



# WINESTONE<sup>®</sup>

Nestled in a lush urban greenery @Stevens, **WINESTONE** combines a fine selection of organic and bespoke wines paired with reimagined signature Western dishes with a South East Asian twist to bring diners on a fresh epicurean journey.

Indulge in these gastronomic delights over a lunch meeting, afternoon soir ee, romantic meal, or a relaxing dinner gathering while our dedicated team looks after your every need. Dine at a place where great food and fantastic vibes meet.

—◆ A LA CARTE



*Winestone Platter*



Salt & Pepper Squid



Gambas



Confit Grilled Octopus



Caesar Salad

# A LA CARTE

## Starters

**Soup du Jour** ..... \$14.00

*Check with us for today's selection of freshly made soup.*

**Salt & Pepper Squid** ..... \$24.00

*Tossed in smoked paprika and served with caper aioli.*

**Gambas** 🦐 ..... \$24.00

*Black tiger prawns sautéed in olive oil with chilli & pork chorizo, then finished with La Chinata paprika.*

**Feta & Parma Ham Bruschetta** 🍞 🧀 🐷 ..... \$32.00

*Heirloom tomatoes, parma ham & goat cheese on sourdough with pesto and topped off with a drizzle of extra virgin olive oil.*

**Confit Grilled Octopus** 🐙 ..... \$38.00

*Served atop Signature Baba Ghanoush and finished with La Chinata smoked paprika and olive oil with lemon wedge.*

**\*Winstone Platter (Sharing Platter)** 🍷 🧀 🐷 🐙 ..... \$58.00

*Chef's selection of seasonal cheese accompanied with condiments, quince & house lavash. Served with parma ham, duck rilette, beef pastrami & smoked salmon.*

## Salads

**Caesar Salad** 🍷 🥚 🐷 ..... \$26.00

*Fresh cos lettuce accompanied with pickled quail eggs, croutons, crispy parma ham and shaved parmesan cheese, all enhanced with a flavourful anchovy dressing.*

**Burratina Salad** 🍷 ..... \$28.00

*Heirloom tomatoes, grapefruit, crushed pistachios, rocket salad & basil-infused oil.*

**Watermelon & Feta Salad** 🍷 ..... \$28.00

*Watermelon, pickled cucumbers, shallots, feta cheese, citrus vinaigrette, rocket then topped with mint leaves & dukkah.*

### Add-on Sides

**Avocado** ..... \$5.00

**Grilled Chicken Breast** ..... \$6.00

**Parma Ham (3 pcs)** ..... \$9.00

**Smoked Salmon** ..... \$12.00

**Grilled Prawns (5 pcs)** ..... \$12.00

- 🌶️ Chilli
- 🥛 Dairy
- 🥚 Egg
- 🍷 Gluten
- 🌰 Nuts
- 🐷 Pork
- 🐙 Shellfish
- 🌱 Seeds
- 🥚 Soy
- 🌱 Vegan
- 👨‍🍳 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. \*Not applicable for other ongoing promotions, offers and/or discounts.

—◆ A LA CARTE



Australian Lamb Cutlets

## From the Land

**Grilled Chicken Breast** (230 gm) 🍷 🥜 🌱 ..... \$34.00  
 Enhanced with lemon & herb spice rub, accompanied with saffron-infused yoghurt, confit potatoes, wilted spinach and dukkah with a sauce of your choice.

**Kurobuta Pork Chop** (300 gm) 🍷 🐷 ..... \$48.00  
 Accompanied with our signature salad, creamy mashed potatoes, cinnamon-infused apple compote & a whole roasted garlic with a sauce of your choice.

**Argentinean Grass-Fed Sirloin** (250 gm) ..... \$48.00  
 Served with our Signature salad, creamy mashed potatoes, fragrant herb butter, and a whole roasted garlic with a sauce of your choice.

**Australian Lamb Cutlets** (300 gm) 🍷 🌱 🍷 ..... \$48.00  
 Served with baby spinach, Baba Ghanoush, saffron-infused yoghurt and a whole roasted garlic.

