMEIDAI "TATAKI" (GF) *Sumac Spiced Fuji Apple, Apple Vinegar, Battera Kombu Sauce*

or

AUSTRALIAN VENISON LOIN TARTARE (GF) *Salted Cucumber, Poached Oyster, Sake Kasu Sauce*

or

PAN SEARED HOKKAIDO SCALLOP (GF) *Roasted Cauliflower Purée, Capers, Pistachio, Cauliflower*

or

CHEF'S SPECIAL SPRING INSPIRATION DISH (GF) **(add 28)**

Broiled Kumamoto A5 Wagyu Slices, Soy Marinated Egg Yolk, Japanese Onion, Shiitake Mushroom, Lemon Verbena Infused Dashi

—

2 . M I D D L E

(V) "TEMPURA" OF JAPANESE SPRING VEGETABLES *Vanilla Parsnip Purée , Sea Lettuce Sauce*

or

PAN-SEARED PÉRIGORD FOIE GRAS (GF) *Variation of Chitose Strawberry, Grilled Japanese Rice Cake*

or

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

or

GRILLED LOBSTER TAIL (GF) **(add 28)** *Oscietra Caviar, Chitose White Corn, Wasabi & Spring Pea Sauce*

—

3 . M A I N

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

or

PAN-SEARED 14 DAYS DRY-AGED SPANISH LUBINA FISH (GF) *Roasted Fennel Purée, Blue Mussels, Nantua Sauce*

or

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

or

GRILLED NEW ZEALAND LAMB RACK (GF) *Grilled Baby Eggplant, Smoked Eggplant Purée, Adobo Sauce*

or

BEETROOT MISO GLAZED TOOTHFISH **(add 28)** (GF) *Sautéed Edamame, Lotus Root Chips, Ginger & Lime Beurre Blanc*

or

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

—

4 . D E S S E R T

PEAR & YUZU *Poached Pear, Yuzu Foam, Oolong Tea Ice Cream*

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

COFFEE JACONDE SPONGE **(add 8)** *Espresso, Dark Rum Mascarpone, Candied Hazelnut, Hazelnut Ice Cream*

or

SHIZUOKA MUSK MELON **(add 22)** (GF) *Air-flown Melon, Fresh Berries, Seasonal Sorbet*

or

CHEESE PLATTER *Chef's choice of three cheeses, served with a variety of condiments*

(as dessert: add 18, as an additional course: add 38)

4 COURSE PRIX FIXE 1 9 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 88

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*) 88

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 Days Butter-Aged, Filet Mignon	200gm	118
	Ribeye	380gm	148
		580gm	238

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	158
	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 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

Pear & Yuzu	Poached Pear, Yuzu Foam, Oolong Tea Ice Cream	22
Chocolate Tart	Caranoa 55% Dark Chocolate, Chocolate-Almond Crumble, Brown Butter Ice Cream <i>(please allow 15 mins to bake)</i>	22
Coffee Jaconde Sponge	Espresso, Dark Rum Mascarpone, Candied Hazelnut, Hazelnut Ice Cream	24
Honey Cake	French Acacia Honey Sponge, Dulce de Leche, Sponge Crumble, Yogurt Sorbet	26
Musk Melon	Fresh Berries, Seasonal Sorbet	42