



# Ling Ling

by The **W**ine Company

business hours:

mon to thu and sun: 12 noon to 11 pm

fri, sat & eve of ph: 12 noon to 12 midnight

last order of food: one hour before closing

last order of wine: half hour before closing

- prices are excl gst
- no service charge
- members of your-wine-company enjoy 10% savings on all food & wine, except promo items
- legends used

 signature dish

**v** no meat

 spicy

 [instagram.com/thewinecompany](https://www.instagram.com/thewinecompany)

 [facebook.com/thewinecompany](https://www.facebook.com/thewinecompany)

 [thewinecompanyonline.com.sg](http://thewinecompanyonline.com.sg)

# **lunch**

available from 12pm to 3pm  
with complimentary coffee or tea or iced lemon tea

## **hot dog 6.00**

1 pc of hot dog with mustard; bun is lightly toasted  
add \$1 for egg or avocado or bacon

## **cream of mushroom 8.00**

180g, made-from-scratch, assorted mushrooms, blended with cream  
drizzled with truffle oil; served with butter croissant

## **caesar salad 9.00**

130g, a la minute of romaine lettuce, tomatoes, quail eggs, bacon bits,  
croutons, pine nuts and parmesan cheese

## **pig trotter beehoon 9.00**

150g, traditional hokkien comfort food, simple and oh so yummy

## *new* **bak kut teh 9.00**

150g, pork-rib broth of herbs and spices brewed over hours

## **cantonese porridge 9.00**

porridge flavored with bone stock; garnished with spring onion, ginger & fried dough  
choice of chicken or pork  
add one century egg or one salted egg for \$2.50

## **curry chicken 9.00**

a concoction of singapore and malaysia style curry chicken

## **fragrant steamed rice**

complimentary

## **from the menu**

## **30% savings**

select from mains, pasta, dessert and claypot

# dinner

## tasting menu S\$58 excl gst

### Two Glasses of Wine

Sparkling or Sauvignon Blanc  
and  
Merlot or Cabernet Sauvignon



### Prawn Salad

80g in marie-rose sauce  
or

### Rojak

80g local salad in shrimp paste sauce (do not order if you do not know what is rojak)



### A4 Wagyu

± 3x25g ribeye grilled to chef's doneness in skewer  
or

### Oven-Baked Salmon

90g baked salmon drizzled with honey mustard



### Aglio Olio Spaghetti

80g spaghetti al dente with garlic, chilli padi & olive oil  
or

### Fried Hokkien Mee

80g uniquely singaporean dish of noodles with pork lard, prawns, squids,  
fish cake & pork belly



### Black Herbal Jelly

aka guilingqao  
or

### Rum Balls

with rum & raisin ice-cream



## fried ikan bilis and peanuts

7.00

130g of local anchovies; delicious and crunchy  
**available until closing time**  
recommend to pair with your favourite wine



## classic papadum <sup>v</sup>

7.00

8pcs of indian-styled wafers served  
with cucumber-yogurt dip and habanero salsa dip  
**available until closing time**  
recommend to pair with sparkling



## edamame <sup>v</sup>

7.00

200g of boiled green soy beans; salted served cold  
recommend to pair with moscato d'asti



## chicken karaage

11.00

160g of made-from-scratch chicken marinated in  
ginger  
& garlic fried-karaage style; served with pineapple  
slices  
recommend to pair with riesling

# nibbles



## bruschetta platter

10.00

4pcs of grilled bread rubbed with garlic, topped with chicken liver pate, olive tapenade, chopped roma-tomatoes and smoked salmon  
recommend to pair with chardonnay



## chicken liver pate

11.00

70g of chicken liver pate, served with 8 pcs of bruschetta\* slices;  
*\*bruschetta is grilled bread rubbed with garlic & olive oil*  
recommend to pair with pinot noir



## luncheon fries

15.00

397g of luncheon meat cut into finger-size strips, deep-fried, served hot and crispy with habanero salsa and cucumber-yogurt dip  
recommend to pair with sparkling, beer or your favourite cocktail



## spicy italian sausage

17.00

200g of minced pork meat seasoned with chillies, herbs & spices, served with chilli sauce  
recommend to pair with bordeaux blend

# nibbles



## truffle fries **v**

12.00

300g of french fries tossed in truffle oil  
recommend to pair with your favourite wine



## grilled shishamo

13.00

8pcs of shishamo served with grated daikon radish,  
soy sauce, - a japanese inspired dish  
recommend to pair with beer



## salt & pepper squid

17.00

150g of made-from-scratch,  
gently fried fresh squid, coated with salt & pepper  
served with tartare sauce  
recommend to pair with pinot gris



## mexican nachos **v**

16.00

90g of corn chips loaded with diced jalapenos,  
roma tomatoes, onions, olives, avocado, melted  
cheese  
and habanero salsa dip

**+** add \$3.00 for extra cheese dip

recommend to pair with sparkling, beer  
or your favourite cocktail

# nibbles



## the wine company rojak

10.00

170g mix of raw mango, pineapple, turnip, cucumber, deep-fried tofu, chinese fritters in dressing of shrimp paste, chopped peanuts - an acquired taste!

