

VUE

FESTIVE

DINNER MENU

MICHELIN
2021

Weekday Lunch | Monday to Friday
12pm to 2pm

Dinner | Monday to Saturday
5.30pm to 12am (Last Order 10.15pm)

Al Fresco Bar | Monday to Saturday
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



FESTIVE

"OMAKASE"

SALT
-
INSPIRATION
-
OCEAN
-
GRAIN
-
A5
-
MELON

six courses 388

Menu must be taken by the whole table, last orders at 9pm

wine pairing 175

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 FESTIVE TASTING MENU

1 . A P P E T I S E R

(V) ROASTED ERIC ROY BABY CARROT (GF) *Sansho Pepper, Miso Chickpea Hummus, Shaved Walnut, Chimichurri*
Add 20gm of 48-month Aged Jamón Ibérico (add 20)

or

AUSTRALIAN VENISON LOIN TATAKI (GF) *Salted Lemon Crème Fraîche, Black Garlic, Citrus Oyster Sauce*

or

GRILLED VEAL SWEETBREAD (GF) *Pickled Myoga, Parsnip Espuma, Shaved Truffle, Wholegrain Mustard Sauce*

Or

JAPANESE BLUE-FIN TUNA TARTARE **(add 10)** (GF) *Avocado, Red Curry Oil, Nori Powder, Coconut-Lime Dressing*

Or

SCALLOP & PEARLS **(add 58)** (GF) *Seared Hokkaido Scallop, Sea Urchin, Beluga Caviar, Saffron Seafood Nage*

2 . M I D D L E

(V) "KAKIAGE TEMPURA" *Root Vegetables, Raspberry Powder, Pickled Radish Dressing*

or

PAN-SEARED PÉRIGORD FOIE GRAS (GF) *Blackberries, Red Currant & Dill Sauce*

or

SIGNATURE UNI RISOTTO **(add 8)** (GF) *Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano*

or

GRILLED LOBSTER TAIL **(add 28)** (GF) *Poached Porcini Mushroom, Caviar, Piquillo Pepper Sauce*

or

ROYAL BELGIAN ALBINO WHITE CAVIAR (25g) **(add 68)** *Kabocha Pumpkin Tarte Tatin, Toasted Pumpkin Seeds, Crème Fraîche*

3 . M A I N

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

or

PAN-SEARED 14 DAY DRY-AGED SPANISH SEABASS (GF) *Boiled Savoy Cabbage, Orange & Sesame XO Sauce, Smoked Mussels Cream*

or

OVEN ROASTED FRENCH DUCK BREAST *Pumpkin Purée, Speculoos Dust, Perigord Sauce*

or

SMOKED "SAKURA" PORK BELLY (GF) *Grilled Apple, Chard, Espresso Glaze, Hazelnut Butter*

or

CRISPY SCALE-ON TILEFISH **(add 18)** (GF) *Beetroot, Persimmon, Dukkah Spice Ricotta, Beetroot Dressing*

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU SIRLOIN **(add 38)** (GF) *Baby Carrot, Truffle Polenta, Red Wine Jus*

4 . D E S S E R T

BANANA FOSTER *Cacao Nibs Panna Cotta, Banana Rum Mousse, Chocolate Croustillant*

or

100% ARABICA *Opera Cake, Mascarpone Mousse, Cacao Nibs Ice Cream*

or

OOLONG WILLIAMS PEAR *Maple Sponge, Pear Bavarois, Sudachi Gel*

or

CHESTNUT **(add 6)** *Fromage Blanc Mousse, Chestnut Vermicelles, Blackcurrant Confit*

or

SHIZUOKA MUSK MELON **(add 28)** (GF) *Air-flown Melon, Fresh Berries, Seasonal Sorbet*

or

CHEESE PLATTER **(add 18)** *Chef's choice of three cheeses, served with a variety of condiments*

(as an additional course, add 38)

4 COURSE PRIX FIXE

228

ADDITIONAL WINE PAIRING

135

FLIGHTS OF FOUR WOODFORD RESERVE WHISKIES

95

SUNSET DINNER & LATE NIGHT DINNER PROMOTION

168

Enjoy a special price on our Chef's Tasting Menu when you dine from 5.30pm to 7.30pm (first seating) or 9.30pm onwards (third seating).

**** Menu must be taken by the whole table. Last orders at 5.55pm for first seating and 10.15pm for third seating ****

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 78

A5 Wagyu Beef | Hand-Cut Raw A5 Black Wagyu, Egg Yolk Gel, Crème Fraiche, Mushroom Chips 98

Add Caviar | Add 30gm of Oscietra Caviar to either the Tuna or Beef Tartare 158

SALADS

Mozzarella | Buffalo's Mozzarella, Cherry Tomatoes, Pesto, Mozzarella Ice Cream (*V & GF*) 68

Shrimp Salad | Grilled Argentinian Red Sweet Shrimps, Cherry Tomatoes, *Pomelo, Mango, Spicy Sesame Dressing, Toasted Almonds (GF)* 88

Crab Toast | Norwegian Red King Crab, Avocado, Cucumber, Shallot, Yuzu Mayonnaise 88

SIGNATURE RISOTTO

Served with Hokkaido Multi-Grain Rice

Mushroom | Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Truffle, Parmigiano (*GF*) 78

Foie Gras | Pan-Seared Miso-Marinaded Foie Gras, Parmigiano (*GF*) 88

Sea Urchin | Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano (*GF*) 98

Premium | Norwegian King Crab, Hokkaido Sea Urchin, Hand-Dive Scallop, Oscietra Caviar (*GF*) 228

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	138
	Ribeye	380gm	168
		580gm	258

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	178
	Sirloin	150gm	188
		300gm	318
	Ribeye	150gm	178
		300gm	288

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.

SMALL BITES & SIDES

Creamed Spinach & Parmigiano (GF)	24
Onion Tempura & Truffle Powder	18
Grilled Cauliflower with Jerk Spice	22
Charcoal-Grilled Mushrooms (GF)	24
Brussels Sprout with Pancetta	24
Shoestring Fries, Shaved Truffle & Gruyère	24
Roasted Bone Marrow & Mushroom Duxelles	28
Add Pan-Seared Foie Gras to any steak	38

DESSERTS

Banana Foster	Cacao Nibs Panna Cotta, Banana Rum Mousse, Chocolate Croustillant	25
100% Arabica	Opera Cake, Mascarpone Mousse, Cacao Nibs Ice Cream	25
Oolong Williams Pear	Maple Sponge, Pear Bavarois, Sudachi Gel	25
Chestnut (GF)	Vanilla Crèmeux, Gin Sauce, Chestnut Ice Cream	37
Musk Melon (GF)	Fresh Berries, Seasonal Sorbet	48