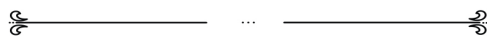




# LUNCH A LA CARTE MENU

## SMALL PLATES



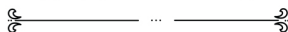
<b>SOUP OF THE DAY</b> Please ask our friendly servers for the day's choice	<b>\$9</b>
<b>NONYA WINGS</b> Deep fried Nonya style marinated mid-joint wings in inche kabin and lemongrass dipping with sweet chilli sauce	<b>\$12</b>
<b>SEARED FOIE GRAS</b> Pan seared foie gras served with pistachio, poached apple and thyme brandy compote on toasted ciabatta	<b>\$19</b>
<b>SEARED SCALLOPS</b> Pan seared Hokkaido scallops on pomme purée with parma bacon bits and caviar	<b>\$19</b>
<b>ASARI CLAMS</b> Sauteéd Asari clams in garlic, white wine, chilli and parsley, served with toasted ciabatta	<b>\$21</b>
<b>TRUFFLE FRIES</b> Thickcut fries served with truffle oil and parmesan cheese	<b>\$18</b>

## MAIN



<b>ROASTED BABY POULET</b> Grilled Thai curry marinated baby poulet served with sauteed greens and achar (South Asian pickles)	<b>\$29</b>
<b>SCALLOPS CAPELLINI</b> Cold angel hair capellini served with Hokkaido sashimi grade scallop, soy truffle dressing, cured kelp and caviar	<b>\$32</b>
<b>UNI SQUID INK PASTA</b> Home-made squid ink based, angel hair capellini served with Ebi sakura, octopus and fresh blend Uni (sea urchin) sauce	<b>\$35</b>

## SWEETS



<b>VENERE RICE PUDDING</b> Hot black rice, coconut crumble hits and coconut gelato	<b>\$12</b>
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## Wine & Chef

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All Prices are subjected to 7 % GST & 10% Service Charge