

# VUE

LUNCH

SPRING 2020

Executive Chef Sam Chin  
Sous Chef Ryan Goh  
Asst. Sous Chef Jack Peh  
Asst. Sous Chef Mohammad Syukri  
Pastry Chef Ivan Tan

## LUNCH BEVERAGES

### WINES BY THE GLASS

		150ml	500ml	
		Gls	Carafe	Btl
NV	Philippe Gamet, Blanc de Noirs, Mardeuil, France ( <i>Pinot Noir, Pinot Meunier</i> )	27	-	135

### WHITE

2017	Francis Blanchet, Cuvée Silice, Pouilly-Fumé, France ( <i>Sauvignon Blanc</i> )	22	78	110
2018	Weingut Loimer, 'LENZ', Kamptal, Austria ( <i>Riesling</i> )	19	68	95
2018	Billaud Simon, Chablis, Burgundy, France ( <i>Chardonnay</i> )	20	70	100
2019	A.A. Badenhorst, 'Secateurs', Swartland, South Africa ( <i>Chenin Blanc</i> )	21	75	105

### ROSÉ

2018	Birichino, Vin Gris, California, USA ( <i>Mourvèdre, Cinsault, Grenache, Vermentino</i> )	21	75	105
------	---	----	----	-----

### RED

2010	Chateau Vieux Moulin, Lustrac-Medoc, Bordeaux, France ( <i>Merlot &amp; Cabernet</i> )	24	85	120
2017	Yves Cuilleron, St Joseph, Les Pierres Sèches, Rhône Valley, France ( <i>Syrah</i> )	21	100	145
2018	Two Paddocks, 'Picnic', Central Otago, New Zealand ( <i>Pinot Noir</i> )	22	78	110
2018	Susana Balbo, 'Crios', Mendoza, Argentina ( <i>Malbec</i> )	19	68	95

### FRESH JUICES

Pineapple, Watermelon, Orange, Carrot	9
---------------------------------------	---

### MOCKTAILS

Ginger & Pineapple Cooler, Raspberry Iced Tea	10
---	----

### DRAUGHT BEER

Peroni	33cl	12
	50cl	18

### BOTTLE BEER

Tiger	15
Blue Moon Belgian White, Magner's Apple Cider	16

## A LA CARTE

### "STEAK FRITES"

#### AMERICAN

USDA Prime Black Angus  
Aspen Ridge Farms, Colorado  
Grain-Fed

Filet Mignon	180gm	98
Ribeye	250gm	98
Ribeye	500gm	168

#### JAPANESE

"Kokuou" Emperor A5 Black Wagyu  
Kumamoto, Kyushu Island  
Grass-Fed

Tenderloin	180gm	138
Sirloin	150gm	128
Sirloin	300gm	238
Ribeye	150gm	118
Ribeye	300gm	218

*Above steaks are served with straight-cut fries, snowflake rice-salt & red wine jus.*

#### 60 Days DRY-AGED

44 Farms, Texas  
200 Days Corn-Fed

Bone-In Ribeye	1000gm+	198
----------------	---------	-----

*Comes with a choice of 3 side dishes. Please allow a minimum of 30mins for a Medium Rare steak to be served.*

### SMALL BITES & SIDES

Creamed Spinach & Parmigiano	15	Shishito Peppers, Shaved Bottarga	18
Onion Tempura	12	Marbled Potatoes	15
Sweet Corn Fritters	15	Straight-Cut Fries, Shaved Truffle & Gruyère	15
Charcoal-Grilled Garlic Mushrooms	15	Roasted Bone Marrow, Mushroom Duxelles	15
Fried Avocado, Horseradish Dip	15		

*Prices are subject to 10% service charge & prevailing government taxes. | (GF) – Gluten free option available*

## EXECUTIVE SET LUNCH MARCH 2020

### GRILLED ARGENTINIAN RED SHRIMP SALAD (GF)

*Cherry Tomatoes, Sumac Raw Onions, Saffron Vinegar Dressing, Toasted Almonds*

*or*

### NORWEGIAN BLUE MUSSELS (GF)

*Potato & Leek Cream, Shaved Bottarga, Herb Oil*

*or*

### NORWEGIAN RED KING CRAB TOAST (add 8)

*Avocado, Cucumber, Shallot, Yuzu Mayonnaise*

—

### GRILLED NEW ZEALAND ÔRA KING SALMON (GF)

*Buttered Asparagus, Poached Clams, Morel & Clam Beurre Blanc*

*or*

### GRILLED WESTERN AUSTRALIA

#### FREMANTLE OCTOPUS (GF) (add 6)

*Roasted Tomatoes, Marble Potatoes, Tomato & Chipotle Sauce*

*or*

### GRILLED FRENCH YELLOW CHICKEN BREAST (GF)

*Romanesco Purée, Purple Cauliflower, Pickled Ginger Chicken Jus*

### GRILLED IOWA STATE "SAKURA" PORK RACK (GF)

*Chipotle Glaze, Grilled Fennel, Roasted Garlic & Fennel Purée*

*or*

### GRILLED USDA PRIME BLACK ANGUS

#### TENDERLOIN (GF) (add 30)

*Aspen Ridge Farms, Colorado*

*Caramelized Banana Shallots, Red Wine Jus*

—

### CHEESE (3 KINDS)

*(add 8 as a dessert or 18 as an additional course)*

*or*

### FRENCH TOAST

*Home-Made Brioche, Seasonal Fruits, Orange Maple Syrup, Grand*

*Marnier Cream Foam, Sea Salt Ice Cream*

*or*

### SALTED CARAMEL ÉCLAIR

*Home-Made Craquelin Choux, Salted Caramel Crème Pâtissier,*

*Caramelized Hazelnut, Vanilla Ice Cream*

### FRENCH ACACIA HONEY CAKE (add 8)

*Acacia Honey Sponge, Dulce de Leche Honey Cream,*

*Oats Tuile, Yogurt Sorbet*

*or*

### JAPANESE SEASONAL FRUIT PLATTER (GF) (add 8)

**VEGETARIAN SET LUNCH MARCH 2020**

**ROASTED MUSHROOM VELOUTÉ (GF)**

*62.5°C Slow Cooked Organic Egg, Croutons, Herb Oil*

*or*

**BRAISED ROMAN-STYLE ARTICHOKE HEARTS OF PALM (GF)**

*Artichoke Purée, Preserved Lemon Dressing (add 6)*

—

**PAPPARDELLE**

*Kalamata Olives, Grilled Bell Peppers, Kelp Dressing*

*or*

**RISOTTO (GF)**

*Violet Cauliflower, Shaved Black Truffle, Aged Gouda Cheese*

*or*

**GRILLED JAPANESE RAPESEED BLOSSOM (GF)**

*Pink Radish Variation, Grilled Garlic Shoots, Spiced Balsamic Dressing*

—

**CHEESE (3 KINDS)**

*(add 8 as a dessert or 18 as an additional course)*

*or*

**FRENCH TOAST**

*Home-Made Brioche, Seasonal Fruits, Orange Maple Syrup, Grand Marnier Cream Foam, Sea Salt Ice Cream*

*or*

**SALTED CARAMEL ÉCLAIR**

*Home-Made Craquelin Choux, Salted Caramel Crème Pâtissier, Caramelized Hazelnut, Vanilla Ice Cream*

*or*

**FRENCH ACACIA HONEY CAKE (add 8)**

*Acacia Honey Sponge, Dulce de Leche Honey Cream, Oats Tuile, Yogurt Sorbet*

*or*

**JAPANESE SEASONAL FRUIT PLATTER (GF) (add 8)**

p r i x f i x e 6 8