

V WINE · BISTRO · SOUL FOOD
VINEYARD

ABOUT VINEYARD

Nestled amid the lush greenscape of Hort Park, Vineyard is a charming French-Italian restaurant where every visit warrants a feast for the senses. Vineyard recreates the experience of the French-Italian countryside with its beautifully aged-wood tables, whimsical secret garden veranda and rustic earthly wood fixtures, taking you on a journey away from the bustling city.

Vineyard is an intimate venue with mesmerising scenery, warm personal service and captivating dishes that will guarantee an unforgettable experience. Vineyard presents a menu inspired by traditional French and Italian cooking styles that boasts of exquisite dishes, using only the freshest ingredients. Signatures such as the nonna-style Double Chicken Consommé with Spinach Ricotta Tortellini, decadent Baked Brie Fondue white balsamic crème and toasted brioche, richly-flavour Orange Miso Cod Mignon with marinated capellini in collagen broth and the succulent Prime Angus Grain-fed Prime Rib are dishes that will leave you coming back for more.

Not just a perfect place for a lovely meal, Vineyard is also a popular destination for intimate solemnizations and garden wedding parties where dining becomes one with nature. Couples can choose to hold their special day in our rustic indoor dining room, sheltered veranda or treat their guests to a relaxing glass of wine on Vineyard's patio which is beautifully accented by the reflecting infinity pool.

BRUNCH

AVAILABLE ON
SATURDAYS AND
SUNDAYS
FROM 11AM – 2.30PM

BREAKFAST ADD-ONS:


1. Toast (Wholegrains, Walnut and Sourdough)	1
2. Egg	3
3. Roma Tomatoes	3
4. Mushroom	4
5. Smoked Salmon	4
6. Bacon	4
7. Truffle Fries	4

Mushroom Eggs Benedict 15
poached eggs with slow-cooked portobello mushroom in red wine jus

Smoked Salmon Bagel Sandwich 16
egg mimosa, smoked salmon, spanish purple onion and herbed cream cheese served with vineyard salad and fries

Steak and Eggs 22
grain-fed sirloin with two sunny side ups

Bespoke Breakfast 10
choice of two eggs cooked your way, crispy bacon and two toasts of choice

Full Vineyard Breakfast Club  24
choice of eggs cooked your way, pork bratwurst, crispy bacon, spinach and cheese stuffed mushrooms, vine tomatoes, mixed greens, homemade ciabatta and truffle fries.

Grilled Beef Breakfast Salad 20
grain-fed sirloin, poached egg, mixed greens, chilli lime dressing

Savory Sweet Pancake  16
with bacon butter, maple bacon rashers, devonshire cream and maple syrup

House Bacon and Cheese Melt Sandwich 12
streaky bacon, mozzarella, gruyere, parmesan and gorgonzola on brioche toasts

Grilled Cajun Chicken Sandwich 14
char-grilled chicken with sautéed forest mushrooms on brioche toasts

Beef Bolognese Grilled Cheese Sandwich  14
minced beef and herbed tomato sauce with melted mozzarella on brioche toasts

CHILDREN BRUNCH

Vineyard Children Breakfast 6
choice of one egg cooked your way, crispy bacon and one toast of choice

Carly Carbonara 7
with bacon spaghetti topped with parmesan in cream sauce

Spaghetti Bolognese 8
minced beef spaghetti with herbed tomato sauce

Pan-cakelets 8
fluffy pancake served with fresh berries, whipped cream and maple syrup

SET LUNCH

AVAILABLE ON
WEEKDAYS
FROM 12PM – 2.30PM

2 COURSE – 23⁺⁺

3 COURSE – 28⁺⁺

STARTERS

Soup of the Day
daily chef selection

Forest Mushroom Velouté
with white truffle sabayon, pickled shimeiji, chopped chives

Grilled Japanese Eggplant Salad
baby greens, ginger asian glaze, teriyaki gel, fried garlic

MAIN COURSE (Choice of One)

