



VINEYARD

menu



Frog Leg En Persillade

👨‍🍳 Moules Mariniere

Pan-seared Scallops

Starters

- Warm Marinated Olives 🌿 \$8
Olive Selection, Oregano & Garlic Oil
- Zucchini Fritters 🌿 \$16
Arugula, Chilli Dijonaise
- 👨‍🍳 Moules Mariniere 🌿 \$24
Local Green-lip Mussels from Ah Hua Kelong,
Sherry Butter Sauce, Herbed Mascarpone, Toast
- Pan-seared Scallops \$22
Grilled Leek, Shallot Cream, Prosciutto Crisp,
Shellfish Oil, Lime Zest
- 👨‍🍳 Tuna Steak Tartare \$20
Soy Cured Egg Yolk, Chive, Shallot, Caper, Cornichon
- Frog Leg En Persillade 🌿 \$22
Local Frog Legs from Jurong Frog Farm, Parsley, Lemon, Anchovy
- Escargot \$20
Locally Farmed Herb Garlic Butter, Tomato Fondue,
Comte Cheese Gougeres

👨‍🍳 Chef's Recommendation

🥜 Contain Nuts 🌿 Vegetarian 🌱 Vegan 🌿 Locally Grown

Images are for illustration purposes only. Actual product may vary.
Prevailing GST & Service Charge applies.

Mushroom Velouté



 Bouillabaisse



Burrata Salad



Soups

Mushroom Velouté   \$15
Locally Farmed King Blue Mushroom,
Oyster Mushroom from Golden Cap Farm

 **Bouillabaisse**  \$17
Locally Farmed Clams from Ah Hua Kelong, Snapper and
Prawn from Atlas Aquaculture, Seafood Broth

Salads

Locally Farmed Mushroom Salad    \$24
King Blue Mushroom from Golden Cap Farm,
Mesclun Mix from Just Produce, Herbed Crème Fraiche,
Pine Nut, Parmesan

Burrata Salad  \$22
Heirloom Tomato, Truffle Balsamic, Vinaigrette, Arugula
(Add-on Prosciutto +\$6)

Heirloom Tomato Salad  \$20
Heirloom Tomato, Spanish Red Onion, Olive,
Balsamic Dressing, Mozzarella

 Chef's Recommendation

 Contain Nuts  Vegetarian  Vegan  Locally Grown

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Iberian Pork Chop

Slow Cooked Veal Brisket

 Locally Farmed Red Snapper

Mains

Chicken Leg Al A Normande \$28
Apple Brandy Cream, Tarragon, Grilled Apple

 Confit Duck Leg \$30
Vadouvan Spiced Tomato Lentils, Pickled Pear

Onglet Steak \$40
Asparagus Herb Salad, Persillade Sauce

Slow Cooked Veal Brisket \$36
Potato Mousseline, Broccolini, Artichoke

Iberian Pork Chop \$38
Fennel Slaw, Roasted Grape, Olive Tapenade

 Locally Farmed Red Snapper  \$30
Red Snapper from Atlas Aquaculture, White Bean Mousseline,
Cream Braised Pickled Vegetables

Garlic Roasted Mushrooms  \$24
Asparagus, Creamy Polenta, Smoked Paprika

 Chef's Recommendation

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Heirloom Carrots

Cote de Boeuf (1.1kg)

Crispy Fingerling Potato

Barramundi en Papillote

Sharing Plate

Roasted GG French Poulet Chicken \$58
Honey Thyme Glaze, Root Vegetable Medley, Jus Gras
(2 - 3 Pax)

Cote de Boeuf (1.1kg) \$188
Mushroom Medley Cooked in Beef Drippings,
Seasonal Flavoured Salts, Beef Jus
(3 - 4 Pax)

Barramundi en Papillote \$48
Barramundi from Atlas Aquaculture, Heirloom Tomato,
Artichoke, Olive, Lemon
(2 - 3 Pax)

Sides

Crispy Fingerling Potato \$12
Charred Spring Onion Aioli

Creamed Local Kale & Spinach \$12
Locally Farmed Kale and Spinach from Just Produce,
Espelette Pepper, Parmesan

Heirloom Carrots \$12
Carrot Greens, Spiced Yogurt, Pistachio

Locally Farmed Pink Oyster Mushroom \$14
Pink Oyster Mushroom from Golden Cap Farm,
Herbed Batter, Spicy Mustard

Chef's Recommendation
 Contain Nuts Vegetarian Vegan Locally Grown

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Surf & Turf

Risotto Aux Champignon

 Vongole

Pasta & Risotto

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| Surf & Turf | \$26 |
| Veal Tortellini, Lobster Cream, Carrots, Tomatoes, Asparagus | |
|  Vongole  | \$24 |
| Linguine Pasta, Locally Farmed Neck Clams from Ah Hua Kelong, White Wine Garlic Sauce | |
| Ragout de Legume  | \$22 |
| Linguine Pasta, Eggplant, Courgette, Peppers, Tomato, Olive | |
| Risotto Aux Champignon   | \$24 |
| Dried Mushroom Broth, Carnaroli Rice, Locally Farmed Mushroom Medley from Ah Hua Kelong | |

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Twice-baked Comte Cheese Soufflé

Bombe Alaska

Almond Blancmange

Gateau au Chocolat

Desserts

Gateau au Chocolat   \$14
Hazelnut, Raspberry, Mascarpone

 Almond Blancmange   \$14
Almond Crumble, Hashima from Jurong Frog Farm, Goji Berries, Fig

Twice-baked Comte Cheese Soufflé   \$18
Condensed Goats Milk from Hay Dairies, Peach, Kiwi Compote

Bombe Alaska  \$28
Chocolate Gelato, Vanilla Sponge,
Raspberry Lemon Meringue, Rum Flambé
(2 - 3 Pax)

Aquafaba Pavlova  \$18
Seasonal Sorbet, Jewelled Berries, Speculoos Crumble

 Chef's Recommendation
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Eggs Royale

Brandade On Toast

Eggs Benedict

Brunch

(Available on Weekends, 10.30am - 3pm)

Eggs Benedict \$20

Prosciutto Ham, 63° Eggs, English Muffin, Yuzu Hollandaise

Eggs Royale \$20

Smoked Salmon, 63° Eggs, English Muffin, Yuzu Hollandaise

Eggs Florentine 🌱 \$20

Spinach, Kale, 63° Eggs, English Muffin, Yuzu Hollandaise

Pork Rilette \$18

Pork Crackling, Pickles

Salted Fish Brandade On Toast \$18

Salted Fish Brandade from Atlas Aquaculture, Chives, Pickles

Vineyard Big Breakfast \$25

Crusty Toast, Chorizo, Baked Bean, 63° Egg, Hollandaise, Mushroom, Heirloom Tomato

Choice of Prosciutto or Smoked Salmon

👨‍🍳 Chef's Recommendation

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Outlet:

Hort Park

33 Hyderabad Road,
#02-02 Hort Park, 119578