- ⊕ add \$1.50 for extra chinese fritter aka youtiao
- recommend to pair with sauvignon blanc



## lightly fried tofu <sup>v</sup>

11.00

200g of seasoned tofu cut into bite size, served with truffle mayo dip

recommend to pair with your favourite wine



## deep-fried tenggiri

12.00

4pcs fresh mackerel marinated in turmeric and chilli powder; deep-fried, served with belachan chilli & lime

recommend to pair with chardonnay



## shrimp paste chicken

17.00

8pcs, made-from-scratch, fried chicken in shrimp paste

served with lemon and chilli sauce

recommend to pair with beer or sparkling

# nibbles



## prosciutto & melon

13.00

60g of prosciutto served with melon  
- a classic italian antipasti dish  
recommend to pair with prosecco



## spicy top shell

14.00

130g of top shells (a type of conch) tossed with  
onion, cut chillies, cucumber; garnished with  
coriander  
recommend to pair with beer or sparkling



## wasabi mayo prawn

16.00

4pcs of made-from-scratch,  
crispy battered prawns tossed in wasabi  
recommend to pair with chardonnay



## beef patty bites

22.00

10pcs ≈ 200g equivalent of grilled japanese beef  
cubes  
served with wasabi sauce  
recommend to pair with a shiraz

# nibbles



## vegetable spring roll<sup>v</sup>

12.00

4 pcs filled with cabbage, carrot, turnip  
served with sriracha sauce  
with sides of gherkins & achar  
recommend to pair with a sparkling



## roast pork

16.00

180g of made-from-scratch, belly pork  
roasted in high temperature, enjoy the  
crisp crackling skin & the juicy tender meat,  
with mustard at the side  
recommend to pair with gewürztraminer



new

## dong po rou

东坡肉

16.00

? 200g classic chinese specialty of pork belly, spring  
onions, old ginger, shaoxing wine and dark sauce  
serves with rice or mantou



new

## A4 wagyu in skewer

28.00

± 3 x 25g ribeye grilled to chef's doneness  
(medium-well)  
recommend to pair with a shiraz



## kelp beancurd

11.00

4pcs of made-from-scratch, fried kelp beancurd, sprinkled with chicken floss over julienned cucumber and wasabi mayonnaise  
recommend to pair with pinot grigio



## chives & cabbage dumpling <sup>v</sup>

12.00

6pcs of made-from-scratch dough wrapped around fillings of chives & cabbage, steamed and lightly pan-fried served with vinegar & ginger dip  
recommend to pair with sparkling wine



## crispy eggplant

13.00

6pcs deep fried eggplant in cream salty egg sauce sprinkled over with chicken floss  
recommend to pair with a sparkling or white wine



## prawn omelette

虾仁煎蛋

12.00

chinese style stir-fry eggs and prawns with a dash of shaoxing wine and a bowl of steamed fragrant rice  
recommend to pair with a sparkling



## spareribs with black bean sauce

豆豉汁蒸排骨

10.00

with a bowl of bone-flavoured congee  
recommend to pair with a muscat



## cantonese porridge



12.00

porridge flavoured with bone-stock  
garnished with spring onions, ginger and fried  
dough (油条)

? 50g chicken or pork

+ add \$2.00 for one century egg or one salted egg

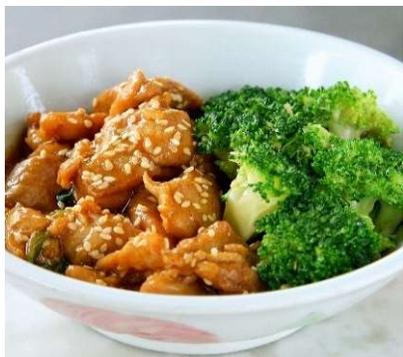


## fried curry rice with roast chicken

烤鸡咖喱炒饭

12.00

rice packed full of flavour, topped with our  
signature roast chicken  
recommend to pair with a gewurztraminer



## sesame chicken

12.00

a healthier wholesome version of protein, green  
and carbs

served with steamed fragrant rice  
recommend to pair with a chardonnay

# Local flavours



## char kway teow



11.00

160g of noodle & kway teow fried in pork-lard oil with prawns, egg, chinese sausage, bean sprouts and cai xin

recommend to pair with sparkling, beer or your favourite cocktail



## satay

12.00

8 sticks of chicken served with cucumber and onions

recommend to pair with riesling



## fried hokkien mee



uniquely Singaporean

12.00

combination of 160g noodles, pork lard, prawns, squids, fish cake & pork belly, served with spicy sambal and calamansi

recommend to pair with sparkling, beer or your favourite cocktail



## 'wok-hei' fried rice

11.00

160g of fried rice with salted fish, bean sprouts & egg topped with ikan bilis & peanuts; 'wok-hei' means cooking over a 'big-fire'

