

# 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** Lightly crisp tiger prawns draped in aromatic laksa aioli, finished with tobikko pearls and a squeeze of lemon
- FISHERMAN'S CRISPY BASKET** A golden medley of scallops, prawns, squid and fish, served with fries and zesty lemon herb tartar
- GAMBAS AL AJILLO** Succulent tiger prawns gently simmered in garlic-infused olive oil and smoked paprika, served with warm bread for dipping
- HOT HONEY PAPRIKA WINGS** Crispy chicken wings glazed in sticky hot honey with a smoky paprika kick
- STRAIGHT CUT FRIES** 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** Juicy beef patty layered with bacon, cheddar, egg and caramelised onions in a buttery brioche bun, served with fries
- CHICKEN PARMIGIANA** 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** Tender Angus sirloin with burnt onion purée and crisp greens, finished with your choice of house sauce
- SLOW-ROASTED PORK JOWL** Rich, succulent pork jowl marinated in toyo, served with pickles and greens
- WAGYU FLANK STEAK** Deeply marbled wagyu flank with smoky onion purée and house sauces
- BRAISED LAMB SHANK** Fall-off-the-bone lamb shank served with creamy potato purée, root vegetables and rich jus
- LEGACY RIBEYE** 300g ribeye grilled to perfection, served with fries, red wine butter and house sauces
- SOUS VIDE BEEF CHEEK** Fork-tender beef cheek with velvety potato purée, root vegetables and savoury jus

## SOUP

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

## PASTA & RISOTTO

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

## SALADS

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

## FROM THE SEA

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

## FOR THE KIDS

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

## DESSERTS

- BERRY & GRANOLA SKY TOWER** 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** A fragrant pandan custard with a crackling caramel crown, finished tableside and paired with bright wild berries
- CHOCOLATE MOELLEUX** 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** Wild berries with savoiardi, brownie bites, chocolate sauce, crunchy baker's soil and ice cream of the day.

## SPECIAL MENU

72

- WINESTONE SEAFOOD POT** A seafood feast of slipper lobster, scallops, prawns, mussels and salmon in rich lobster bisque, served with garlic bread

88

### THE WINESTONE FEAST PLATTER

A celebration platter featuring caesar salad, truffle fries, sirloin, pork jowl, chicken parmigiana and crispy seafood — finished with house-made sauces

## 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

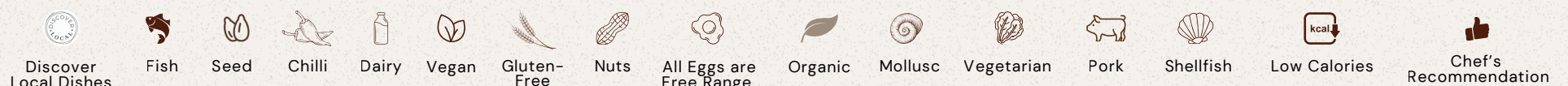
**8 MASHED POTATO**  
Velvety potato purée, rich and buttery

**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



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

## SPIRITS

(WITH A CHOICE OF MIXER)

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

## COCKTAIL

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

## COFFEE

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

## OTHERS

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

## TEA & CHOCOLATE

|  |   |
|--|---|
| TEAS<br>english breakfast. earl grey. peppermint. chamomile flowers. green tea. ginger & honey | 5 |
| HOT CHOCOLATE ☞  | 8 |



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