Grilled Yellowfin Tuna (Medium Done)
cajun dusted, shallot & cucumber relish, garden leaves, lemon & capers vinaigrette

Chicken & Mushroom Stew
white wine creamy stew with champignon mushroom, gratin with shaved parmigiano, brioche toast

Prawns Angel Hair
sautéed capellini with prawns & garlic in olive oil herb coulis

Roasted Pumpkin Tart (V)
grilled zucchini & pommery cream sauce, garden leaves

DESSERT

Chocolate Ganache Tart
berries compote & mango fluid

SPARKLING JUICES




Sparkling Mongolian	6
Watermelon Fizz	6
Cucumber Refresher	6
Feel the Sunshine	6
Vampire's Kiss	6

À-LA-CARTE

SOUPS

- Mushroom Velouté** 10
vanilla foam, truffle scented, shimeiji
- Double Boiled Chicken Consommé**  10
with spinach ricotta tortellini
- Classic French Onion Soup** 12
with comté cheese gratin
- Lobster Bisque**  14
infused with cognac

SALADS



- Vineyard Salad (Serves 1-2)**  18
endives and frisée salad with cherry tomatoes, beetroot and feta cheese
- Salade Niçoise** 18
with tuna tataki, tomatoes, egg, olives and anchovy dressing
- Roasted Beet and Seared Peach Salad**  20
wilted spinach, pine nuts and feta cheese
- Classic Caesar Salad** 16
homemade caesar dressing and smoked chicken
- White Peach Salad**  16
kale & endives, heirloom tomatoes, candied walnut, caramelized stone fruit and white balsamic-yuzu vinaigrette

APPETISERS



- Vineyard Antipasto (serves 1 to 2)**  38
platter of burrata, cured cuts and mediterranean grilled vegetables
- Buratta al Tartufo** 32
truffled buratta cheese with arugula salad and baby plum tomatoes
- Spicy White Wine Mussels** 24
australian blue mussels, bacon, chilli and italian parsley
- Baked Brie Fondue**  18
with white balsamic crème and toasted brioche
- Calamari Misto Fritto** 18
duo of marinara and garlic aioli dip
- Escargot à la Bourguignonne** 18
herbed garlic butter, walnut, italian parsley, pesto, white wine and cognac

À-LA-CARTE

PASTAS




Prawn Aglio Olio	20
<i>capellini, prawns, roasted garlic, olive oil and chilli flakes</i>	
Herbed Pesto Linguini	24
<i>roasted aubergine, homemade herbed pesto, walnut crushed (V)</i>	
Scallop and Prawn Linguine 	26
<i>pan-seared scallops, prawns, baby asparagus in light seafood sauce topped with sliced parmesan and salmon roe</i>	
Risotto Tartufo	24
<i>forest mushroom risotto with truffled aroma (V)</i>	
Beetroot Risotto 	24
<i>baked red beetroot, feta cheese and shaved parmigiano reggiano (V)</i>	

PIZZAS




Margherita Pizza	18
<i>tomato, fresh buffalo mozzarella cheese, basil and spinach (V)</i>	
Vegetariana	18
<i>olives, arugula, cherry tomato, basil and frisée (V)</i>	
Pizza Portofino	20
<i>shrimp, mushroom and bacon</i>	
Quattro Formaggi 	22
<i>mozzarella, parmigiano reggiano, gorgonzola and buffalo mozzarella</i>	
Pizza Carnivora 	22
<i>pepperoni, bacon and beef salami</i>	

