

# À-La-Carte

## Soup

1. **Classic French Onion Soup**  
*Gratin with Gruyère Cheese & Bread*
2. **Locally Farmed Mushroom Soup with Truffle Oil**  
*Served with Herb Garlic Bread*

## Salad

3. **Warm Local Mushroom Salad (V)**  
*Curly Kale and Baby Spinach, Truffle Shoyu Dressing, Lava Egg, Fried Oyster Mushroom, Candied Nuts*
4. **Italian Burrata Cheese (V)** 🍷  
*Candied Nuts, Vine Tomato, Arugula Salad, Balsamic Glaze*
5. **Grilled Caesar Salad**  
*Charred Cos Lettuce, Parmesan Anchovy Cream, Garlic Aioli, Crispy Coppa, Quail Egg, Garlic Croutons, Olive Soil*

## Appetiser

6. **White Wine Mussels** 🍷  
*Ah Hua's Kelong's Mussels Cooked In Classic White Wine Butter Sauce, Served With Toasted Bread*
7. **French Escargot Gratin**  
*Herb Garlic Butter, Tomato Fondue, Mozzarella Cheese*

## Sides

8. **Truffle French Fries**  
*With Shaved Parmesan Cheese*
9. **Sautéed Seasonal Mushroom**  
*With Rosemary Herb and Garlic*
10. **Crispy Battered Mushroom**  
*With Sriracha Aioli*
11. **Sautéed Seasonal Vegetable**  
*With Garlic White Wine Sauce*
12. **Garlic Bread Basket**

## Mains

13. **Signature Farmed Poulet**  
*Fregola, Zucchini, Tomato, Orange Gastrique*
14. **French Duck Leg Confit** 🍷  
*Sweet Potato Mash, Kale, Mushroom, Chestnut, Tamarind Gastrique*
15. **Auskobe Wagyu Beef Chuck Roll**  
*Confit Fingerling Potato, Grilled Asparagus, Vine Tomato, Onion Confit, Red Wine Sauce*
16. **U.S. Kurobuta Pork Chop**  
*Gochujang Glaze, Brussels Sprouts, Smoked Bacon, Apple, Yuzu, Sriracha, Purple Potato Ribbons*
17. **Ah Hua Kelong's Barramundi** 🍷  
*Pan Fried Barramundi Fillet with Fregola Pasta Cooked In Italian Acqua Pazza Style*

## Lean & Green

18. **Beyond Burger (V)**  
*Patty, Crusted Tomatoes, Premium Mesclun, Mozzarella Slice, Pickles, Vegan Mushroom Mayonnaise*
19. **Healthy Omnimince Filler Bowl (V)**  
*Sriracha Tossed with Omnimince, Tempeh Chips, Smoky Charred Corn, Grilled Baby Gem with Dukkah, Onsen, Cauliflower Rice*
20. **Clear Vegetable Soup (V)**  
*Elbows Pasta, Clear Vegetable Broth, Minestrone Vegetables, Impossible Meatballs*

🍷 Chef's Recommendation

## Pasta & Risotto

21. **Tiger Prawn Seaweed Aglio Olio Pasta**  
*Linguine Pasta, Shio Kombu, Shellfish Oil, Garlic, Edamame, Parmesan Cheese*
22. **Mushroom Aglio Olio (V)**  
*Linguine Pasta, Shio Kombu, Seasonal Mushroom, Garlic, Parmesan Cheese*
23. **Truffle Mushroom Alfredo Cream (V)**  
*Rigatoni Pasta, Seasonal Mushroom, Truffle Cream Sauce, Parmesan Cheese*
24. **Truffle Mushroom Risotto (V)**  
*Seasonal Mushroom, Truffle Salsa, Parmesan Cheese*
25. **Grilled Asparagus Risotto (V)**  
*Green Pea Cream, Spring Vegetable, Parmesan Cheese, U.S. Asparagus, Olive Soil, Vine Tomato*

## Pizza

26. **Italian Prosciutto Ham Pizza** 🍷  
*Prosciutto, Tomato, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets*
27. **Smoked Chicken Hawaiian Pizza**  
*Tomato, Pineapple, Bell Peppers, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets*
28. **Classic Margherita Pizza (V)**  
*Tomato, Basil, Herb Tomato Sauce, Fresh Buffalo Mozzarella Cheese, Wild Rockets*
29. **Truffle Mushroom Pizza (V)**  
*Seasonal Mushroom, Truffle Salsa, Mushroom Aioli, Garlic Aioli, Wild Rockets*

