

# VUE

M O T H E R ' S D A Y

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 <b>(add 8)</b> <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>	
ORA KING SALMON MI CUIT (add 8) <i>Ikura, Tomato Dashi Aspīc, Toasted Nori, Grilled Hotaru Ika, Ginger Flower Plum Dressing</i>	
<i>or</i>	
A5 KUMAMOTO WAGYU BEEF TARTARE <b>(add 8)</b> <i>Hand-Cut Raw A5 Black Wagyu, Egg Yolk Gel, Crème Fraîche, Mushroom Chips, Crackers</i>	

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### 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 <b>(add 12)</b> (GF) <i>Antonius Oscietra Caviar, Grilled Asparagus, Herb Aioli, Sun Dried Tomato Sherry Vinaigrette</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 <b>(add 10)</b> <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>	
<i>Or</i>	
GRILLED SPANISH CARABINERO (add 28) (GF) <i>Oscietra Caviar, Scramble Egg White, Shaved Truffle, Yellow Wine Velouté</i>	

### 3. SIGNATURE RISOTTO

(V) WILD FOREST MUSHROOM RISOTTO <i>Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano</i>	
<i>or</i>	
FOIE GRAS RISOTTO <b>(add 8)</b> <i>Porcini Mushrooms, Sautéed Chanterelle Mushrooms, Parmigiano</i>	
<i>or</i>	
SIGNATURE UNI RISOTTO <b>(add 12)</b> <i>Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano</i>	
<i>or</i>	
PREMIUM RISOTTO <b>(add 48)</b> <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 Puree, Mountain Caviar, Roasted Vegetable Jus

or

SOUTH AFRICAN ABALONE PITHIVIER **(add 28)** Scallop Uni Mousse, Stuffed Morel Mushroom, Black Moss, Wild Garlic Leaves, Normandy Sauce

or

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

or

DUCK LEG CONFIT (GF) Sweet Potato Puree, 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

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

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU BEEF **(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

#### 5 . 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 DACQUOISE **(add 6)** Kirsh Cherry, Caramelised Filo Pastry, Pistachio Ice Cream

or

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

or

ROSELLA CHEESECAKE Strawberry Rose Compote, Okinawa Brown Sugar Crunchy, Hibiscus Jelly

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 \*\*

#### SMALL BITES & SIDES

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