

VUE

Spring 2020

Executive Chef Sam Chin
Sous-Chef Ryan Goh
Asst. Sous-Chef Jack Peh
Asst. Sous-Chef Mohd. Syukri

VEGETARIAN TASTING MENU (SPRING)

KELP CURED ASPARAGUS

Smoked Beetroot & Raspberry Vinegar Emulsion, Asparagus Purée, Truffle

or

ROMANESCO VELOUTÉ

Variation of Violet Cauliflower, Blue Cheese Crumble

JAPANESE RAPESEED BLOSSOM TEMPURA

Sumac Marinated Radish, Spiced Balsamic Dip

or

PORCINI MUSHROOM RISOTTO

Vialone Nano Rice, Variation of Mushrooms

JAPANESE PUMPKIN "GRATIN"

Melted Gruyere Cheese, Mesclun, Homemade Truffle Infused Honey, Smashed Raspberry Vinaigrette

or

PAPPARDELLE

Kalamata Olives, Grilled Bell Peppers, Kelp Dressing

SOY MILK ICE CREAM

Textures of Strawberries, Fresh Mint

or

JAPANESE SEASONAL FRUIT PLATTER

Shizuoka Musk Melon, Saga "Ichigo-San" Strawberry *(add 6)*

prix fixe 128

4 course wine pairing 85

Prices are subject to 10% Service Charge and 7% GST

CHEF'S TASTING MENU (SPRING)

GRILLED ASPARAGUS

Garlic, Miso & Black Bean Purée, Crispy Aomori Sakura Shrimp, Asparagus Cream, Seaweed Reduction

or

NORWEGIAN DIVER SCALLOP (GF)

Avocado, Cucumber & Jalapeno Gazpacho, Salmon Roe, Capers, Star Moss

or

ICELANDIC LANGOUSTINE

Pink Radish & Fennel Slaw, Roasted Onion Consommé, Jamón Ibérico Crisp, Osetra Caviar, Herb Oil *(add 12)*

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PAN SEARED FOIE GRAS

Variation of Rhubarb, Rhubarb-Vinegar Reduction, Homemade Brioche

or

GRILLED MAINE LOBSTER TAIL

Romanesco Florets, Violet Cauliflower Purée, Spring Onion & Bear Leek Salsa *(add 8)*

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NEW ZEALAND "ALPINE MERINO" LAMB LOIN

Charcoal Grilled Free-Range Lamb, Variation of Eggplant, Herb Oil, Balsamic Lamb Jus

or

BUTTER POACHED SPANISH TURBOT

Sheep's Head Mushroom, Grilled White Asparagus, Coriander & Basil Chlorophyll, Beurre Blanc *(add 12)*

or

"KOKUOU" EMPEROR A5 BLACK WAGYU SIRLOIN – KUMAMOTO, KYUSHU

Hand Mashed Spring Peas, Whole Grain Mustard Red Wine Jus *(add 28)*

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STRAWBERRY SHORTCAKE

Crème Diplômée, Chantilly Cream, Strawberry Jam, Yogurt Ice Cream

or

CHOCOLATE GATEAU

Jivara Hazelnut Mousse, Yuzu Curd, Fudge Cake, Praline Ice Cream *(add 6)*

prix fixe 128

4 course wine pairing 85

Prices are subject to 10% Service Charge and 7% GST

FROM THE CHARCUTERIE BAR

CHARCUTERIE PLATTER

Chef's choice, served with a variety of condiments (50gm each)	3 kinds	38
	5 kinds	58

A LA CARTE

Pressed Meats	Country Pâté with Espelette Pepper (Aldudes Valley, France)	100gm	18
	Duck Rillettes	100gm	18
	Wagyu Beef Rillettes	100gm	24
Cured Sausage	Basque-Style Chorizo (Aldudes Valley, France)	80gm	18
	Finocchiona – Fennel & Garlic (NSW, Australia)	80gm	18
Salumi	Coppa "A Salumeria" (Corsica, France)	80gm	18
Whole Muscle	Basque-Style Bayonne Ham (Aldudes Valley, France)	80gm	20
Jamón Ibérico	Paleta – Front Leg, Juan Pedro (Seville, Spain)	80gm	65
	Jamón – Back Leg, Aljomar (Salamanca, Spain)	80gm	78

CONDIMENTS & ACCOMPANIMENTS

La Coca Basque-style Toast (8 Pieces)	8
Homemade Preserved Apples & Pears	8
Basque-Style Guindillas Peppers	10
Cherries with Vinegar	10
Toasted Mixed Nuts	10

APPETISERS

RAW

Oysters	Spéciale Geay, No. 2 (Marennes-Oléron, France)	each	12
	<i>(Farmed by 5th generation Geay Family for a minimum 42 months)</i>	half dozen	60
	<i>(Raised on salt marshes in the heart of the Marennes-Oléron basin)</i>	dozen	108
Ceviche	Japanese Halibut, Norwegian Diver Scallops, New Caledonian Obsiblu Prawns, Tiger's Milk		38

TARTARE

Tuna	Blue-Fin Tuna Belly, Scallops, Radish, Avocado, Seaweed "Feuille De Brick"		48
Beef	Hand-Cut A5 Emperor "Kokuou" Black Wagyu, Egg Yolk Gel, Crème Fraiche, Mushroom Chips		58

