

FOUR

EVER

RVLT

WINE BAR TASTING MENU

A red hand gesture icon, resembling a rock-on sign, is centered below the arched text.

Show casing the evolution of RVLT's kitchen

With 8 plates crafted by Chef Sunny

MONDAYS TO THURSDAYS ONLY

(FROM 4PM - 7PM)

RVLT "Experience" - \$58++

RVLT "Go Big or Go Home!!" - \$78++



RVLÉ

HOME-MADE SOURDOUGH

+ ARBEQUINA OLIVE OIL - \$6

+ WHIPPED SEAWEED BUTTER - \$9

CHARCUTERIE

- JOSELITO JAMON IBERICO
(GRAN RESERVA 36 MTHS) - \$42
- DUCK RILLETTES - \$14
- MIXED SELECTION - \$48

CHEESE

BY LES FRÈRES MARCHAND

- BRIE DE MEAUX - ÉPOISSES DE BOURGOGNE
- FOURME D'AMBERT - COMTÉ (24 MTHS) SUPP + \$5
- MIXED \$36 / SINGLE \$16

SNACKS

- HONEYCOMB COOKIE, KOJI-CORN PURÉE, BLACK TRUFFLES, NORI (1pc) - \$7
- UNI BUTTERNUT SQUASH, CAVIAR, DASHI CRYSTAL BREAD (1pc) - \$18
- BUNON KARAAGE (6pcs) - \$18

COLD

- BURRATINA, CONFIT PIQUILLO PEPPERS, SUNFLOWER SEEDS, CIDER REDUCTION & BASIL - \$26
- HOKKAIDO SCALLOPS CRUDO, FINGER LIME, SNOW FUNGUS, HORSERADISH BUTTERMILK - \$28
- BEEF TARTARE, SMOKED EGG YOLK, MUSTARD GINGER, SOURDOUGH CROUTONS - \$28

HOT

- SMOKED PARSNIP AGNOLOTTI, WINTER TRUFFLES, SHANGHAI GREENS, PARMIGIANO SAUCE - \$32
- HAND CUT PASTA, CONFIT LOBSTER TAIL, RVLÉ's XO - \$42
- SKATE, LEMONGRASS SAUCE VIERGE, TOMATO DASHI & BASIL OIL - \$38
- SHIO KOJI-CURED WESTHOLME WAGYU STRIPLON (150GM) - \$46

SIDES

- HASSELBACK POTATOES, CRÈME FRAÎCHE & DEHYDRATED CAVIAR - \$18
- SWEETCORN A LA MAC & CHEESE, ERINGI, KOJI BECHAMEL, PARMIGIANO - \$16
- BURNT JAPANESE CABBAGE, BLACK GARLIC PURÉE & SALSA VERDE - \$16

SWEETS

- CALAMANSI TART, CRÈME FRAÎCHE, BURNT MERINGUE - \$16
- FROZEN COCONUT DONUT, KAVIARI'S CAVIAR & COCONUT CHIPS - \$26
- ALMOND DACQUOISE, DARK CHOCOLATE, JACKFRUIT BAVAROIS & COMPOTE - \$20