

## Starters

<p>Champagne, Sauvignon Blanc, Chablis</p>	<p>FRESH OYSTERS (MARENNE D'OLERON) choose one of the three following options: natural / fried with garlic and parsley butter / kirkpatrick \$4.95 each</p>
<p>Sauvignon Blanc, Pinot Grigio, Dry Riesling, Semillon</p>	<p>SEAFOOD SOUP served with sweet corn purée, sautéed seafood, slightly flavoured with chilli oil \$29</p>
<p>Pinot Noir, Sangiovese</p>	<p>WAGYU RIB EYE SALAD mixed by the waiter at your table and served warm with vegetables and fruits, coconut milk, white balsamic vinegar, tamarind and kumquat \$31</p>
<p>Tempranillo, Verdejo, Cava</p>	<p>PATA NEGRA fresh asparagus, quail eggs, raspberry condiments, cream cheese, vanilla bean oil \$29</p>
<p>Dry Riesling, Sauvignon Blanc, Grüner Veltliner</p>	<p>ROASTED DUCK SPRING ROLLS spring rolls of roasted duck and pistachio, pear and green apple soup with lavender essential oil, small greens with caramelized apple and exotic fruits \$27</p>
<p>Chardonnay, Pinot Grigio</p>	<p>FRESH SALMON OR REEF FISH SALAD cherry tomatoes, tiny capers, slivered fresh fennel, grilled salmon cubes, small leaves, lemon in coarse salt \$29</p>
<p>Sauvignon Blanc, Pinot Grigio, Riesling, Grüner Veltliner, Pinot Blanc</p>	<p>CRISPY LANGOUSTINE IN KATAIFI with fine sea salt and 12 spices, vanilla/chilli sauce with pineapple, green mango salad \$27</p>
<p>Champagne, Chardonnay, Sauvignon Blanc</p>	<p>POACHED LOBSTER SALAD avocado, tomato, mango, green apple and goat's cheese, served with passionfruit dressing \$31</p>
<p>Chenin Blanc, Grüner Veltliner, Pinot Blanc</p>	<p>MANDHOO ISLAND PUMPKIN SOUP served with parmesan cream, pesto, truffle oil \$28</p>

## *Sides*

SEA SALTED ROASTED CHAT POTATOES  
basil and pine nut pesto  
\$14

MALDIVIAN COCONUT RICE  
\$14

TRUFFLE POMMES PURÉE  
\$14

GRATIN OF CAULIFLOWER  
\$14

## *From the tank*

Champagne,  
Sauvignon Blanc,  
Chardonnay

FRESH LIVE LOCAL LOBSTER  
(upon availability)

choose from:  
char grilled with garlic butter  
soy, ginger, chili and lime  
\$26 per 100gr

## *Main courses*

Chenin Blanc, Chardonnay, Viognier, Sauvignon Blanc	<b>LEGINE FISH AND CLAMS</b> seared on the plancha with black kilauea fine sea salt, aubergine salsa, moong dal, clams, espelette chilli, cream with toasted pink peppercorn \$49
Chardonnay, Pinot Noir, Gamay	<b>SEARED LOCAL YELLOW FIN TUNA AND SOFT SHELL CRAB</b> served rare, comfit aubergines, basil, Pedro Ximenes marinated soft shell crab, tomato mozzarella salad \$38
Cabernet Sauvignon, Merlot, Syrah/Shiraz, Cabernet Franc, Malbec, Amarone	<b>SEARED BLACK ANGUS TENDERLOIN AND FOIE GRAS</b> with penja peppers, seared foie gras, mushroom fricasse, port wine, shallot jus \$53
Sangiovese, Merlot, Dolcetto, Tempranillo	<b>WHITE ROCK VEAL TENDERLOIN</b> marinated with three types of mustard and pink peppercorn, truffle mashed potatoes, marinated asparagus, gorgon- zola cream sauce \$53
Pinot Noir, Tempranillo, Grenache, Chardonnay	<b>SUCKLING PIG SLOW-COOKED 10 HOURS IN SOUS VIDE</b> and roasted on the plancha, served with sour cabbage, glazed carrots, macadamia mashed potatoes, terriyaki and eucalyptus flower honey jus \$47
Syrah/Shiraz, Nebbiolo, Malbec, Merlot, Cabernet Sauvignon	<b>VENISON TENDERLOIN FROM ALBERTA</b> taro root purée, braised mushrooms, roasted provencal tomatoes, rosti potato, bordelaise sauce \$55
Pinot Grigio, Pinot Blanc	<b>PENNE AL DENTE</b> pasta with mussels, spices, smoked sea salt, piquillo peppers, tomato, lemon thyme, white wine, tiny capers, cream \$33
Grüner Veltliner, Semillon, Sauvignon Blanc	<b>ASPARAGUS RISOTTO</b> with truffle essence, rocket leaves and aged parmesan shavings \$44

