

À-La-Carte


Soup

1. **Classic French Onion Soup** 12
Gratin with Gruyère Cheese & Bread
2. **Locally Farmed Mushroom Soup with Truffle Oil** 11
Served with Herb Garlic Bread

Salad

3. **Warm Local Mushroom Salad (V)** 18
Curly Kale and Baby Spinach, Truffle Shoyu Dressing, Lava Egg, Fried Oyster Mushroom, Candied Nuts
4. **Italian Burrata Cheese (V)**  24
Candied Nuts, Vine Tomato, Arugula Salad, Balsamic Glaze
5. **Grilled Caesar Salad** 16
Charred Cos Lettuce, Parmesan Anchovy Cream, Garlic Aioli, Crispy Coppa, Quail Egg, Garlic Croutons, Olive Soil

Appetiser

6. **White Wine Mussels**  18
Ah Hua's Kelong's Mussels Cooked In Classic White Wine Butter Sauce, Served With Toasted Bread
7. **French Escargot Gratin** 20
Herb Garlic Butter, Tomato Fondue, Mozzarella Cheese

Sides

8. **Truffle French Fries** 10
With Shaved Parmesan Cheese
9. **Sautéed Seasonal Mushroom** 14
With Rosemary Herb and Garlic
10. **Crispy Battered Mushroom** 10
With Siracha Aioli
11. **Sautéed Seasonal Vegetable** 14
With Garlic White Wine Sauce
12. **Garlic Bread Basket** 6

Mains

13. **Signature Farmed Poulet** 28
Fregola , Zucchini, Tomato, Orange Gastrique
14. **French Duck Leg Confit**  28
Sweet Potato Mash, Kale, Mushroom, Chestnut, Tamarind Gastrique
15. **Auskobe Wagyu Beef Chuck Roll** 39
Confit Fingerling Potato, Grilled Asparagus, Vine Tomato, Onion Confit, Red Wine Sauce
16. **U.S. Kurobuta Pork Chop** 29
Gochujang Glaze, Brussels Sprouts, Smoked Bacon, Apple, Yuzu, Sriracha, Purple Potato Ribbons
17. **Ah Hua Kelong's Barramundi**  28
Pan Fried Barramundi Fillet with Fregola Pasta Cooked In Italian Acqua Pazza Style

Lean & Green

18. **Beyond Burger (V)** 15
Patty, Crusted Tomatoes, Premium Mesclun, Mozzarella Slice, Pickles, Vegan Mushroom Mayonnaise
19. **Healthy Omnimince Filler Bowl (V)** 12
Sriracha Tossed with Omnimince, Tempeh Chips, Smoky Charred Corn, Grilled Baby Gem with Dukkah, Onsen, Cauliflower Rice
20. **Clear Vegetable Soup (V)** 12
Elbows Pasta, Clear Vegetable Broth, Minestrone Vegetables, Impossible Meatballs

 Chef's Recommendation

Pasta & Risotto

21. **Tiger Prawn Seaweed Aglio Olio Pasta** 22
Linguine Pasta, Shio Kombu, Shellfish Oil, Garlic, Edamame, Parmesan Cheese
22. **Mushroom Aglio Olio (V)** 19
Linguine Pasta, Shio Kombu, Seasonal Mushroom, Garlic, Parmesan Cheese
23. **Truffle Mushroom Alfredo Cream (V)** 19
Rigatoni Pasta, Seasonal Mushroom, Truffle Cream Sauce, Parmesan Cheese
24. **Truffle Mushroom Risotto (V)** 20
Seasonal Mushroom, Truffle Salsa, Parmesan Cheese
25. **Grilled Asparagus Risotto (V)** 22
Green Pea Cream, Spring Vegetable, Parmesan Cheese, U.S. Asparagus, Olive Soil, Vine Tomato

