



WINESTONE[®]

A culinary concept that combines a selection of wines and a Modern European menu.
Dine at a place where great food and fantastic vibes meet.



A LA CARTE

PLATTERS

Cheese Platter V	\$42.00	Winestone Charcuterie Platter P	\$55.00
boursin garlic, goat, truffle brie, blue cheese and camembert - 50grams each. accompanied with quince paste and lavosh.		rosette salami, parma ham, spicy chorizo, marinated olives, artichoke, balsamic onion, capers, gherkins and sun-dried tomatoes	
Winestone Mixed Platter	\$42.00		
parma ham, coppa ham, spicy chorizo, boursin garlic cream cheese, goat cheese, and truffle brie cheese. accompanied with quince paste and lavosh.			

APPETISERS

Canadian/USA Oysters (Half/One Dozen)	\$34.00 \$66.00	Caesar Salad	\$24.00
freshly shucked, creamy and succulent oysters		baby romaine lettuce, crispy prosciutto, parmesan shaved cheese, sous vide egg and anchovies	
Pan-seared Hokkaido Scallop	\$38.00	Harvest Salad V	\$18.00
on a bed of avocado and granny smith apple marmalade		beetroot, mesclun, red apple, carrot, grapes, celery, cucumber, shallot and cherry vinaigrette	
Beer Battered Calamari	\$16.00	Avocado and Grapefruit Salad V	\$16.00
deep fried with garlic and chilli		fresh avocado, pink grapefruit, baby spinach, pea shoots, cherry tomatoes, black olives and shaved parmigiano	
Lobster Bisque Soup	\$20.00	Fig & Burrata Salad V	\$30.00
creamy emulsion with lobster dice		fresh fig, burrata cheese, tomatoes, red onion, rocket and basil pesto	
Soup Du Jour	\$14.00		
please approach our staff to enquire for the soup of the day.			

P - Contains Pork | V - Vegetarian

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Please inform us if you have any food allergies or special dietary requirements.

Freshly Shucked Oysters



A LA CARTE

MAINS

Margarita Pizza	\$28.00	Rustica Pizza P	\$33.00
whole peeled tomato, mozzarella and fresh basil		Italian sausages pepperoni, mushrooms, onions, capsicums, tomatoes and mozzarella	
Cataplana	\$39.80	Seafood Bisque Lobster Risotto	\$58.00
fresh crayfish, black mussels, grilled tiger prawns, hokkaido scallop, brewed in seafood bisque		seafood bisque risotto with gambero rosso grilled lobster	
Roasted BBQ Baby Spring Chicken	\$36.00	Roasted Cod Fillet	\$39.80
poussin marinated with barbecue spice, asparagus, baby carrots and fries		roasted cod fish fillet, capanata, truffle mash, chorizo, baslamico	
Winestone Burger	\$32.00		
angus beef patty, caramelised onion, gorgonzola, bacon, arugula, thousand island dressing			

PASTAS

Lobster Tail Black Ink Tagliolini	\$49.00	Mushroom Truffle Risotto V	\$23.00
tagliolini, grilled lobster tail, asparagus, tiger prawns and tomatoes		risotto, wild mushrooms, black truffle, breaded portobello, arugula	
Beef Cheek Tagliatelle	\$34.00	Napoletana Penne (Gluten Free) V	\$22.00
spaghetti with garlic, parsley, braised beef cheek and rocket		penne, roasted seasonal mixed vegetables	
Bolognese Tagliatelle	\$29.00		
classic ground beef tagliatelle, topped with parmesan cheese			
Rigatoni Prawn	\$29.00		
fresh prawns, rigatoni, roasted capsicums, rich-tempered tomato and parmesan sauce			
Chicken Roulade Tagliatelle	\$25.00		
tagliatelle, chicken leg stuffed with minced chicken cacciatore, garlic and butter			



Bolognese Tagliatelle

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A LA CARTE

FROM THE GRILL

Black Angus MB3+ Ribeye <i>4-6 weeks dry-aged Australian beef, 220gm</i>	\$59.00
Black Angus MB3+ T-bone Steak <i>4-6 weeks dry-aged Australian beef, 300gm</i>	\$87.00
Angus Tenderloin Steak <i>30-36 months pasture-fed Australian beef, 220gm</i>	\$67.00
Kurobuta Pork Chop P <i>Canadian Kurobuta pork chop, 300gm</i>	\$44.00

Mains are served with house salad and choice of béarnaise, black pepper, red wine or blue cheese sauce.

SIDE DISHES

add creamy spinach parmesiano (+ \$14.00)
add smashed ugly potatoes (+ \$10.00)
add truffle fries (+ \$12.00)
add oregano fries (+ \$10.00)
add ratatouille (+ \$12.00)
add sautéed assorted mushrooms (+\$12.00)

KIDS' CHOICE

For children 12 years and under

\$16.00 EACH

Bolognese Spaghetti

classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese

Fish and Chips

golden-brown fried battered fish served with crispy chips and tartar sauce

Chicken Nuggets

served with fries, salad and tartar sauce



DESSERTS



Baked Apple Crumble

\$16.00

warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries

Mango Cheesecake

\$16.00

tangy diced mango, layers of mango jelly, rich cheesecake, and puffy meringue

Molten Chocolate Cake

\$16.00

chocolate cake with luscious molten chocolate center

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Tenderloin Steak



BEVERAGES

COFFEE, TEA & CHOCOLATE

Espresso	\$5.00
Macchiato	\$5.50
Piccolo Latte	\$5.50
Americano	\$6.50
Cappuccino	\$6.50
Café Latte	\$6.50
Affogato	\$8.50
Hot Chocolate	\$6.50
English Breakfast	\$6.50
Earl Grey	\$6.50
Peppermint	\$6.50
Chamomile	\$6.50
Green Tea	\$6.50

SODA, JUICE & WATER

Coke	\$6.00
Coke Zero	\$6.00
Sprite	\$6.00
Soda	\$6.00
Tonic	\$6.00
Ginger Ale	\$6.00
Apple Juice	\$6.00
Orange Juice	\$6.00
Pink Guava Juice	\$6.00
Still Water (750ml)	\$9.00
Sparkling Water (750ml)	\$9.00

BEER

Tiger Draught, Singapore	
Half Pint	\$12.00
Full Pint	\$17.00
Guinness, Ireland	\$17.00
Full Pint	
Bottled Beer	
Corona, Mexico	\$12.00
Heineken, The Netherlands	\$12.00
Kirin, Japan	\$12.00
Erdinger Wheat, Germany	\$14.00

COCKTAILS

The White Lady	\$14.00
<i>Chardonnay, Gin, Blue Curacao, Triple Sec, Bitter Lemon</i>	
The Red Queen	\$14.00
<i>Sangiovese Rubicone, Gin, Cherry Brandy, Bitter Lemon</i>	
Negroni	\$20.00
<i>Gin, Campari, Sweet Red Vermouth</i>	
Lychee Martini	\$19.00
<i>Gin, Vermouth, Lychee</i>	
Mimosa	\$12.00
<i>Champagne, Orange Juice</i>	

LIQUOR

\$12.00 PER GLASS | \$188.00 PER BOTTLE

Cruzan Estate Dark Rum	
Gordon's Gin	
Jim Beam White Bourbon	
Johnnie Walker Black Label Scotch Whisky	
Sauza Silver Tequila	
Smirnoff Red Vodka	

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