

VUE

S P R I N G

D I N N E R M E N U

Weekday Lunch | Mondays to Fridays

11.30pm to 2pm

Dinner | Mondays to Sundays

5.30pm to 12am (Last Order 10.15pm)

Al Fresco Bar

Sundays to Thursdays: 5pm to 1am

Fridays, Saturdays & Eve of Public Holidays: 5pm to 2am

Executive Chef Sam Chin

Head Chef Jin Wei

Asst. Sous-Chef Jack Peh

Asst. Sous-Chef Leon Lim

Asst. Sous-Chef Choun



S P R I N G
D I S C O V E R Y
M E N U

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

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

*Culinary regards,
Chef Sam Chin*

CHEF'S SPRING TASTING MENU

SNACKS TO START

TOFU GOUGÈRE WITH TRUFFLE PEARL (V) (2 pieces)	12
PORCINI TARTLET WITH CURED HAM AND 4-YEAR AGED BALSAMIC (2 pieces)	12

1. COLD APPETISER

(V) SMOKED BUFFALO BURRATA <i>Heirloom Tomato, Pistachio Pesto, 4-Year Aged Balsamic, Burrata Ice Cream</i>	
<i>or</i>	
42-MONTH AGED JAMÓN IBÉRICO - 30gm (GF) <i>Charentais Melon, Pickled Guindilla Pepper, Crackers</i>	
<i>or</i>	
FRESHLY SHUCKED OYSTER "AMÉLIE", SPÉCIALE DE CLAIRE NO. 3 (GF) <i>Antonius Oscietra Caviar, Mignonette</i>	
<i>or</i>	
NORWEGIAN RED KING CRAB TOAST (add 8) <i>Ikura, Avocado, Cucumber, Shallot, Yuzu Mayonnaise</i>	
<i>or</i>	
GRILLED ARGENTINIAN RED SWEET SHRIMP SALAD (GF) <i>Cherry Tomatoes, Pomelo, Mango, Spicy Sesame Dressing, Toasted Almonds</i>	
<i>or</i>	
DUTCH YELLOWTAIL KINGFISH CARPPACIO (GF) <i>Ikura, Spiced Cauliflower Rice, Almond Yoghurt Sphere</i>	
<i>or</i>	
A5 KUMAMOTO WAGYU BEEF TARTARE (add 8) <i>Hand-Cut Raw A5 Black Wagyu, Egg Yolk Gel, Crème Fraîche, Mushroom Chips, Crackers</i>	

2. HOT APPETISER

(V) GRILLED PERUVIAN WHITE ASPARAGUS (GF) <i>Fermented Black Bean, Crispy Garlic, Chilli Sabayon</i>	
<i>or</i>	
GRILLED SPANISH OCTOPUS (GF) <i>Heirloom Cauliflower, Sherry Glaze, Chorizo White Bean Stew</i>	
<i>or</i>	
BRITTANY MONKFISH CHEEK TEMPURA <i>Bergamot Gel, Semi Dried Tomato, Capsicum Glaze, Squid Ink Sauce</i>	
<i>or</i>	
SCALLOP & PEARLS (add 12) (GF) <i>Antonius Oscietra Caviar, Grilled Asparagus, Herb Aioli, Sun Dried Tomato Sherry Vinaigrette</i>	
<i>or</i>	
GRILLED MAINE LOBSTER TAIL (add 18) (GF) <i>Pickled Chitose Tomato, White Chocolate Lemon Miso Sauce</i>	
<i>or</i>	
SPICED "BRISBANE VALLEY" QUAIL (GF) <i>Ras El Hanout, Parsnip Purée, Jamón Ibérico Chip, Blackcurrant Sauce</i>	
<i>or</i>	
PAN-SEARED PÉRIGORD FOIE GRAS (add 10) <i>Duck Ragout Feuille De Brick, Hokkaido White Corn Cake, Truffle Jus</i>	
<i>or</i>	
GRILLED SANCHOKU BEEF TONGUE (GF) <i>Crispy Ginger Julienne, Torch Ginger Flower, Wild Rice Puff, Chilli Lime Dressing</i>	

3. SIGNATURE RISOTTO

(V) WILD FOREST MUSHROOM RISOTTO <i>Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano</i>	
<i>or</i>	
FOIE GRAS RISOTTO (add 8) <i>Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano</i>	
<i>or</i>	
SIGNATURE UNI RISOTTO (add 12) <i>Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano</i>	
<i>or</i>	
PREMIUM RISOTTO (add 48) <i>Norwegian King Crab, Hokkaido Sea Urchin, Hokkaido Scallop, Antonius Oscietra Caviar</i>	

4 . FROM THE GRILL & MAINS

(V) LION'S MANE MUSHROOM STEAK (GF) *Spicy Miso Glaze, Roasted Garlic Purée, Mountain Caviar, Roasted Vegetable Jus*

or

PAN SEARED SPANISH LUBINA (GF) *Jerusalem Artichoke Purée, Bergamot Broccoli Ragout, Earl Grey Foam*

or

DILL CRUSTED PATAGONIA TOOTHFISH (add 8) *Marble Potato, Black Garlic, Sautéed Spinach, Fermented Chilli Coulis*

or

DUCK LEG CONFIT (GF) *Sweet Potato Purée, Braised Fennel, Kumquat Compote, Poultry Sauce*

or

GRILLED IBERICO PORK PLUMA (GF) *Jamón Paleta, Habanero Green Mango Slaw, Grilled Asparagus, Sage Jus*

or

GRILLED DORPER LAMB SADDLE (GF) *Smashed Spring Pea, Zucchini Flower Fritter, Shredded Lamb, Lamb Jus*

or

24-HOUR SLOW COOKED A5 WAGYU BRISKET (GF) *Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus*

or

60-DAY BUTTER AGED FILET MIGNON (add 28) (GF) *Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus*

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU BEEF SIRLOIN (add 48) (GF) *Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus*

or

USDA PRIME, BRANDT FAMILY BEEF RIBEYE (300gm for 2 pax) (add 38) (GF) *Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus*

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5 . D E S S E R T

TARRAGON KIWIFruit *Java Long Pepper, Greek Yoghurt Mousse, Tarragon Kiwi Sphere*

or

RHUBARB STRAWBERRY *Tahitian Vanilla Mascarpone, Strawberry Meringue, Extra Virgin Olive Oil, Elderflower*

or

BANANA HAZELNUT *Chocolate Gavotte, Hazelnut Praline Espuma, Awayuki Shio, Cocoa Nibs Parfait*

or

PISTACHIO MOELLEUX (add 6) *Compressed Cherries, Caramelised Brick Pastry, Pistachio Ice Cream*

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*

4 COURSE PRIX FIXE 198 | 5 COURSE PRIX FIXE 248

4 COURSE WINE PAIRING 140

SUNSET DINNER & LATE NIGHT DINNER PROMOTION

3 COURSE PRIX FIXE 138 | 4 COURSE PRIX FIXE 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 ***

S M A L L B I T E S & S I D E S

Shoestring Fries (V)	16
Shoestring Fries, Truffle & Parmigiano (GF)	24
Grilled Asparagus (GF)	24
Charcoal-Grilled Mushrooms (GF)	24
Grilled Cauliflower with Jerk Spice	22
Creamed Spinach & Parmigiano (GF)	18
Onion Tempura & Truffle Powder	18