



W E E K D A Y L U N C H
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 Leon Lim
Asst. Sous-Chef Choun
Asst. Sous-Chef Liew
Pastry Chef Yuet Tan



S P R I N G

D I S C O V E R Y

M E N U

F o u r C o u r s e s 1 5 8

Menu must be taken by the whole table, last orders at 1 pm

*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*

EXECUTIVE SET LUNCH

Two Courses	6 8		Three Courses	8 8
Four Courses	1 0 8		Five Courses	1 2 8

COLD APPETISER

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

or

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

or

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

Or

5DO BLUE LOBSTER TOAST (**add 8**) *Whole Grain Mustard, Crème Fraîche, Yuzu Pearl*

Or

SALMON CRUDO (**add 5**) *Ikura, Ginger Mirin Dressing, Crispy Shredded Ginger, Herb Oil*

Or

BEEF CARPACCIO (**add 5**) *Balsamic Glaze, Stracciatella Cream, Shaved Parmigiana*

HOT APPETISER

(V) GRILLED BABY GEM LETTUCE (GF) *Walnuts, Feta Cheese, Parmesan Crisp, Orange Tahini Dressing*

or

PAN SEARED SCALLOPS (GF) *Cauliflower Florets, Balsamic Reduction, Hazelnut Oil*

or

LOBSTER BISQUE (**add 8**) *Sourdough Crouton,, Chilli Oil*

or

PAN-SEARED ROUGIE FOIE GRAS (**add 12**) *Apple Compote, Rhubarb Carolina Sauce*

SIGNATURE RISOTTO

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

or

FOIE GRAS RISOTTO (**add 12**) *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) GRILLED CAULIFLOWER (GF) *Spiced Potato Ragout, Pickled Cucumber, Balsamic Lentil Sauce*

or

SPANISH OCTOPUS *Boiled Potato, Semi-dried Tomato, Black Olives, Pistachio Chimichurri*

or

IBERICO PORK ABANICO (GF) *Carrot Purée, Grilled Asparagus, Sauce Grand-mère*

or

AKAROA SALMON (GF) *Cauliflower Florets, Melted Leek, White Wine Sauce*

or

DUCK LEG CONFIT (GF) *Truffle Mash Potato, Shallot Confit, Chicken Jus*

VUE'S BEEF SELECTION

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

STONEAXE RED WINE BRAISED BEEF CHEEK (GF)

or

STONEAXE RUMPCAP (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

GARDEN OF CITRUS *Olive Oil Sponge, Yuzu Passionfruit Cream, Mandarin Orange Sorbet*

Or

STRAWBERRY PISTACHIO *Lychee Strawberry Mousse, Honey Mascarpone Ice Cream, Elderflower Sauce*

Or

CHITOSE MAIZE **(add 12)** *Osetra Caviar, Hazelnut Crunchy, Cereal Milk Cream, Mugicha Tea 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*

or

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