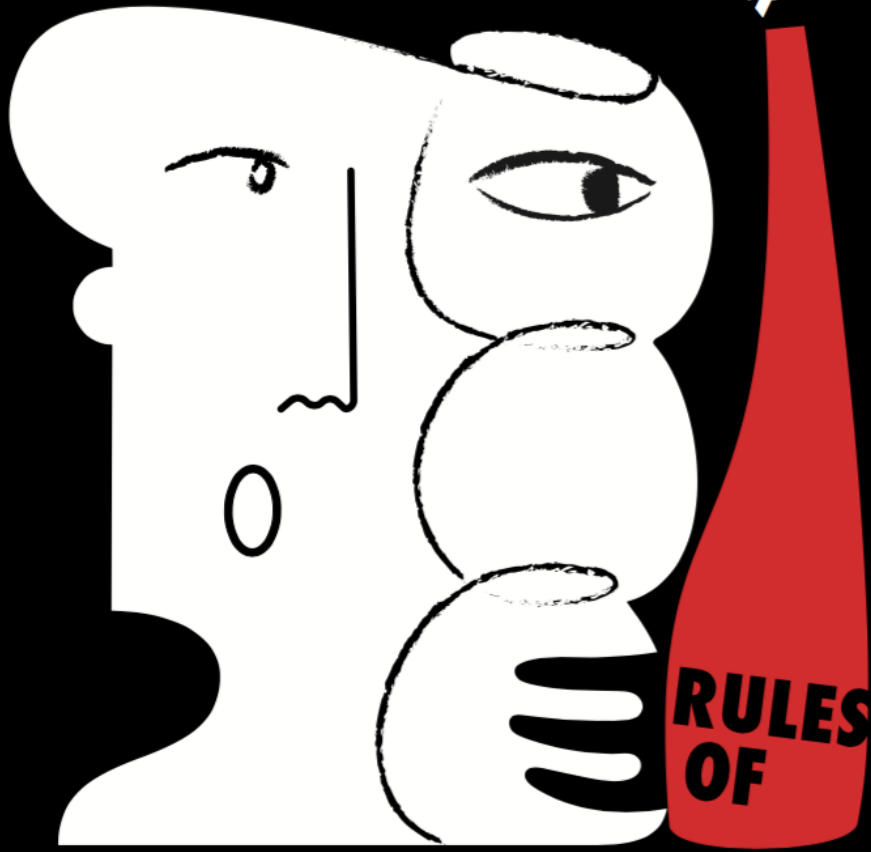


MAKAN • MINUM • MABOK



**RVLT**

**TOGETHER WE SHALL**

**MAKAN**

**MINUM**

**MABOK**

**TO EAT  
TO DRINK  
TO GET DRUNK**

# THIRSTY?

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# RVLT

# THE WINE LIST IS ON THE WALL

## WHICH WALL?

THE WALL WITH THE CRAZY BOTTLES LA  
TALK TO US IF YOU WANT SUGGESTIONS  
P.S. : WE WON'T BITE, WE PROMISE !!

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## ALWAYS REMEMBER



# GO BIG OR GO HOME

FOLLOW US ON  
INSTAGRAM  
@WINERVLT

# RVLT

## FOOD MENU

### HOME-MADE SOURDOUGH

+ ARBEQUINA OLIVE OIL - \$6

+ WHIPPED SEAWEED BUTTER - \$9

### CHARCUTERIE

- CHORIZO IBERICO DE BELLOTA

- LA SELLA DI MASTRO DANTE

- PORK RILLETTES

MIXED \$32 / SINGLE \$14

### CHEESE

BY LES FRÈRES MARCHAND

- BRIE DE MEAUX - ÉPOISSE DE BOURGOGNE

- FOURME D'AMBERT - COMTÉ (24MTHS) SUPP + \$5

MIXED \$36 / SINGLE \$16

### SNACKS

MADRAS CURRY, SWEET CORN, PERILLA LEAF, PARMESAN, CRISP (2pcs)- \$14

UNI BUTTERNUT SQUASH, CAVIAR, DASHI CRYSTAL BREAD (2pcs)- \$36

CHICKEN McNUGGETS WITH HOME-MADE FERMENTED SRIRACHA

\$20 (6pcs) - \$30 (9pcs) - \$60 (20pcs)

### APPETIZERS

ERINGI, ONION CONFIT, 24 MONTHS COMTÉ, COCONUT KAFFIR FLATBREAD- \$28

HOKKAIDO SCALLOPS, HORSERADISH BUTTERMILK, FERMENTED BLUE GINGER- \$32

BURRATINA, CURED MEAT, PETIT POIS, PASSIONFRUIT REDUCTION, BASIL- \$28

WESTHOLME WAGYU BEEF TARTARE, GINGER-SCALLION, CURED EGG, RICE WINE DRESSING- \$30

### MAINS

BRAISED LEEKS, POTATO-LEEK VELOUTE, BUAH KELUAK COULIS, PINENUTS- \$28

CULURGIONES, TARO, TRUFFLES, FERMENTED SHIITAKE SAUCE, SCALLION OIL- \$32

BUCKWHEAT SPAGHETTI, MONKFISH LIVER, SMOKED BOUCHOT MUSSELS, CAVIAR- \$38

SHIO KOJI-AGED WESTHOLME WAGYU, HASSELBACK POTATOES, CELERIAC PURÉE, KALE SALAD- \$62

### SWEETS

CALAMANSI TART, CREME FRAICHE, BURNT MERINGUE - \$16

VALRHONA CHOCOLATE, HAZELNUT, CHERRY KIRSCH - \$18

## ENJOYED THE FOOD?

Buy the kitchen team a round of beers \$50++  
Chef Sunny and the team will appreciate it

PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% GST