

RAISE A GLASS TO

2023

New Year's Eve Dinner & Drinks



### BAR

Saturday, 31 December 2022 | 7pm till 3am

Minimum spending of  
\$100<sup>++</sup> per guest

Additional Ala Carte of 3-tier selection of sweets from VUE's dessert vault at \$108<sup>++</sup>

### DINE-IN DINNER

Saturday, 31 December 2022 | 8pm onwards

\$688<sup>++</sup> / guest for a special  
curated 6 course dinner

A complimentary glass of Champagne Dom Pérignon, 2012 is received upon arrival, with VUE's free flow Dessert Vault, and free access to VUE's viewing deck to catch the New Year's fireworks.

### RESERVATIONS

 [dining@vue.com.sg](mailto:dining@vue.com.sg)

 (65) 8879 0923

**VUE**

OUE Bayfront, 50 Collyer Quay  
Rooftop Level 19, S049321

  [vuesingapore](https://www.facebook.com/vuesingapore)  
[Vue.com.sg](https://www.vue.com.sg)

# Menu

## KING CRAB IN FEUILLE DE BRICK

Bergamot Gel, Sauce Bercy

## BLUE FIN TUNA & RAZOR CLAM TARTARE

Soy Foam

## OYSTER & PEARL

Tarbouriech No. 2, Oscietra Caviar

## CARABINERO PRAWN

Smoked Haddock Parfait, Emerald Jelly, Beluga Caviar

## DOVER SOLE

Melted Leek, Coconut Fumet, Kaffir Lime Oil

## DUCK BREAST

Pink Peppercorn, Carrot Variation, Lavender Sauce

## SIGNATURE A5 BLACK WAGYU SIRLOIN - KUMAMOTO, JAPAN

Chervil Root Puree, Citrus, Shio Kombu, Yuzu Kosho Jus



More

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## DESSERT VAULT

### VARIETY OF DESSERT & SWEETS

Sea Salt Caramel Chocolate Tart | Matcha Raspberry Cake | Pecan Hojicha Entremet | Jivara Mousse & Green Apple Entremet | Banana Chocolate Mousse | Cassis Mont Blanc Lemongrass and Mango Guava | Milk Chocolate and Caramelised Peanut | Coconut & Pineapple Verrine (gf) | Chrysanthemum Goji Berry Panna Cotta (gf) | Rum BonBon (gf) Yuzu and Mikan Posset (gf) | Chocolate Gianduja Travel Cake (gf)

### ICE CREAM / SORBET

Pistachio Ice Cream | Blood Orange Sorbet  
Served with Mini Cones

### IMPORTED FRESH FRUITS

Shizuka Crown Musk Melon | Ajimaru Mikan Orange | Hareou Shine Muscat Grape | Sachinoka Strawberry | Fig | Yellow Dragonfruit

### IMPORTED CHEESES

Appenzeller Extra | Camembert Fermier Organic "Champs Secret" | Comte 36 Months Aged | Shropshire Blue | Tomme Red Pesto Garlic  
Served with Condiments

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