

vin geek

Brunch Ala Carte Menu

(Free Flow Bubbles - 2 hours)

NV Louis Dumont Brut	+60
NV Siltterra Brut Prosecco DOC	+30

(Starters)

Sourdough Bread	<i>Parmesan Butter Hummus +2</i>	8
Truffle Fries		12
Seared Smoked Scamorza		16
Mixed Cured Meat Platter & Pickles		28

(For Sharing)

Grilled Octopus	<i>Spanish Salsa Puff Potato Local lime</i>	14
Japanese Oysters	<i>Half Full dozen +24</i>	26
Lamb Kofta	<i>Tzatziki Lemon Herb Salad</i>	14
Duck Fat Potatoes	<i>Mustard Crème Marinated Yellow Mustard</i>	8
Burrata (V)	<i>Tomatoes Grapes Basil</i>	10
San Marzano Greek Salad (V)	<i>Rosemary Feta</i>	7
Cauliflower Steak (V)	<i>Furikake Miso</i>	7

(Mains)

Barramundi	<i>Seafood Nage Broccolini Crispy Capers</i>	16
Roasted Half Chicken	<i>Harissa Tabbouleh Chicken Jus</i>	15
Crispy Chicken Burger	<i>Fries</i>	22
Vin Geek Cheeseburger	<i>Fries</i>	25
Sirloin Steak	<i>Eggplant Mash Chimichurri</i>	26
Linguine (V)	<i>Mushroom Cream Forest Mushrooms</i>	20

(Sweet Endings)

Apple Tartine	<i>Vanleeuwen Vanilla Ice cream</i>	14
Dark Chocolate Pudding		18

*A meal without wine is like
a day without sunshine.*

All prices stated are exclusive of GST and subjected to service charge.

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