Winection BISTRO MENU

FOOD

SINGAPORE THAILAND MALAYSIA SOUTH KOREA

## VALUE SET LUNCH



# CHOOSE ANY PIZZA OR PASTA



+ SIDE GARDEN SALAD



+ ANY SOFT DRINK OR JUICE



(PINOT GRIGIO OR MERLOT)

MONDAY - FRIDAY UNTIL 5PM (Available daily until 5pm, only at United Square outlet)



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Prices are subject to 10% service charge and 7% GST

### KID'S SET MENU

CHOICE OF 1 MAIN + ICE CREAM + DRINK \$12++

CHOOSE YOUR MAIN

- PASTA -

BOLOGNESE CARBONARA NAPOLITANA

CHOICE OF PASTA: SPAGHETTI OR PENNE

OR

- PIZZA -

HAWAIIAN MARGHERITA

OR

- OTHERS -

FISH & CHIPS BANGER & MASH

WANT SOME GREENS? SWAP CHIPS | MASH FOR ROASTED VEGETABLES

SO COUNTESE

2 CHOOSE YOUR ICE CREAM

> VANILLA CHOCOLATE



MARGHA



SOFT DRINK JUICE MILK



Strictly for children under the age of 12. Images are for illustrations only. The size of the meals are smaller compared to our a la carte menu.

### **DIRECTORY**

#### Click on the buttons to browse menu!

For android devices, please download and open this file with PDF Viewer.

### FOOD

**PLATTERS** 

**APPETISERS** 

SALADS

PASTA

PIZZA

GRILL

**MORE MEAT** 

**SEAFOOD** 

TO SHARE

### DESSERT & DRINKS

**DESSERT** 

**COFFEE & TEA** 

DRINKS

### WINE & BEERS

**BEERS** 

WINE BY THE GLASS

**CHAMPAGNE & SPARKLING** 

ROSÉ

WHITE

RED

**BACK TO SPECIAL PROMOTIONS** 

### **PLATTERS**



#### **Mixed Platter**

Our selection of imported cheeses\* and cold cuts\*: Pave, Mortadella, Bresaola, Chorizo and Parma Ham, served with bread basket and condiments.

(Our farm cheeses are self-imported every week from Europe)



#### Fried Crab Cake Salad

Fried crab cakes, served with homemade spicy mayo & mesclun salad that is topped with cherry tomatoes.

\$18

\$19



#### Homemade Foie Gras Terrine

Homemade Foie Gras ballotine, served with fig jam, toasted French bread and mesclun salad by the side.



#### \$19 Mixed Cheese Platter ?

Our selection of imported cheese\*: Tomme de Savoie, Saint Nectaire, Brie de Meaux, paprika goat cheese and Bleu d'Auvergne, served with condiments and bread basket.



#### **Mixed Cold Cuts Platter**

Our selection of cold cuts\*: Pave, Mortadella, Bresaola, Chorizo & Parma Ham, served with bread basket & condiments.



#### \$19 Serrano Ham Shoulder Platter

"Gran Reserva" 18 months aged Serrano Paleta (60g) served with toasted garlic bread, olives and candied walnuts.

\*Subject to change

Extra Bread

## APPETISERS



Truffled Black Angus Beef Carpaccio \$16

Thinly sliced, Grain Fed 150 Days Marble 2+, Black Angus Sirloin, with black truffle paste and shaved parmesan cheese, served on rocket salad.



**Spanish Style Gambas** 

Sautéed shrimps cooked in garlic and dusted in paprika, olive oil and chili.



\$15 Eggplant Parmigiana 🔊

\$13

Baked eggplant, tomato sauce, parmesan & mozzarella cheese and pesto.

## **APPETISERS**

\$19



**Burrata on Heirloom Tomato Salad** Fresh burrata air-flown, sitting on a bed of refreshing heirloom tomato salad.



Escargot Persillade

Escargot served in Persillade butter,
served with toasted bread (contains nuts).



Pumpkin Soup 
Creamy pumpkin soup with roasted hazelnut and a dash of Extra Virgin Olive Oil.

Add 50gm Pan Seared Foie Gras \$5



Mushroom Soup 

Served with grilled king mushrooms and croutons.

\$7

## SALADS



Tuna Tataki Salad

\$19

Seared tuna, mesclun salad, feta cheese and lemon dressing served with a spicy mayo sauce.



Garden Salad 🐔

\$11

Sun-dried and cherry tomatoes, olives, grilled potatoes and shallots, mesclun salad with Italian dressing and crispy bread.

