

# WINESTONE®

## WEEKDAY SET MENU

### 2-COURSE | \$28

Choice of an appetiser or dessert with a main course (Pasta & Risotto / Land / Sea)

### 3-COURSE | \$38

Choice of an appetiser, a main course (Pasta & Risotto / Land / Sea) & Dessert

\*Food Items marked with a + price will be an additional charge

## GRAZING BOARDS

- WINESTONE'S GRAZING PLATTER** European cheeses, premium cold cuts, warm focaccia, house pickles, honey and roasted nuts
- ARTISAN CHEESE SELECTION** A trio of bleu, manchego and grana padano, served with crisp lavosh, luscious fruit compote, floral honey and toasted walnuts
- CHARCUTERIE BOARD** Silky parma ham, smoky beef pastrami and rich duck rillette, accompanied by warm focaccia, tangy cornichons and sweet grapes
- HERB & GARLIC FOCACCIA** Toasted focaccia layered with whipped garlic butter, fragrant herbs and delicate shavings of grana padano

## APPETISERS

- LAKSA-KISSED TIGER PRAWNS** **58** **<+2>**  
Lightly crisp tiger prawns draped in aromatic laksa aioli, finished with tobikko pearls and a squeeze of lemon
- FISHERMAN'S CRISPY BASKET** **24** **<+7>**  
A golden medley of scallops, prawns, squid and fish, served with fries and zesty lemon herb tartar
- GAMBAS AL AJILLO** **18** **<+2>**  
Succulent tiger prawns gently simmered in garlic-infused olive oil and smoked paprika, served with warm bread for dipping
- HOT HONEY PAPRIKA WINGS** **16**  
Crispy chicken wings glazed in sticky hot honey with a smoky paprika kick
- STRAIGHT CUT FRIES** **8**  
Golden fries seasoned with **sea salt** / aromatic **truffle** **(+4)**

## FROM THE LAND

*Choice of House Sauces:*  
Peppercorn Jus | Red Wine Jus | Mushroom Sauce | XO Sauce

- WINESTONE SIGNATURE BURGER** **28** **<+5>**  
Juicy beef patty layered with bacon, cheddar, egg and caramelised onions in a buttery brioche bun, served with fries
- CHICKEN PARMIGIANA** **28**  
Crispy breaded chicken topped with tomato sugo, melted mozzarella and pork ham, served with fries and greens, accompanied by a side of beef jus
- FIVE FOUNDERS ANGUS SIRLOIN** **38** **<+10>**  
Tender Angus sirloin with burnt onion purée and crisp greens, finished with your choice of house sauce
- SLOW-ROASTED PORK JOWL** **34** **<+10>**  
Rich, succulent pork jowl marinated in toyo, served with pickles and greens
- WAGYU FLANK STEAK** **58** **<+20>**  
Deeply marbled wagyu flank with smoky onion purée and house sauces
- BRAISED LAMB SHANK** **54** **<+20>**  
Fall-off-the-bone lamb shank served with creamy potato purée, root vegetables and rich jus
- LEGACY RIBEYE** **48** **<+18>**  
300g ribeye grilled to perfection, served with fries, red wine butter and house sauces
- SOUS VIDE BEEF CHEEK** **42** **<+14>**  
Fork-tender beef cheek with velvety potato purée, root vegetables and savoury jus

## SOUP

- VELVETY LOBSTER BISQUE** **16**  
A luxuriously creamy shellfish bisque brimming with sweet prawns and golden croutons
- SOUP OF THE DAY** **14**  
Please check with our service team for today's freshly prepared creation

## PASTA & RISOTTO

- SEAFOOD ARRABBIATA** **34** **<+10>**  
Squid ink tagliolini tossed with prawns, scallops and mussels in a bold garlic chilli sauce.
- BACON CREAM SPAGHETTI** **24**  
Smoky pork bacon in a silky cream sauce, finished with grana padano and fragrant Sarawak black pepper
- TRUFFLE FOREST MUSHROOM RISOTTO** **24**  
Creamy risotto folded with earthy mushrooms, truffle essence and toasted walnuts
- SLOW-COOKED BEEF BOLOGNESE** **24**  
Hearty, slow-simmered beef ragù clinging to spaghetti, crowned with grana padano
- CHILLI CRAB RIGATONI** **28** **<+5>**  
Rigatoni coated in Singapore-style chilli crab sauce with sweet prawn and crabmeat
- GLUTEN-FREE AGLIO OLIO** **22**  
Gluten-free penne tossed with garlic, chilli, seasonal greens and extra virgin olive oil

## SALADS

- CRISPY SOFT SHELL CRAB SALAD** **18** **<+2>**  
Crunchy soft shell crab with kani, heirloom tomatoes and crisp greens, tossed in a vibrant mango chilli dressing
- WINESTONE CAESAR** **18**  
Crisp romaine, smoky bacon, quail eggs and crunchy croutons, coated in a rich anchovy dressing and grana padano
- BURRATINA & HEIRLOOM TOMATO SALAD** **24** **<+5>**  
Creamy burratina nestled among ripe heirloom tomatoes, finished with basil oil, lavosh and delicate parma ham
- GARDEN ORGANIC SALAD** **16**  
Fresh mesclun leaves, heirloom tomatoes, olives and crisp vegetables tossed in bright lemon vinaigrette

## FOR THE KIDS

- CHICKEN LITTLE** **18**  
Tender steamed chicken with poached vegetables, organic greens and BBQ sauce
- PASTA POMODORO** **18**  
Classic tomato spaghetti with golden breaded cheese sticks
- FINDING DORY** **18**  
Crispy battered fish with fries, salad and tartar sauce

