

VUE

A U T U M N

D I N N E R M E N U

Weekday Lunch | Monday to Friday

11.30pm to 2pm

Dinner | Monday to Saturday

5.30pm to 12am (Last Order 10.15pm)

Al Fresco Bar

Monday to Thursday: 5.30pm to 1am

Fridays, Saturdays & 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



A U T U M N

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

*Savour your time dining with us, whilst my team and I deliver our exquisite menu,
full of the season's finest produce.*

*Culinary regards,
Chef Sam Chin*

CHEF'S AUTUMN TASTING MENU

PRIX FIXE

3 COURSE	128
4 COURSE	168
5 COURSE	198
4 COURSE WINE PAIRING	140

SUNSET DINNER & LATE-NIGHT DINNER PROMOTION

3 COURSE PRIX FIXE 88 | 4 COURSE PRIX FIXE 128

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 (Late-Night).

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

1. COLD APPETISER

42-MONTH AGED JAMÓN IBÉRICO - 20gm Sollie Figs, La Coca Toast

or

(V) HEIRLOOM TOMATOES (GF) Smoked Burrata, Tonburi, Black Olives, Mozzarella Sorbet

or

FRESHLY SHUCKED "AMÉLIE" OYSTERS, SPÉCIALE DE CLAIRE NO. 2 Osetra Caviar, Mignonette

or

KINGFISH TARTARE (GF) Nashi Pear, Shio Kombu, Fermented Pear Sauce

or

BEEF CARPACCIO (add 18) A&K Caviar, Stracciatella Cream, Shaved Parmigiana

2. HOT APPETISER

(V) MUSHROOM TEMPURA MORIWAISE Wakame Sea Salt, Chipotle Glaze

or

PAN-SEARED PÉRIGORD FOIE GRAS (add 8) Duck Ragout Roll, Maple & Mushroom Jam, Port Wine Jus

or

CHARRED QUEENSLAND BLUEY Lemon Soy Glaze, Vermouth Cream Espuma

or

SCALLOP & PEARLS (add 22) (GF) Kaluga Caviar, Cauliflower Florets, Roasted Celeriac Velouté

or

GRILLED MAINE LOBSTER TAIL (add 25) (GF) Osetra Caviar, Fried Brussel Sprout, White Wine Emulsion

3. SIGNATURE RISOTTO

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

or

PERIGORD FOIE GRAS RISOTTO (add 10) Miso Cured Foie Gras, Sautéed Chestnut Mushrooms, Parmigiano

or

KALUGA QUEEN CAVIAR RISOTTO (add 12) Japanese Multi-Grain Rice, A&K Caviar, Sea Urchin Foam, Parmigiano

or

PREMIUM RISOTTO (add 48) Maine Lobster Meat, Hokkaido Sea Urchin, Scallop Tataki, Kaluga Caviar

4 . F R O M T H E G R I L L & M A I N S

(V) CAULIFLOWER STEAK *Fermented Pepper Glaze, Kale Chips, Mountain Caviar, Sourdough Espuma*

or

SPANISH LUBINA (GF) *Steamed Asparagus, Matchstick Potato, Saffron Carrot Sauce*

or

SPANISH OCTOPUS *Slow Roasted Tomato, Squid Ink Bulgur Wheat, Paprika Oil*

or

IBERICO PORK ABANICO (GF) *Butternut Squash Purée, Grilled Asparagus, Black Pepper Jus*

or

BEEF DUO (GF) **(add 10)** A5 Kokuou, 2GR Beef Cheek, Beer Mustard, Wild Mushroom Sauce

or

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

or

A5 KUMAMOTO WAGYU BEEF (GF) **(add 48)** *Truffle Potato Purée, Heirloom Cauliflower, Red Wine Jus*

5 . D E S S E R T

KALUGA QUEEN **(add 18)** *Genoise Sponge, Tahitian Vanilla Cream Cheese, A&K Caviar*

or

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

or

AUTUMN PEAR *Lily Oolong Tea Poached Pear, Dark Chocolate Mousse, William Pear Confit*

or

SOLLIES FIG *Stracciatella, Candied Walnuts, Acacia Honey 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*

