

# VUE

## WEEKDAY LUNCH MENU

**Weekday Lunch | Mondays to Fridays**  
11.30am 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

## EXECUTIVE SET LUNCH

Two Courses 68 | Three Courses 88  
Four Courses 108 | Five Courses 128

### COLD APPETISER

(V) SMOKED BUFFALO'S BURRATA (GF) *Heirloom Tomato, Pistachio Pesto, Burrata Ice Cream*

or

42-MONTH AGED JAMÓN IBÉRICO 30GM *Charentais Melon, Pickled Guindilla Pepper, Crackers*

or

NORWEGIAN RED KING CRAB TOAST **(add 12)** *Avocado, Cucumber, Shallot, Yuzu Mayonnaise*

or

GRILLED ARGENTINIAN RED SHRIMP SALAD (GF) *Cherry Tomatoes, Pomelo, Mango, Spicy Sesame Dressing, Toasted Almonds*

or

A5 KUMAMOTO WAGYU BEEF TARTARE **(add 8)** *Hand-Cut Raw A5 Black Wagyu, Egg Yolk Gel, Crème Fraîche, Mushroom Chips, Crackers*

---

### HOT APPETISER

(V) GRILLED PERUVIAN WHITE ASPARAGUS (GF) *Fermented Black Bean, Crispy Garlic, Chilli Sabayon*

or

BRITTANY MONKFISH CHEEK TEMPURA *Bergamot Gel, Semi Dried Tomato, Capsicum Glaze, Squid Ink Butter Sauce*

or

PAN SEARED SCALLOPS (GF) *Grilled Asparagus, Herb Aioli, Sun Dried Tomato Sherry Vinaigrette*

or

SPICED "BRISBANE VALLEY" QUAIL (GF) *Ras El Hanout, Celeriac Purée, Jamón Ibérico Chip, Blackcurrant Sauce*

or

GRILLED SANCHOKU BEEF TONGUE (GF) *Crispy Ginger Julienne, Torched Ginger Flower, Wild Rice Puff, Chilli Lime Dressing*

---

### SIGNATURE RISOTTO

(V) WILD FOREST MUSHROOM RISOTTO *Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano*

or

FOIE GRAS RISOTTO **(add 10)** *Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano*

or

SIGNATURE UNI RISOTTO **(add 15)** *Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano*

## FROM THE GRILL & MAINS

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

or

GRILLED SPANISH OCTOPUS (GF) Heirloom Cauliflower, Sherry Glaze, Chorizo White Bean Stew

or

GRILLED ŌRA KING SALMON (GF) Cauliflower Florets, Spiced Cauliflower Rice, White Chocolate Lemon Miso Sauce

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

BRAISED SANCHOKU BEEF CHEEK (GF) Truffle Mashed Potato, Poached Carrot, Pearl Onion, Red Wine Jus

or

60 DAYS BUTTER AGED FILET MIGNON **(add 48)** (GF) Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU BEEF SIRLOIN **(add 68)** (GF) Heirloom Cauliflower, Truffle Mashed Potato, Red Wine Jus

---

## DESSERT

TARRAGON KIWI 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