## *Cheese and Ice-cream*

### SELECTION OF THREE CHEESES

small cheese platter \$24

### ASSORTED GELATO

house churning, meringue clouds, macadamia praline,  
sugar cone

one scoop \$8

two scoops \$12

three scoops \$19

## *Desserts*

2010, Stella Bella  
Pink Muscat, 375ml,  
Margaret River, Australia  
(60ml) \$16 per glass

2005, Torrentes  
“Late Harvest” Don David,  
Michel Torino  
Cafayete Valley, Argentina  
(60ml) \$8 per glass

NV Sweet Sherry, Lustau  
“San Emilio”  
Jerez, Spain  
(60ml) \$9 per glass

Port, Quinta do Noval  
10 Years Old Tawny Port,  
NV, Portugal  
(60ml) \$14 per glass

### PINEAPPLE, SPICE AND PASSION

roasted pineapple in five spices, passionfruit and  
coconut cheese ravioli, vanilla ice-cream,  
papaya and lime salsa  
\$18

### PASSION FRUIT PANNA COTTA

with white chocolate ice cream  
and apple ginger compote  
\$19

### BANANA MEETS CHOCOLATE

spicy chocolate balls, caramelized banana, vanilla rum,  
crème brûlée ice-cream, crispy almond filo  
\$19

### VILU’S SIGNATURE FONDANT

warm chocolate fondant, chocolate and praline brick,  
milk chocolate chipotle shot, dark chocolate ice-cream  
\$20

## *Degustation menu*

Gosset Grand Reserve , NV Champagne, France (100ml)	PATA NEGRA fresh asparagus, quail eggs, raspberry condiments, cream cheese, vanilla bean oil
La Vieille Ferme, Cotes du Ventoux, “Rosé”, 2010 Côtes de Provence Rosé, France (100ml)	CRISPY LANGOUSTINE IN KATAIFI with fine sea salt and 12 spices, vanilla/chilli sauce with pineapple, green mango salad
Chablis, Marc Brocard, 2011, Burgundy, France (100ml) or Pinot Noir, Blackstone, Sonoma, 2010, California, United States (100ml)	SEARED LOCAL YELLOW FIN TUNA AND SOFT SHELL CRAB served rare, comfit aubergines, basil, Pedro Ximenes marinated soft shell crab, tomato mozzarella salad
Malbec, Las Moras Black Label, San Juan, 2010, Mendoza, Argentina (100ml)	SEARED BLACK ANGUS TENDERLOIN AND FOIE GRAS with penja peppers, seared foie gras, morels and shimeji fricasse, port wine, shallot jus
Port, Quinta do Noval, 10 Years Old Tawny Port, Portugal (60ml)	VILU’S SIGNATURE FONDANT warm chocolate fondant, chocolate and praline brick, milk chocolate chipotle shot, dark chocolate ice-cream

\$195 per person including wines

All prices are in US\$, subject to 10% service charge and 8% T-GST. Please advise one of our team members if you have any dietary restriction or allergies.