## FROM THE SEA

- BEER-BATTERED SNAPPER & CHIPS** **26**  
Crisp golden snapper with fries, tangy tartar and fresh organic salad
- PAN-SEARED BAKKAFROST SALMON** **34** **<+8>**  
Perfectly seared salmon paired with cucumber, onions and kalamata olives in creamy dill yogurt
- MISO-GLAZED CHILEAN SEABASS** **36** **<+10>**  
Buttery seabass glazed in sweet miso, served over risotto enriched with kombu butter and baby spinach

## SPECIAL MENU

- WINESTONE SEAFOOD POT** **72**  
A seafood feast of slipper lobster, scallops, prawns, mussels and salmon in rich lobster bisque, served with garlic bread
- THE WINESTONE FEAST PLATTER** **88**  
A celebration platter featuring caesar salad, truffle fries, sirloin, pork jowl, chicken parmigiana and crispy seafood — finished with house-made sauces

## DESSERTS

- BERRY & GRANOLA SKY TOWER** **18**  
Layers of maple-vanilla infused dairy-free yogurt, wild berries and crunchy granola rising into a tower, finished with pearls of dark chocolate
- TABLESIDE PANDAN CRÈME BRÛLÉE** **18**  
A fragrant pandan custard with a crackling caramel crown, finished tableside and paired with bright wild berries
- CHOCOLATE MOELLEUX** **18**  
Warm lava cake revealing a flowing chocolate, balanced with the ice cream of the day, wild berries and a touch of sea salt
- WINESTONE SUNDAE** **18**  
Wild berries with savoiardi, brownie bites, chocolate sauce, crunchy baker's soil and ice cream of the day.

## CAN'T GET ENOUGH SIDES?

**3 HOUSE SAUCES**  
Peppercorn Cream | Red Wine Jus | Mushroom Sauce | XO Sauce

**12 BREAD BASKET**  
With red wine butter, extra virgin oil, balsamic vinegar and tomato chutney

**8 MASHED POTATO**  
Velvety potato purée, rich and buttery

**12 MIXED SALAD GREENS**  
Fresh petite mixed greens, crisp and vibrant

**12 RATATOUILLE**  
Tender seasonal vegetables simmered in a fragrant herb and tomato sauce

**12 VELVET SPINACH**  
Spinach cooked in a rich, creamy sauce

**3 FRIED EGG**  
Sunny-side up egg with a soft yolk and lightly crisp edges

Discover Local Dishes

Fish

Seed

Chilli

Dairy

Vegan

Gluten-Free

Nuts

All Eggs are Free Range

Organic

Mollusc

Vegetarian

Pork

Shellfish

Low Calories

Chef's Recommendation

Prices are subject to a 10% service charge & prevailing government taxes. Please inform our staff if you have any food allergies or special dietary requirements.

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## BEERS

	HALF	BUCKET
TIGER BEER DRAUGHT	15	17
HEINEKEN DRAUGHT	16	18
	HALF	BUCKET
CORONA	12	55
ASAHI	12	55
HEINEKEN 0.0	10	

## MOCKTAIL

VIRGIN SLING	10
pineapple . lime . grenadine . bitters	
CITRON ICE TEA	10
honey citron . fresh lemon juice . earl grey tea	
ICED LEMON TEA	12
fresh lemon juice . english breakfast tea	
MERCURE ICED TEA	10
mango . lychee green tea	

## SPIRITS

(WITH A CHOICE OF MIXER)

SMIRNOFF VODKA	12
GORDON'S GIN	12
JOHNNIE WALKER BLACK LABEL	16
BACARDI RUM	12

## COCKTAIL

APEROL SPRITZ	20
aperol . prosecco . soda	
MOJITO	20
white rum . soda . mint	
NEGRONI	20
gin . campari . sweet red vermouth	
OLD FASHIONED	20
bourbon . angostura bitters	
ESPRESSO MARTINI	20
vodka . coffee liqueur . espresso	
SINGAPORE SLING	20
gin . cherry brandy . pineapple . lime . bitters	
LONG ISLAND ICED TEA	20
vodka . rum . gin . tequila . triple sec . lime . cola	
YOUR TIME, YOUR WAY	20
gin . butterfly pea flower . fresh lime . lemongrass-ginger cordial . lemon bitters . ginger beer	

## COFFEE

AMERICANO	5
LONG BLACK	5
ESPRESSO [SINGLE]	5
ESPRESSO [DOUBLE]	6
CAPPUCCINO ☞	8
CAFÉ LATTE ☞	8
MOCHA ☞	9

## OTHERS

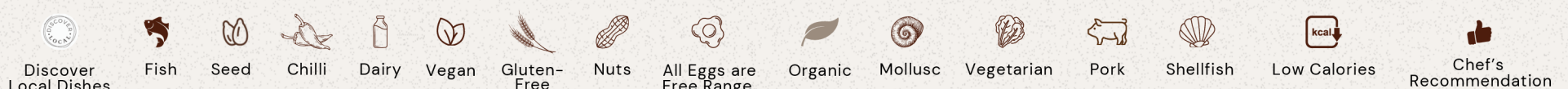
SOFT DRINKS	5
coke . coke zero . sprite . soda . tonic . ginger ale	
JUICES	6
apple . orange . calamansi . cranberry . pineapple . guava . grapefruit	
ACQUA PANNA STILL WATER	9   12
[500ml   750ml]	
SAN PELLEGRINO SPARKLING WATER	9   12
[500ml   750ml]	

## TEA & CHOCOLATE

TEAS	5
english breakfast . earl grey . peppermint . chamomile flowers . green tea . ginger & honey	
HOT CHOCOLATE ☞	8



Share your dining experience with us on [Tripadvisor](#) and [Google](#)



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