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)



MONDAY - FRIDAY UNTIL 5PM

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

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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.

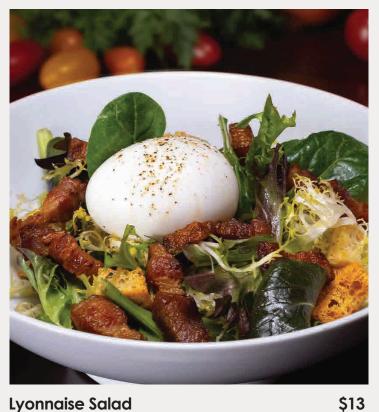


Greek Salad 🛭

\$13

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

SALADS



Lyonnaise SaladTraditional 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 SaladRocket 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 VongoleClams 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.

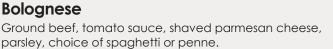


Mozzarella & Spinach Ravioli P Ravioli filled with spinach and mozzarella, shaved parmesan, tomato sauce, basil.

\$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.

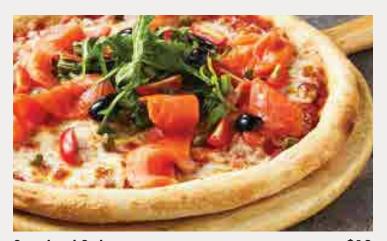
PIZZA

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.

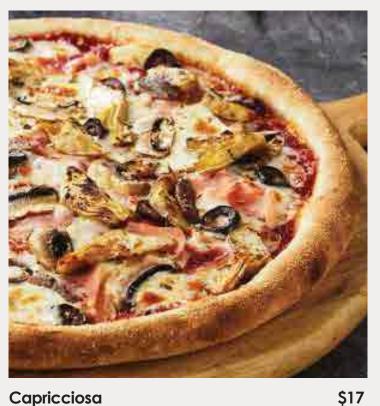


\$18 Pepperoni

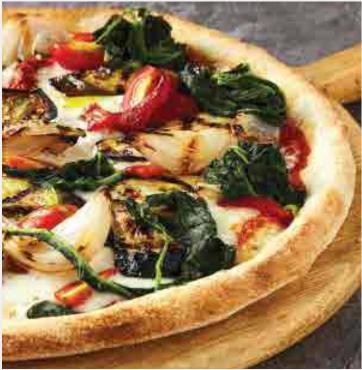
Pepperoni, mozzarella, tomato base, oregano.



\$18



CapricciosaParis ham, mushrooms, artichokes, anchovies, black olives, mozzarella, tomato base, oregano.



Mediterranean PGrilled eggplant, zucchini, cherry tomatoes, shallots, spinach, mozzarella, tomato base, oregano.



HawaiianParis 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.



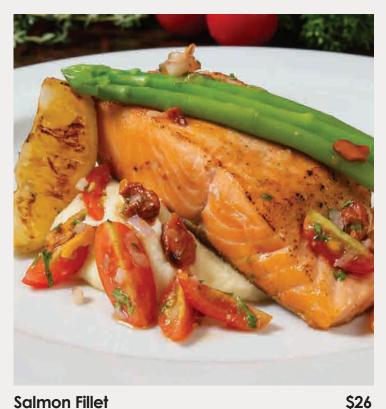
\$15 Bangers & Mash

Cumberland Pork sausages, mashed potatoes and red wine sauce.

\$16

\$22

SEAFOOD



Salmon FilletSalmon fillet served with mashed potatoes, asparagus and salsa vierge



Moules FritesBlack 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

