

# VUE

MENU BY EXECUTIVE CHEF DANIEL NA

## WEEKDAY EXPRESS LUNCH MENU

32 PER PERSON

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### ENTRÉE

TREVALLY CRUDO | *Cultured cream, grapes, pinenut, dill and muscatel vinaigrette* GF  
[Catch of the day]

BUFFALO MOZZARELLA | *New season heirloom tomatoes, chicory, preserved lemon, Kalamata olive, basil and lemon dressing* GF

TAPIOCA BATTERED TOFU | *Dashi broth, green chilli and crispy tofu* DF V

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### MAIN

GRASS FED TAUPO SIRLOIN | *Café de Paris, red wine jus, truffle fries* GF

SLOW COOKED CHICKEN SALAD | *Confit radicchio, guanciale, parmesan, anchovy, last season figs and truffle & soy* GF

TUNA POKE BOWL | *Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing* DF

BAKED CAULIFLOWER | *Gouda, almond and muscatel vinaigrette* GF V

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*Available weekdays only. Discounts not applicable.*

*DF - dairy free   GF - gluten free   V - vegetarian*