

# 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>   |  |
| ØRA KING SALMON MI CUIT <b>(add 8)</b> <i>Ikura, Tomato Dashi Aspic, 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

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|---|--|
| (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 <b>(add 28)</b> (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 . F R O M T H E G R I L L & M A I N S

(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*

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## 5 . D E S S E R T

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 \*\**

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

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