

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

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

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

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

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.

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



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



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