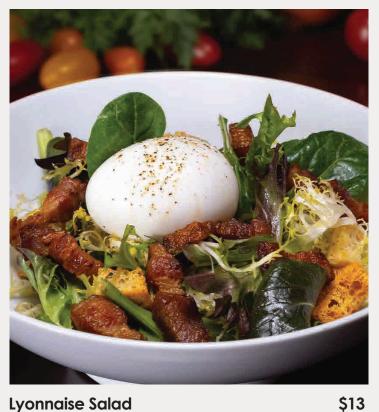


Greek Salad 🛭

\$13

Mesclun salad, sliced feta cheese, tomatoes, cucumber, shallots and Kalamata olives with lemon dressing and crispy bread.

### **SALADS**



**Lyonnaise Salad**Traditional French salad served with warm bacon chunks & an egg mollet.



Asparagus Salad with Serrano Ham
Asparagus served with shaved Serrano ham
& mesclun salad.



**Parma Ham Salad**Rocket salad, Parma ham, shaved parmesan, olive oil, balsamic vinegar.

\$13



Caesar Salad \$10

Romaine lettuce, crispy bacon, ADD CHICKEN: \$2
shaved parmesan, croutons, caesar dressing.

## PASTA



**Truffle & Mushroom Fettuccine** \$18

Fettuccine with black truffle cream sauce, king mushrooms, and shaved parmesan.

\$16



**Pasta Vongole**Clams infused with white wine, garlic & pinch of fresh herbs, with a choice of spaghetti or penne.



Homemade Lasagna
Homemade beef lasagna topped with a layer
of melted gratinated mozzarella cheese.



**Four Cheese Gnocchi** Gnocchi with Bleu D'Auvergne, Mozzarella, Parmesan, Saint-Nectaire and spinach.

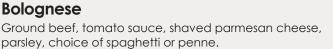


Mozzarella & Spinach Ravioli P Ravioli filled with spinach and mozzarella, shaved parmesan, tomato sauce, basil.

\$16

## **PASTA**







\$14 Carbonara Bacon and white cream sauce with parmesan and crispy bacon, choice of spaghetti or penne.



Pesto Fettuccine 🐔 Fettuccine with cashew nut pesto sauce, cherry tomatoes, shaved parmesan, basil.



Smoked Chili Aglio Olio 🖊 Smoked chili, garlic, paprika, extra virgin olive oil,

\$12

choice of spaghetti or penne.

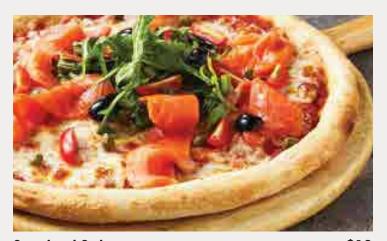
### **PIZZA**

Traditional Thin Crust



\$19

Fresh burrata cheese, Parma ham, rocket salad, cherry tomatoes, mozzarella, tomato base, oregano.



**Smoked Salmon** 

Atlantic Ocean Smoked Salmon, rocket salad, cherry tomatoes, olives, mozzarella, tomato base, oregano.



\$19 Four Cheese ?

Bleu D'Auvergne, mozzarella, parmesan, Saint-Nectaire, tomato base, oregano.



Ham & Mushroom

Paris ham, mushrooms, mozzarella, tomato base, oregano.

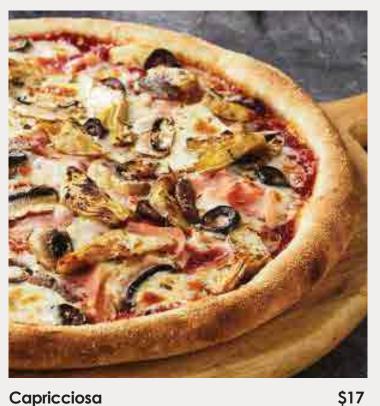


\$18 Pepperoni

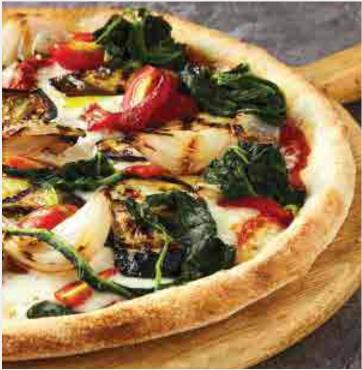
Pepperoni, mozzarella, tomato base, oregano.



