



# 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 Balasmic, Vinaigrette, Arugula  
(Add-on Prosciutto +\$6)

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

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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

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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

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 🐣 🥥

Hazelnut, Raspberry, Mascarpone

\$14

👨‍🍳 Almond Blancmange 🥥 🥥

Almond Crumble, Hashima from Jurong Frog Farm, Goji Berries, Fig

\$14

Twice-baked Comte Cheese Soufflé 🐣 🥥

Condensed Goats Milk from Hay Dairies, Peach, Kiwi Compote

\$18

Bombe Alaska 🐣

Chocolate Gelato, Vanilla Sponge,  
Raspberry Lemon Meringue, Rum Flambé  
(2 - 3 Pax)

\$28

Aquafaba Pavlova 🥥

Seasonal Sorbet, Jewelled Berries, Speculoos Crumble

\$18

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🥥 Contain Nuts 🐣 Vegetarian 🥗 Vegan 🌱 Locally Grown

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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

🥜 Contain Nuts 🌱 Vegetarian 🌿 Vegan 🌾 Locally Grown

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Outlet:

*Hort Park*

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