



W E E K D A Y L U N C H
M E N U

Weekday Lunch | Monday to Friday

11.30am to 2pm

Dinner | Monday to Saturday

5.30pm to 12am (Last Order 10.15pm)

Al Fresco Bar

Monday to Thursday: 5.30pm to 1am

Friday, Saturday & Eve of Public Holidays: 5.30pm to 2am

Executive Chef Sam Chin

Head Chef Jin Wei

Asst. Sous-Chef Jack Peh

Asst. Sous-Chef Leon Lim

Asst. Sous-Chef Choun

Asst. Sous-Chef Liew

Pastry Chef Yuet Tan

EXECUTIVE SET LUNCH

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

COLD APPETISER

42-MONTH AGED JAMÓN IBÉRICO - 20gm *Charentais Melon, La Coca Toast*

or

(V) HEIRLOOM TOMATOES (GF) *Smoked Burrata, Tonburi, Black Olives, Tomato Gazpacho*

or

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

or

2GR BEEF CARPACCIO **(add 8)** *Summer Truffle, Balsamic Glaze, Stracciatella Cream, Shaved Parmigiana*

HOT APPETISER

(V) GRILLED BABY GEM LETTUCE (GF) *Almond Slivers, Parmesan Crisp, Truffle & Kelp Dressing*

or

PAN SEARED SCALLOPS (GF) *Ikura, Cauliflower Purée, Pil Pil Sauce*

or

POTATO AND LEEK SOUP *Smoked 2GR Beef, Sous-vide Egg, Sourdough Crouton*

or

PAN-SEARED PÉRIGORD FOIE GRAS **(add 12)** *Smoked Chocolate Crumbles, Apricot Confit, Port Wine Jus*

SIGNATURE RISOTTO

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

or

2GR BEEF TONGUE RISOTTO **(add 10)** *Porcini Mushrooms, Sautéed Chestnut 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 *Chipotle Glaze, Kale Chip, Mountain Caviar, Sourdough Espuma*

or

SPANISH OCTOPUS (GF) *Pistachio Chimichurri, Slow Roasted Tomatoes, Saffron Clam Sauce*

or

ØRA KING SALMON (GF) *Cauliflower Florets, Melted Leek, Bonito Potato Velouté*

or

DUCK LEG CONFIT (GF) *Truffle Mash Potato, Shallot Confit, Peppercorn Sauce*

VUE'S BEEF SELECTION

Served with Truffle Mash Potato, Heirloom Cauliflower and Red Wine Jus

2GR BRAISED BEEF CHEEK (GF)

or

2GR OYSTER BLADE (GF)

or

60-DAYS BUTTER AGED USDA FILET MIGNON (**add 48**) (GF)

or

24-HOUR SLOW COOKED KUMAMOTO A5 BLACK WAGYU BRISKET (GF)

or

SIGNATURE KUMAMOTO A5 BLACK WAGYU (**add 68**) (GF)

DESSERT

STRAWBERRY OSMANTHUS *Genoise Sponge, Rhubarb Marmalade, Yoghurt Sorbet*

or

CHOCOLATE PEANUT BUTTER *Banana Caramel Coulant, Crunchy Peanut Base, Pepper Berry Sea Salt*

or

PISTACHIO APRICOT *Brown Butter Kataifi, Apricot Compote, Sicilian Pistachio Ice Cream*

or

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

or

CHEESE PLATTER (**add 8**) *Chef's choice of three cheeses, served with a variety of condiments*

CAFÉ MIGNARDISE *Choice of Coffee/Tea, served with a selection of homemade Mignardise and Petit Fours*