### Selection of Sauces

Béarnaise | Mushroom Sauce | Red Wine Jus | Peppercorn Cream



Argentinean Grass-Fed Sirloin

🌶️ Chilli   🥛 Dairy   🥚 Egg   🌾 Gluten   🥜 Nuts   🐷 Pork   🦞 Shellfish   🌱 Seeds   🌿 Soy  
 🥬 Vegan   🍳 Chef's Recommendation

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◆ A LA CARTE



Prawn & Crab Meat Rigatoni

◆ A LA CARTE

Sardinian Seafood Pot

## From the Sea

**Beer Battered Fish & Chips** 🍷 🥚 🍷 ..... \$32.00

*Freshly battered fish accompanied with fries, homemade tartar sauce, mushy peas and a side of our signature salad.*

**Miso Glazed Cod** 🍷 🥚 🍷 🍷 ..... \$44.00

*Served atop a lobster bisque risotto, garnished with baby spinach and dukkah.*

**\*Sardinian Seafood Pot (For Sharing)** 🍷 🍷 🍷 ..... \$69.00

*Market fresh fish, mussels, squid, slipper lobsters, scallops and prawns are cooked in an aromatic seafood bisque with fregola and served with mini homemade breadrolls.*

## Pasta & Risotto

**Mushroom Risotto** 🍷 🥚 🍷 ..... \$32.00

*Arborio rice with forest mushrooms, baby greens, lemon, crushed pistachios and truffle oil.*

**Crabmeat Chitarra** 🍷 🍷 🍷 ..... \$32.00

*Cooked in a white wine sauce with shallots, chilli, garlic, cherry tomatoes, herbs and topped with tobiko.*

**Prawn & Crab Meat Rigatoni** 🍷 🍷 ..... \$36.00

*Pan seared chunks of tiger prawns and crab meat beautifully tossed through Winestone's Signature Singapore Chilli Sauce, flavoured with garlic, herbs & bakers crumbs.*

🍷 Chilli 🍷 Dairy 🥚 Egg 🍷 Gluten 🍷 Nuts 🍷 Pork 🍷 Shellfish 🍷 Seeds 🍷 Soy  
🍷 Vegan 🍷 Chef's Recommendation

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Winestone Burger





# —◆ A LA CARTE



Pulled Pork Pizza

## Pizza

**Margherita Pizza** 🍷 ..... \$30.00

Heirloom tomatoes on pomodoro with mozzarella and cheese mix with basil.

**Smoked Salmon Pizza** 🍷 ..... \$35.00

Smoked salmon, avocado, onions, feta cheese on pomodoro with mozzarella and cheese mix then finished with lemon zest.

**Pulled Pork Pizza** 🍷 🍳 ..... \$35.00

Applewood-smoked bacon and onions, topped with a sunny-side-up egg on a base of pomodoro with mozzarella and cheese mix then garnished with a dash of black pepper.



The Impossible Burger

## Burgers

**\*Winestone Burger** 🍷 🍳 🌾 🐷 ..... \$34.00

Grilled Angus beef patty accompanied with lettuce and tomatoes, caramelised onions, applewood-smoked bacon with our special homemade tomato chutney & American cheese, all nestled within burger buns. Served with fries and salad

**The Cookout Burger** 🍷 🍳 🌾 🐷 ..... \$34.00

18-hour slow-cooked BBQ pulled pork burger adorned with crispy parma ham and served with fries and mesclun salad.

**The Impossible Burger** 🌱 🌾 🍷 ..... \$38.00

We have gone the extra step to make it 100% vegetarian! Plant-based patty, paired with lettuce, tomatoes, tomato compote, and avocado, all nestled within vegan buns.

### Add ons

Cheddar Cheese (2 slices) ..... \$3.00

Fried Egg ..... \$3.00

Bacon (3 pcs) ..... \$5.00



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Angus Tomahawk

## Signature Sharing Platters

**\*Angus Tomahawk** (Serves 4) ..... \$228.00  
 1.3 – 1.5 kg Australian grain-fed Tomahawk served with sides of avocado salad, truffle-infused mashed potatoes, sautéed mushrooms adorned with pistachios and your choice of two sauces.