Pizza

26. **Italian Prosciutto Ham Pizza**  24
Prosciutto, Tomato, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets
27. **Smoked Chicken Hawaiian Pizza** 22
Tomato, Pineapple, Bell Peppers, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets
28. **Classic Margherita Pizza (V)** 18
Tomato, Basil, Herb Tomato Sauce, Fresh Buffalo Mozzarella Cheese, Wild Rockets
29. **Truffle Mushroom Pizza (V)** 19
Seasonal Mushroom, Truffle Salsa, Mushroom Aioli, Garlic Aioli, Wild Rockets

Dessert

30. **Signature Italian Tiramisu** 14
Kahlua Espresso Soaked Sponge with Bailey Mascarpone Cream
31. **Lemon Lava Cake**  14
Served with Fresh Fruits and Vanilla Ice Cream (Min. 15mins Waiting Time)

Brunch

(Available on Weekends, 11.30am To 3pm)

32. **Fresh Avocado On Toast (V)** 19
Crushed Almond Nuts, Pomegranate, Chia Seeds, Feta Cheese, Bread of Your Choice
33. **Big Brekkies** 24
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)** 19
Seasonal Mushroom Cooked In Truffle Mushroom Cream Sauce, Arugula, Egg of Your Choice, Bread of Your Choice
35. **Smoked Chicken & Smashed Avocado Open Sandwich** 24
Petite Salad, Feta Cheese, Vine Tomato, Egg of Your Choice, Bread of Your Choice
36. **Spinach And Mushroom Crepe** 22
Mushroom Ragout with Spinach In Crepe and Mesclun Salad
37. **Steak & Egg** 28
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	7
39. Orange	7
40. Pineapple	7
41. Lime	7

Cold-Pressed Juice

42. Strawberry Cucumber <i>Strawberries, Cucumber, Red Apple, Carrot</i>	14
43. Carrot-Orange <i>Apple, Carrot, Tomato, Celery</i>	14

Soft Drinks

44. Coke	6
45. Coke Light	6
46. Sprite	6
47. Root Beer	6
48. Ginger Ale	6

Garden Mocktail

49. Vineyard Punch <i>Apple Juice, Orange Juice, Pineapple Juice and Grenadine Syrup</i>	8
50. Summer Sunrise <i>Brewed Strawberry Cream Tea, Melon Juice</i>	8
51. Virgin Mojito <i>Lime Juice, Soda Water, Raw Sugar and Mint L Eaves</i>	8
52. Poison <i>Brewed Strawberry Cream Tea, Blue Curacao, Green Apple</i>	8

House Wine

53. White / Red (Per Glass)	18
54. Premium White / Red (Per Glass)	22

Beer and Cider

55. Heineken (330ml)	12
56. Tiger (330ml)	12
57. Guinness (520ml)	14
58. Somersby Apple Cider (330ml)	12

Cocktail

59. Singapore Sling <i>Gin, Dom, Triple Sec, Cherry Brandy, Pineapple Juice, Lime Juice and Grenadine Syrup</i>	14
60. Long Island Tea <i>Gin, Vodka, Rum, Tequila, Tripe Sec, Lime Juice, Soda</i>	14
61. Classic Mojito <i>Rum, Lime and Mint</i>	12
62. Classic Margarita <i>Tequila, Triple Sec, and Lime Juice</i>	12
63. Dry Martini <i>Gin, Dry Vermouth</i>	12
64. Caipirinha <i>Rum, Lime Juice, Lime Wedges, Brown Sugar, Soda</i>	12

Mineral Water

65. Evian (Still, 750ml)	8
66. Badoit (Sparkling, 750ml)	8

From The Barista

67. Regular Black	6
68. Single Espresso	6
69. Double Espresso	8
70. Macchiato	6
71. Cappuccino	8
72. Caffe Latte	8
73. Hot Chocolate	6

Hot Tea

74. Grand Cru Breakfast <i>Black Tea</i>	7
75. Chamomile Dream <i>Herbal Tisane</i>	7
76. Pu-Erh With Pear <i>Pu-Erh</i>	7
77. Strawberry Cream <i>Herbal Tisane</i>	7
78. Supreme Earl Grey <i>Black Tea</i>	7

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