SALADS & SOUP

Salad	Locally Farmed Greens, Compressed Watermelon, Olive Soil, Quinoa, Citrus Vinaigrette (V)		28
Mozzarella	Buffalo's Mozzarella, Cherry Tomatoes, Shiso Pesto, Homemade Mozzarella Ice Cream (V)		28
Velouté	Jerusalem Artichoke Cream Soup, Zucchini, Crème Fraiche, Herb Oil (V)		28

MAIN COURSES

VEGETARIAN

Pappardelle	Kalamata Olives, Grilled Bell Peppers, Kelp Dressing (V)	38
Quinoa	Homemade Potato & Quinoa Patties, Pecans, Grilled Vegetable Jus (V)	38
Pumpkin Gratin	Japanese Pumpkin, Melted Gruyere Cheese, Mesclun, Homemade Truffle Honey, Raspberry Vinaigrette	42

PROTEINS

Red Tilefish	Crispy Scale-On Tilefish, Shiso Marinated Purple Cabbage, Citrus & Clam Emulsion	52
Spanish Turbot	Butter-Poached, Sheep's Head Mushroom, White Asparagus, Coriander & Basil Chlorophyll, Beurre Blanc	68
Porcini Risotto	Italian Vialone Nano Rice, Pan-seared Miso-marinated Foie Gras	42
Chicken Breast	Grilled French Yellow Chicken, Romanesco Purée, Purple Cauliflower, Pickled Ginger Chicken Jus	40
Pork Rack	Chipotle Glaze Grilled Iowa State "Sakura" Pork, Grilled Fennel, Roasted Garlic & Fennel Purée	52
Lamb Rack	Grilled "Amelia Park Farm" Margaret River Lamb, Lentil Ragout, Carrot Pureé, Asparagus, Lamb Jus	60

"BINCHOTAN" GRILLED STEAKS

American	USDA Prime Black Angus, Aspen Ridge Farms, Colorado (Grain-Fed)		
	Filet Mignon	180gm	98
	Ribeye	250gm 500gm	98 168
	USDA Black Angus, 60 Days Dry-aged, 44 Farms, Texas (200 Days Corn-Fed)		
	Bone-In Ribeye	1000gm+	198
Japanese	A5 Emperor "Kokuou" Black Wagyu, Kumamoto, Kyushu Island (Grass-Fed)		
	Tenderloin	180gm	138
	Sirloin	150gm 300gm	128 238
	Ribeye	150gm 300gm	118 218

All steaks are served with onion marmalade, snowflake rice-salt & red wine jus

SMALL BITES & SIDES

Creamed Spinach	15	Grilled Shishito Peppers, Bottarga	18
Onion Tempura	12	Marbled Potatoes	15
Sweet Corn Fritters	15	Shoestring Fries, Truffle	15
Charcoal-Grilled Garlic Mushrooms	15	Roasted Bone Marrow, Truffle	15
Fried Avocado, Horseradish Dip	15		

FROM THE CHEESE BAR

CHEESE PLATTER

Chef's choice, served with a variety of condiments (50gm each)	3 kinds	38
	5 kinds	58

A LA CARTE

Soft	Truffle Brie de Meaux – Raw Cow's (Île-de-France, France)	50gm	18
	Palet Cendré – Raw Goat's (Loire, France)	50gm	15
	Camembert Du Champ Secret – Raw Cow's (Normandy, France)	50gm	16
Semi-Hard	Lavort – Thermized Sheep's (Auvergne, France)	50gm	16
	Tomme de Brebis with Espelette Pepper – Raw Sheep's (Pyrenees, France)	50gm	14
Hard	36 Month Aged Comté – Raw Cow's (Burgundy, France)	50gm	18
	Scotch Whisky Mature Cheddar – Raw Cow's (Wales, UK)	50gm	15
	Red Pesto Garlic Tomme – Raw Cow's (Loire, France)	50gm	15
Blue	Irish Smokey Blue – Pasteurised Cow's (Northern Ireland)	50gm	16
	Shropshire Blue – Pasteurised Cow's (Nottinghamshire, UK)	50gm	14

CONDIMENTS & ACCOMPANIMENTS

Mixed Dried Fruit Bread	8	Cherries with Vinegar	10
Homemade Preserved Apples & Pears	8	Dried Muscat	10
Basque-Style Guindillas Peppers	10	Toasted Mixed Nuts	10

DESSERTS

Strawberry Pavlova	14
Meringue, Strawberry Chantilly Cream, Passionfruit Curd, Strawberry-Mint Sorbet	
French Acacia Honey Cake	22
Acacia Honey Sponge, Dulce de Leche Honey Cream, Oats Tuile, Yogurt Sorbet	
Pineapple & Coconut Frangipane Tart	16
Orange Mascarpone Chantilly Cream, Coconut-Lime Sorbet	
Chocolate Gateau	22
Jivara Hazelnut Mousse, Yuzu Curd, Fudge Cake, Praline Ice Cream	
Chocolate "Bloom"	18
Raspberry Pulp, Hazelnut Crumble, Almond Brownie, Vanilla Ice Cream, Salted Caramel	