**\*Surf & Turf** (Serves 4) ..... \$268.00  
 1.3 – 1.5kg Australian grain-fed Tomahawk with creamy garlic prawns, served with delectable sides including truffle mashed potatoes, avocado salad and creamy spinach.

### Add on Sides

|                                    |         |
|------------------------------------|---------|
| Mashed Potatoes .....              | \$12.00 |
| Sautéed Mushrooms .....            | \$14.00 |
| Truffle Fries .....                | \$14.00 |
| Truffle Mashed Potatoes .....      | \$16.00 |
| Sautéed Calabrian Broccolini ..... | \$18.00 |
| Patatas Bravas .....               | \$18.00 |

- Chilli
- Dairy
- Egg
- Gluten
- Nuts
- Pork
- Shellfish
- Seeds
- Soy
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# —◆ A LA CARTE

## Kids Meals

Kids meals are served with a choice of orange juice or apple juice

**Anything** 🍷 🍷 ..... \$18.00  
*Classic all-American cheeseburger, complete with a choice of fresh garden salad or crispy fries.*

**I'm Not Hungry** 🍷 🍷 ..... \$18.00  
*Spaghetti tossed in a flavourful tomato sauce accompanied by beef meatballs and topped off with grated cheddar cheese.*

**I Don't Care** 🍷 🍷 ..... \$18.00  
*Battered Fish served with fries and Chef's homemade tartar sauce.*



Banana Turon

## Desserts

**Winestone Ice Cream** 🍷 🍷 🍷 ..... \$14.00  
*Manuka & Fig | Strawberry & Cream | Hokey Pokey*

**Chocolate Moelleux** 🍷 🍷 🍷 ..... \$18.00  
*A delectable combination of wild berries, chocolate crumbs, and creamy strawberry ice cream.*

**Warm Apple Crumble** 🍷 🍷 ..... \$18.00  
*Served with wild berries and hokey pokey ice cream.*

**Banana Turon** 🍷 🍷 🍷 ..... \$18.00  
*Banana and chocolate mousse in a crispy fried spring roll wrapper, garnished with pistachios and served with Manuka & Fig ice cream.*

🌿 Chilli   🥛 Dairy   🥚 Egg   🍷 Gluten   🌰 Nuts   🐷 Pork   🦞 Shellfish   🌱 Seeds   🍷 Soy  
 🥬 Vegan   🍷 Chef's Recommendation

