

La Carte

AUTUMN/WINTER, 2024

RAW

OYSTERS

Choice of au naturel / Tiger's Milk & Dill Oil /
Ponzu Mignonette
Half Dozen, France
42

TOYOSO CHUTORO

Bluefin Tuna, Cured Egg Yolk, Smoked Ikura
35

MATSUYAMA MADAI

Tiger's Milk, Smoked Ikura, Sea Grapes
28

HAND CUT YUKKE

Beef Strips, Pickled Cucumber, Shallots, Pear,
Soy, Sesame Oil, Cured Egg Yolk, Sourdough
25

SMALL

CHILLED TOMATO

Horseradish, Nashi Pear, Ponzu
18

THAI-STYLE EGGPLANT SALAD

Steamed Eggplant, Ajitama, Green Chili Sauce
18

PORK AND PRAWN TORTELLINI

Water Chestnut, Jamon, Century Egg, XO Sauce
18

FOIE GRAS MOUSSE

Chili White Chocolate, Chinese Doughnut
22

PIG'S TAIL

Chili, Garlic, Galangal Vinaigrette
16

GRILLED SUMI IKA

Squid, Glutinous Rice, Peanuts, Kecap Salsa
28

BRAISED ABALONE

Veal Sweetbread, Chinese Broccoli
38

Welcome to VITIS Wine Bar and Bistro! We are pleased to have you with us today. This is the second edition of our a la carte food menu. Our modern Asian cuisine is inspired by traditional Asian recipes lost in time, trans-located, with an update to our modern time. On behalf of Chef Kenneth and Sommelier-Owner Gary Low, we wish you *Bon Appetit*.

CAVIAR

Served with Traditional Accompaniments

CASPIAR AMUR PRESTIGE

30 grams, China
98

ROYAL CAVIAR CLUB, SUPERIOR STURGEON

30 grams, China
98

CASPIAR IMPERIAL

30 grams, Vietnam
108

CASPIAR ROYAL OSCIETRA

30 grams, China
118

NOODLES, YOUR WAY

Tagiatelle, cooked in a variety of Asian recipes

DAN DAN NOODES

Sesame, Chili, Garlic, Cucumber
18

OXTAIL 'LU ROU' NOODLES

Dried Scallop, Dried Prawns, Chili, XO Sauce
28

ABALONE KOLO MEE

Baby Abalone, Superior Sauce, Chinese Broccoli
38

MAINS

BROILED MUSSELS

Aromatic Vegetables, Prawn Bisque, Sourdough
28

LOBSTER TWO WAYS

Grilled or Steamed
Cocount Tumeric or Cantonese Soy Sauce
600-700 grams
78

STEAMED DAILY FISH

Cantonese Style Soy Sauce, Asian Herbs
Per Portion
38

ASSAM GLAZED RIBS

Assam Kicap Manis Glaze, Rojak Salad
26

LAMB SHOULDER

Lemongrass, Galangal, Spring Onion,
Cumin Parsnip Purée, Herb Salad
38

BLACK ANGUS BAVETTE

Thai Green Chili, Herb Salad, Grilled Sticky Rice
200 grams
48

BLACK ANGUS USDA PRIME STRIPLOIN

Pickled Daikon, Miso Garlic, Grilled Sticky Rice
250 grams
68

DESSERTS

BLACK GLUTINOUS RICE

Chili Mango Ice Cream, Coconut, Pandan
12

DECONSTRUCTED CHOCOLATE CAKE

Valrhona Chocolate, Lychee, Sponge Cake
18

TAU HWEH AND VANILLA

Soy Bean Curd, Madagascar Vanilla, Salt
8