



## Lunch

Soy, ikura, sherry

Oyster pearl, nasturtium kimchi

Brown pear pickled in ginger bug

Brioche , porcini butter

Taro, parmesan, onion, braising liquor

King crab cooked in cocoa butter, artichoke, crab miso

Iberico pork, koji mole, pumpkin, quince

or

A4 wagyu striploin from Lake Saroma, pickles and preserves  
100g \$55

Baked orange custard, macadamia , bay leaf

Selection of petite fours

\$88++

Winter truffle supplement 5g \$15



## Tasting Menu

Oyster pearl, nasturtium kimchi

Uni-corn

Soy custard, ikura sherry

Pear pickled in ginger bug

Taro, parmesan, onion, braising liquor

Monkfish, macadamia, sea greens

Doughnut of the day

King crab cooked in cocoa butter, artichoke, crab miso

Iberico pork, koji mole, pumpkin, quince

or

A4 wagyu striploin from Lake Saroma, pickles and preserves  
100g \$55

Roast barley amazake ice cream, smoked olive oil, mandarin

Single origin chocolate from Tanzania

\$168++

Winter truffle supplement 5g \$15

Beverage Pairing \$120++

Non Alcoholic Pairing \$55++



## EVENTS AT V-DINING

V-Dining is our first restaurant in the world - designed to demonstrate the quality and competence of our state of the art home appliances to gastronomes, We offer bespoke events where the menu and wine pairing can be customized . Be it personal celebrations or corporate functions, our innovative team takes pride in delivering a memorable experience to every guest on every visit.

Established since 1913, V-ZUG is a famed household brand name in our home country of Switzerland . V-ZUG develops, manufactures and sells high-quality and resource-efficient home appliances, providing services that meet the highest standards.

V-ZUG aims to provide solutions that bring convenience and enhance the lifestyle of our clients, through products that encompass the Swiss promise of precision, quality and reliability. People who expect nothing but the best from their appliances can look to V-ZUG. We make it possible for people to experience solutions that inspire and delight them. This is what we mean by "Swiss perfection for your home ".

For more information on private events with V-DINING , please contact us at +6569504868 or simply drop us an email at [enquiries@v-dining.com](mailto:enquiries@v-dining.com).

V-Dining 6 Scotts Road 03-13, Singapore 228209 . [www.v-dining.com](http://www.v-dining.com)



## Beverages

### WHITE

	Glass	Bottle
2018 CAPE MENTELLE ,Sauvignon Blanc Semillon MARGARET RIVER , AUSTRALIA	\$19	\$113
2019 TORESELLA, Pinot Grigio , Italy	\$19	\$113
2018 WILLIAM FEVRE VAILLONS PREMIER CRU Chablis , France	\$22	\$130

### RED

2017 FRITSCH ZWEIGELT WAGRAM Pinot Noir AUSTRIA (Biodynamic wine)	\$19	\$115
2018 NIETSCHKE JACK , Shiraz BAROSSA , AUSTRALIA	\$19	\$115
2018 CASTELLO MONSANO CHIANTI CLASSICO DOCG , RESERVA , ITALY	\$23	\$120

### CHAMPAGNE

2012 MOET CHANDON GRAND VINTAGE	\$27	\$153
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All prices stated above are subject to 10% service charge & 7% prevailing tax