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# ◆ BEVERAGES

## House Cocktails

**Pinky Pants** ..... \$15.00

*Rose Wine, Prosecco, Dry Vermouth, Elderflower, Peach Bitters*

**Green Envy** ..... \$15.00

*White Wine, Dry Vermouth, Sour Apple, Liqueur, Soda*

**Dolin Spritz** ..... \$15.00

*Congac, Dry Vermouth, Peach Liqueur, Prosecco*

**Coco & Peach** ..... \$15.00

*Vodka, Coconut Liqueur, Peach Liqueur, Lemon Juice, Tonic*

**Very Berry** ..... \$15.00

*Red Wine, Creme de Cassis, Raspberry Liqueur, Lemon Juice, Hibiscus*

## ◆ Classic Cocktails

**Aperol Spritz** ..... \$15.00

*Aperol, Prosecco, Soda*

**Negroni** ..... \$17.00

*Gin, Campari, Sweet Red Vermouth*

**Old Fashioned** ..... \$17.00

*Bourbon, Angostura Bitters, Enhancer*

**Espresso Martini** ..... \$17.00

*Vodka, Coffee Liqueur, Espresso*

## ◆ Beer

### Tiger Draught, Singapore

*Half Pint* ..... \$9.00

*Full Pint* ..... \$17.00

### Heineken Draught, Singapore

*Half Pint* ..... \$9.50

*Full Pint* ..... \$18.00

### • Bottled Beer

**San Miguel** ..... \$12.00

*Phillipines*

**San Miguel Light** ..... \$12.00

*Phillipines*

**Heineken** ..... \$12.00

*The Netherlands*

**Corona** ..... \$15.00

*Mexico*

**Kirin** ..... \$16.00

*Japan*

**Guinness Microdraught** ..... \$17.00

*Ireland*

**Erdinger Weiss** ..... \$17.00

*Germany*

## ◆ Mocktails

**Rose Lemonade** ..... \$10.00

*Rose Cordial, Lemon, Soda*

**Mango No-jito** ..... \$10.00

*Mango, Mint Cordial, Lime, Ginger, Ale*

**Yuja Earl Grey** ..... \$10.00

*Yuzu Citron Jam, Earl Grey Tea, Lemon*

## ◆ Soda, Juice & Water

**Coke** ..... \$5.00

**Coke Zero** ..... \$5.00

**Sprite** ..... \$5.00

**Soda** ..... \$5.00

**Tonic** ..... \$5.00

**Ginger Ale** ..... \$5.00

**Apple Juice** ..... \$6.00

**Orange Juice** ..... \$6.00

**Calamansi Juice** ..... \$6.00

### Acqua Panna Still Water

*500 ml* ..... \$9.00

*750 ml* ..... \$12.00

### San Pellegrino Sparkling Water

*500 ml* ..... \$9.00

*750 ml* ..... \$12.00

## ◆ WINES

### ◆ *Sparkling*

|   |        |       |         |
|---|--------|-------|---------|
| Bolla Prosecco Spumante Extra Dry DOC ..... | Italy  | Glass | \$16.00 |
| Taittinger Brut Reserve NV .....            | France |       | \$30.00 |

### ◆ *White Wine*

|  |           |       |         |
|--|-----------|-------|---------|
| Berton Vineyards Outback Jack Semillon Sauvignon Blanc ..... | Australia | Glass | \$14.00 |
| Berton Vineyards Outback Jack Chardonnay .....               | Australia |       | \$14.00 |
| Pierre Ferraud & Fils Sauvignon Blanc .....                  | France    |       | \$16.00 |
| Pierre Ferraud & Fils Chardonnay .....                       | France    |       | \$16.00 |
| Kressmann Selection Chardonnay .....                         | France    |       | \$15.00 |

### ◆ *Rose Wine*

|                         |       |       |         |
|-------------------------|-------|-------|---------|
| Ruffino Rosatello ..... | Italy | Glass | \$16.00 |
|-------------------------|-------|-------|---------|

### ◆ *Red Wine*

|   |           |       |         |
|---|-----------|-------|---------|
| Berton Vineyards Outback Jack Shiraz .....          | Australia | Glass | \$14.00 |
| Berton Vineyards Outback Jack Cabernet Merlot ..... | Australia |       | \$14.00 |
| Pierre Ferraud & Fils Pinot Noir .....              | France    |       | \$16.00 |
| Pierre Ferraud & Fils Cabernet Sauvignon .....      | France    |       | \$16.00 |
| Kressmann Selection Merlot .....                    | France    |       | \$15.00 |

## ◆ HOT BEVERAGES

### ◆ *Coffee*

|                         |        |
|-------------------------|--------|
| Espresso (Single) ..... | \$5.00 |
| Espresso (Double) ..... | \$6.00 |
| Americano .....         | \$5.00 |
| Long Black .....        | \$5.00 |
| Cappuccino .....        | \$8.00 |
| Café Latte .....        | \$8.00 |
| Mocha .....             | \$9.00 |

### ◆ *Tea & Chocolate*

|                              |        |
|------------------------------|--------|
| English Breakfast .....      | \$5.00 |
| Elegant Earl Grey .....      | \$5.00 |
| Pure Peppermint Leaves ..... | \$5.00 |
| Pure Chamomile Flowers ..... | \$5.00 |
| Green Tea .....              | \$5.00 |
| Ginger & Honey .....         | \$5.00 |
| Hot Chocolate .....          | \$9.00 |

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# WINESTONE®

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