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

Grilled Cauliflower with Jerk Spice	18
Sautéed Chestnut Mushroom with Garlic (GF)	18
Grilled Asparagus	18
Fried Brussel Sprout	18
Grilled Baby Gem Lettuce, Miso Aioli, Bonito	20
Shoestring Fries, Truffle & Parmigiano	20

CAVIAR

KALUGA QUEEN

The series of sturgeon fish meat and fish by-products-Qiandao Xunlong, is a combination of modern technology and green low-carbon farming mode. It breeds fresh and tender fish with pure taste, and develops the precious sturgeon into an extraordinary delicacy.

3 types

36

COLD CUTS & CHEESE

CHARCUTERIE PLATTER

Chef's choice, served with a variety of condiments (10gm each)

3 Kinds

38

CURED HAMS

Jamón Ibérico – Back Leg (Montaraz Unico - Extremadura, Spain)

30gm

38

CHEESE PLATTER

Chef's choice, served with a variety of condiments (25gm each)

3 Kinds

30

FRESHLY SHUCKED OYSTERS

"AMÉLIE", SPÉCIALE DE CLAIR NO. 2

Each

12

Awarded a gold medal in Singapore's Taste Award Competition for the year 2019

Half Dozen

58

Raised on salt marshes in the heart of the Marennes-Oléron basin, France

Dozen

108

SALADS

Smoked Burrata | Heirloom Tomatoes, Mozzarella Ice Cream (V & GF)

48

Grilled Shrimp Salad | Grilled Argentinian Red Sweet Shrimps, Spicy Sesame Dressing, Toasted Almonds (GF)

58

HAND-CUT TARTARE

Blue Fin Tuna | Ikura, Ponzu, Crème Fraîche

48

A5 Wagyu Beef | A5 Kumamoto Wagyu, Egg Yolk Gel, Crème Fraîche

58

S I G N A T U R E R I S O T T O

Served with Hokkaido Multi-Grain Rice

Mushroom/ FOIE GRAS (add 15)	Duo Mushrooms, Truffle, Parmigiano	48
Sea Urchin	Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano	68
Premium	Maine Lobster, Hokkaido Sea Urchin, Scallop Tataki, Oscietra Caviar	128

T O S H A R E

Spanish Octopus Tentacle	Smoked Tomato & Saffron Butter, Pistachio Chimichurri	88
Australian Bay Bug	Chorizo Chipotle Sauce	88
NSW Whole Murray Cod	Chestnut Mushroom, White Wine Sauce	108

STEAK SELECTION

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 Day Butter-Aged Filet Mignon	200gm	78
	Bone-in Prime Rib	>1kg	228

If you are opting for Medium-Rare, please advise us if you prefer to have your steak less rested to keep a higher myoglobin count (more red).

AUSTRALIAN	2GR Beef, Wagyu Crossbred – New South Wales (Grain-Fed)		
	Oyster Blade MBS 8 - 9	180gm	58
	Bone-in Sirloin MBS 8 - 9	>700gm	198

2GR Wagyu is the gateway to "Wagyu Luxury" – offering a perfect middle ground between affordability and the unmatched marbling Wagyu is famous for. The cattle are raised on lush pastures in New South Wales, Australia, and are fed a specially formulated blend of grains for a minimum of 400 days.

JAPANESE	A5 Emperor "Kokuou" Black Wagyu – Kumamoto, Kyushu Island		
	24hr Slow Cooked Brisket	150gm	98
	Tenderloin	180gm	148
	Sirloin	150gm	168
		300gm	288
	Ribeye	150gm	158
		300gm	268

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.

STEAK SAUCES

Red Wine Jus	5
Pistachio Chimichurri	5
Bearnaise Sauce	5

STEAK

ACCOMPANIMENTS	
Signature Pan-Seared Miso Foie Gras	38
Maine Lobster Tail	48