



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 Saturday
5.30pm to 12am (Last Order 11pm)

Executive Chef Sam Chin
Sous-Chef Leon Lim
Asst. Sous-Chef Choun
Asst. Sous-Chef Gary
Asst. Sous-Chef Thien Zaw
Pastry Chef Yuet Tan



A U T U M N

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 68 | Three Courses 88
Four Courses 108 | Five Courses 138

COLD APPETISER

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

or

(V) HEIRLOOM TOMATOES (GF) *Smoked Burrata, Japanese Mountain Caviar, Black Olives*

or

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

or

KOCHI TUNA CRUDO (GF) *Sumac Oil, Toasted Walnut, Green Apple, Kelp Yoghurt*

or

LOBSTER TAIL ON TOAST **(add 28)**, *Mixed Green, Avocado, Yuzu Whole Grain Mustard Dressing*

or

VEIRE IRISH F1 WAGYU BEEF CARPACCIO **(add 12)** *Balsamic Glaze, Stracciatella Cream, Shaved Parmigiana*

HOT APPETISER

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

or

ITALIAN CHICKPEA & CLAM SOUP (GF) *Lemon, Clam, Prawn, Chilli Pepper, Olive Oil*

or

PAN-SEARED ROUGIE FOIE GRAS **(add 12)** *Peach Compote, Carrot & Mustard Carolina Sauce*

or

SCALLOPS & PEARL **(add 20)** (GF) *Kaluga Queen Oscietra Caviar, Melted Leek, Saffron Beurre Blanc*

SIGNATURE RISOTTO & PASTA

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

or

SIGNATURE UNI RISOTTO **(add 18)** *Japanese Multi-Grain Rice, Hokkaido Sea Urchin, Sea Urchin Foam, Parmigiano*

or

MARINATED KOCHI TUNA ORECCHIETTE **(add 12)** *Smoked Ikura, Fried Capers, Lemon Marinara Sauce*

FROM THE GRILL & MAINS

(V) GRILLED CAULIFLOWER (GF) *Spicy Sesame, Pickled Cucumber, Balsamic Lentil Sauce*

or

PORK ABANICO & CLAMS (GF) *Clams, Potato, Garlic & White Wine Sauce*

or

AUSTRALIAN MURRAY COD (GF) *Pinenut, Raisin, Fennel Caponata*

or

DUCK LEG CONFIT (GF) *Green Pea Mashed, Shallot Confit, Chicken Jus*

or

MEDITERRANEAN GRILLED SEAFOOD **(add 28)** (GF) *Langoustine, Octopus, Murray Cod, Palermo Pepper Salsa, Chorizo Butter Sauce*

VUE'S BEEF SELECTION

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

VEIRE IRISH F1 WAGYU RUMP STEAK (GF)

or

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

or

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

or

A5 KOKUOU PRIME WAGYU STEAK **(add 68)** (GF)

DESSERT

TOMATO STRAWBERRY *White Chocolate Ganache, Calamansi Bergamot, Strawberry Yoghurt Sorbet*

or

BANANA MOCHA *Caramelized Bananas, Fleur de Cao 70% Torte, Ethiopian Coffee Ice Cream*

or

CAVIAR PAIN PERDU **(add 18)** *Osetra Caviar, Nutmeg Brioche French Toast, Vanilla Milk Foam*

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*

SMALL BITES & SIDES

Onion Tempura & Truffle Powder 12

Grilled Cauliflower with Jerk Spice 12

Sautéed Chestnut Mushroom with Garlic (GF) 12

Grilled Asparagus 15

Shoestring Fries, Truffle & Parmigiano 10