À-LA-CARTE

MAIN COURSES

King Salmon	29
<i>slow roasted, crab & potato remoulade, chive & orange beurre blanc</i>	
Orange Miso Cod Mignon 	34
<i>with marinated capellini in collagen broth</i>	
Farmed Poulet	30
<i>home-brined corn fed chicken, roasted vegetables & potatoes charred meyer lemon, poultry jus</i>	
Iberian "Char Siew" Pork Jowl 	26
<i>celeriac purée and slow-cooked baby root vegetables</i>	
Roasted Pork Rack	32
<i>sweet mustard seed glazed with herbed roasted potatoes</i>	
Braised Beef Cheek	28
<i>truffled mash and baby arugula salad</i>	
Cap of Ribeye	36
<i>butternut squash purée, tomato confit and beef jus</i>	
Grain-fed Lamb Rack	42
<i>with ratatouille, herb-roasted potatoes and port wine hunting sauce</i>	
Angus Grain-fed Prime Rib 	88
<i>grilled summer vegetables, roasted baby pommes potatoes</i>	

DESSERTS

Lemon Lava Cake 	14
<i>with crème chantilly</i>	
Hazelnut Crunch Bar	14
<i>with fresh berries and passion fruit coulis</i>	
Classic Italian Tiramisu 	14
<i>espresso sponge, mascarpone cheese mousse, cocoa dusted</i>	
Peach Melba 	14
<i>cream cheese, sesame tuile and raspberry coulis</i>	

BEVERAGES

COCKTAILS

Classic Margarita	13
<i>tequila, triple sec and sweet and sour</i>	
Strawberry Margarita	14
<i>tequila, triple sec, sweet and sour and strawberry purée</i>	
Lychee Martini	14
<i>vodka, lychee liqueur and lychee syrup</i>	
Cosmopolitan	14
<i>vodka, cranberry juice, lime juice and triple sec</i>	
Singapore Sling	16
<i>gin, triple sec, cherry brandy, dom, sweet and sour, pineapple juice and grenadine</i>	
Long Island Ice Tea	18
<i>vodka, gin, rum, tequila, triple sec, lemon juice and soda</i>	
Mojito	15
<i>rum, sweet and sour, lychee or berry</i>	
Vineyard Spring Harvest	14
<i>peach schnapps, vodka and cranberry juice</i>	
Vineyard Purple Rain	15
<i>grenadine syrup, peach schnapps, rum, 7-Up, sweet and sour mix and blue curacao</i>	
Vineyard Signature	16
<i>rum, butterscotch, peach, cranberry, pineapple and 7-Up</i>	

BEER AND CIDER

Heineken	330ml	12
Kilkenny	500ml	14
Guinness	520ml	14
Bulmer's Cider	568ml	14

BEVERAGES

JUICE BAR

Sparkling Mongolian	10
<i>strawberry purée, orange juice, pompelmo sanpellegrino, fresh strawberry and orange</i>	
Watermelon Fizz	10
<i>watermelon purée and soda water</i>	
Cucumber Refresher	10
<i>fresh cucumber purée, mint and soda water</i>	
Feel the Sunshine	10
<i>mango purée, orange juice, pineapple Juice and fresh orange wedges</i>	
Vampire's Kiss	10
<i>apple purée, cranberry juice, ginger ale and assorted berries</i>	
Snow White	7
<i>apple, honey and pineapple ice blend</i>	
Apello	7
<i>orange juice, grapefruit and apple</i>	
Citrus Refresher	8
<i>apple, orange, grapefruit, lime and ginger ale</i>	
Cranberry Ice Tea	8
<i>cranberry juice, ginger ale and tea</i>	
Queen Charlie	8
<i>grenadine syrup, soda water and 7-Up</i>	

SOFT DRINKS

Pepsi	6
Pepsi Light	6
7-Up	6
Ginger Ale	6
Root Beer	6
Soda Water	6
Tonic Water	6

BEVERAGES

FROM THE BARISTA

Regular Black	6
Espresso Single	6
Espresso Double	8
Macchiato	6
Cappuccino	8
Hot Chocolate	6
Caffé Latte	8

TEA SELECTION

Contessa Grey	6
British Breakfast	6
Chamomile Dream	6
Marrakesh Mint	6
Hanami	6
Nymph Of The Nile	6

MINERAL WATER

Acqua Panna (Still)	8
San Pellegrino (Sparkling)	8