## Dessert

30. **Signature Italian Tiramisu**  
*Kahlua Espresso Soaked Sponge with Bailey Mascarpone Cream*
31. **Lemon Lava Cake** 🍷  
*Served with Fresh Fruits and Vanilla Ice Cream (Min. 15mins Waiting Time)*

## Brunch

(Available on Weekends, 10.30am To 3pm)

32. **Fresh Avocado On Toast (V)**  
*Crushed Almond Nuts, Pomegranate, Chia Seeds, Feta Cheese, Bread of Your Choice*
33. **Big Brekkies**  
*Chorizo Pork Sausage (Subjected To Sausage Availability), Crispy Bacon, Sautéed Mushroom, Tomato, Petite Salad, Egg of Your Choice, Bread of Your Choice*
34. **Truffle Mushroom On Toast (V)**  
*Seasonal Mushroom Cooked In Truffle Mushroom Cream Sauce, Arugula, Egg of Your Choice, Bread of Your Choice*
35. **Smoked Chicken & Smashed Avocado Open Sandwich**  
*Petite Salad, Feta Cheese, Vine Tomato, Egg of Your Choice, Bread of Your Choice*
36. **Spinach And Mushroom Crepe**  
*Mushroom Ragout with Spinach In Crepe and Mesclun Salad*
37. **Steak & Egg**  
*Warrnambool Ribeye Steak, Caramelized Onion, Sautéed Mushroom, Vine Tomato, Egg of Your Choice, Bread of Your Choice*

Scan here  
for Menu



# VINEYARD

Prices are subject to service charge and GST

# Beverages

## Chilled Juice

- 38. Apple
- 39. Orange
- 40. Pineapple
- 41. Lime

## Cold-Pressed Juice

- 42. **Strawberry Cucumber**  
*Strawberries, Cucumber, Red Apple, Carrot*
- 43. **Carrot-Orange**  
*Apple, Carrot, Tomato, Celery*

## Soft Drinks

- 44. Coke
- 45. Coke Light
- 46. Sprite
- 47. Root Beer
- 48. Ginger Ale

## Garden Mocktail

- 49. **Vineyard Punch**  
*Apple Juice, Orange Juice, Pineapple Juice and Grenadine Syrup*
- 50. **Summer Sunrise**  
*Brewed Strawberry Cream Tea, Melon Juice*
- 51. **Virgin Mojito**  
*Lime Juice, Soda Water, Raw Sugar and Mint L Eaves*
- 52. **Poison**  
*Brewed Strawberry Cream Tea, Blue Curacao, Green Apple*

## House Wine

- 53. White / Red (Per Glass)
- 54. Premium White / Red (Per Glass)

## Beer and Cider

- 55. Heineken (330ml)
- 56. Tiger (330ml)
- 57. Guinness (520ml)
- 58. Somersby Apple Cider (330ml)

## Cocktail

- 59. **Singapore Sling**  
*Gin, Dom, Triple Sec, Cherry Brandy, Pineapple Juice, Lime Juice and Grenadine Syrup*
- 60. **Long Island Tea**  
*Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Soda*
- 61. **Classic Mojito**  
*Rum, Lime and Mint*
- 62. **Classic Margarita**  
*Tequila, Triple Sec, and Lime Juice*
- 63. **Dry Martini**  
*Gin, Dry Vermouth*
- 64. **Caipirinha**  
*Rum, Lime Juice, Lime Wedges, Brown Sugar, Soda*

## Mineral Water

- 65. Evian (Still, 750ml)
- 66. Badoit (Sparkling, 750ml)

## From The Barista

- 67. Regular Black
- 68. Single Espresso
- 69. Double Espresso
- 70. Macchiato
- 71. Cappuccino
- 72. Caffe Latte
- 73. Hot Chocolate

## Hot Tea

- 74. **Grand Cru Breakfast**  
*Black Tea*
- 75. **Chamomile Dream**  
*Herbal Tisane*
- 76. **Pu-Erh With Pear**  
*Pu-Erh*
- 77. **Strawberry Cream**  
*Herbal Tisane*
- 78. **Supreme Earl Grey**  
*Black Tea*

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