\$18



**Capricciosa**Paris ham, mushrooms, artichokes, anchovies, black olives, mozzarella, tomato base, oregano.



**Mediterranean P**Grilled eggplant, zucchini, cherry tomatoes, shallots, spinach, mozzarella, tomato base, oregano.



**Hawaiian**Paris ham, pineapple, mozzarella, tomato base, oregano.



\$16 Margherita 
Mozzarella, tomato base, oregano.

\$3 EACH

\$14

\$17

**EXTRA TOPPINGS** 



250 gm Black Angus Sirloin, Grain Fed 150 Days, Marble 2+

250 gm, Grain Fed 150 Days Marble 2+, Black Angus Steak, served with French fries, mesclun salad and a choice of sauce.



Grilled Lamb Cutlets \$35

240 gm Australian Lamb Cutlets, persillade potatoes, french beans and a choice of sauce.



200 gm Black Angus Tenderloin, Grain Fed 150 Days, Marble 2+ \$35

200 gm, Grain Fed 150 Days Marble 2+, Black Angus Steak, served with French fries, mesclun salad and a choice of sauce.



250 gm Black Angus Ribeye, Grain Fed 150 Days, Marble 2+ \$29

250 gm, Grain Fed 150 Days Marble 2+, Black Angus Steak, served with French fries, mesclun salad and a choice of sauce.











#### Choose One Sauce

Pepper Sauce Red Wine Sauce Blue Cheese Sauce BBQ Sauce Mint Jelly Herb Butter

Extra Sauce \$2

#### **Extra Sides**

French Fries Saute French Bean Mashed Potatoes Side Salad Truffle Fries to share - **\$12** 

## MORE MEAT



**Duck Leg Confit** 

Traditional duck leg confit, with potatoes persillade and asparagus, served with red wine sauce.



\$27 Chicken Breast Basquaise Style

Fresh, sous vide chicken breast with stewed vegetables and sweet paprika on fettuccine pasta.



**Smoked BBQ Pork Ribs** 

Slow cooked pork ribs, served with French fries. BBQ sauce.



\$15 Red Wine Pork Stew

Slow-cooked red wine pork stew served with buttery mashed potato.



**Beef Cheese Burger** 

Ground beef, cheese, tomatoes, lettuce, caramelised onions in Brioche bun, French fries.



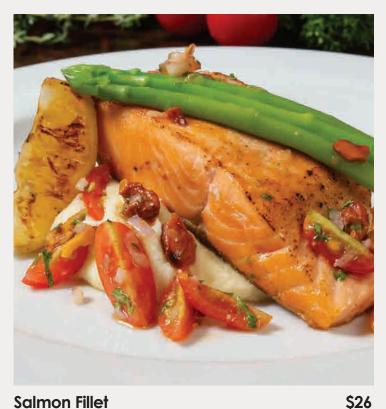
\$15 Bangers & Mash

Cumberland Pork sausages, mashed potatoes and red wine sauce.

\$16

\$22

## SEAFOOD



**Salmon Fillet**Salmon fillet served with mashed potatoes, asparagus and salsa vierge



**Moules Frites**Black Mussels in a creamy white wine sauce, served with French fries and garlic mayonnaise.



Sea Bass with Eggplant Parmigiana
Fresh crispy-skin Sea Bass served on eggplant
parmeggiana & red capsicum coulis.



Fish & Chips
Battered Halibut, French fries, Remoulade Sauce.

\$25

## TO SHARE



Meat Lovers Platter (For 2/3) \$49

250 gm Black Angus Sirloin, Grain Fed 150 Days Marble 2+, two pieces of lamb cutlets, BBQ pork ribs, Cumberland sausage, French fries, mesclun salad, choice of two sauces.



Spanish Paella (For 2/3)

\$39

Traditional paella with mussels, prawns, calamari, spicy Spanish chorizo and chicken drumsticks.

### Truffle Parmesan Fries (For 2) 🔊

\$12

French fries with truffle oil topped with parmesan cheese.

### DESSERT



**Dessert Medley** 

A medley of homemade apple crumble with a scoop of ice cream, homemade caramelised lemon tart and crepes.



**Homemade Caramelised Lemon Tart** 

Lemon tart made with homemade custard, with a crackling caramelised top.



Crêpes

Crêpes with zesty orange sauce and a scoop vanilla



\$9 **Homemade Apple Crumble** 

Warm, homemade apple crumble served with a scoop of vanilla ice cream.



Chocolate Lava Cake 🐔

Warm dark chocolate lava cake served with vanilla ice cream.



\$8 Crème Brûlée ?

Homemade rich custard base, topped with a layer of caramelised sugar.

Ice Cream (2 Scoops) Choice of flavours: vanilla, chocolate. \$8

\$9