+ add egg done to your style **\$2.00**

recommend to pair with sparkling, beer or your favourite cocktail

# Local flavours



## mee goreng

11.00

160g of flavourful spicy yellow noodle with prawns, bean sprouts, cai xin; served with calamansi and topped with egg done according to your preferences.

recommend to pair with moscato d'asti



new

## wok-fried beef kway teow

13.00

150g of flavourful burnt kway teow with tender beef slices, bean sprouts and chinese leafy greens.

recommend to pair with your favourite drink



## pig trotter bee hoon

16.00

150g of traditional hokkien comfort food, simple and oh so yummy

recommend to pair with your favourite drink



## curry chicken

15.00

1pc of drumstick and 1pc of thigh cooked in reduced coconut milk – singapore and malaysia style curry chicken;

? served with steamed rice or toasted baguette  
recommend to pair with shiraz

# local flavours



## otak-otak

12.00

180g of fish cake wrapped in banana leaves served with:

- ? toasted baguette slices or hotdog bun
  - or a bowl of steamed rice
- recommend to pair with sparkling wine-by-glass



new

## hakka yong tau fu

13.00

a mix of bitter melon, red chilli, green chilli, brinjal, firm tofu filled with ground meat mixture, sauté and served with sweet bean sauce

- ? noodle soup or steamed rice or capellini al dente
- recommend to pair with bukgetraubbe



## chinese greens

12.00

- ? 200g of chinese greens and a bowl of steamed fragrant rice select
- chinese spinach with garlic
- kang kong with sambal belacan

v

# soups and stew



## cream of mushroom

10.00

180ml of made-from-scratch, assorted mushrooms blended with cream, drizzled with truffle oil, served with butter croissant

**is available until closing time**

recommend to pair with wooded chenin blanc



## salted mustard duck soup

咸菜鸭汤

12.00

flavourful broth with salted mustard, chinese plums, shitake mushrooms, garlic, braised duck breast and a bowl of steamed rice

recommend to pair with gewurztraminer



new

## chicken herbal soup

19.00

Black Chicken Herbal in Chinese Culture is one of the most beloved dishes; it's a cure-all for illnesses and imbalances in the body and boosts immune system function and overall health.

*we'll use fresh chicken if black chicken is not available*



new

## chicken in chinese rice wine

21.00

a traditional tasty treat of chicken stewed in chinese yellow wine and chinese white wine, ginger, red dates, goji berries and angelica root

recommend to pair with Gewürztraminer



## mapo tofu

麻婆豆腐

11.00

a favourful dish with silken tofu, chinese wine, sichuan peppercorns, fermented broad beans, minced pork & signature chilli oil; in thick broth



serves with a bowl of rice

vegetarian version is available

recommend to pair with a sparkling



## claypot tang hoon

砂锅虾冬粉

18.00

glass noodles, prawns, herbs, spices, ginger and pepper braised in claypot

recommend to pair with a riesling



## waxed meat claypot rice

臘味飯

20.00

rice prepared in claypot with chinese sausage, goose liver sausage, waxed duck thigh (if available) and waxed pork

recommend to pair with bukkeTraube



new

## braised abalone

30.00 (serves 2)

8 pcs of baby abalone with mushrooms and broccoli, and steamed fragrant rice

recommend to pair with merlot

*while stock lasts*

# salad, bread



## hot dog

8.00

1 pc hot dog with mustard & habanero salsa, bun is lightly toasted

+ add \$2.00 for egg or avocado or bacon



## caesar salad

16.00

130g of a la minute of romaine lettuce, tomato, boiled egg, bacon bits, croutons, pine nuts, parmesan and anchovies  
recommend to pair with chardonnay



new

## sous chef pizza

18.00

10 inch of thin-crust flatbread

?

choice of:

parma ham, arugula, cheddar, mozzarella and virgin olive oil; or  
ham and pineapple

available till closing time



## twc classic burger



21.00

180g of seasoned beef, with romaine lettuce, blue d'auvergne, red onions, crisp tomatoes, avocado, gherkins, and sides of truffle fries  
recommend to pair with shiraz

# pasta



## aglio olio spaghetti <sup>v</sup>

11.00

160g of spaghetti al dente with garlic, chilli padi &   
+ olive oil

? add \$3.00

chicken or bacon or mushroom or vegetables  
recommend to pair with riesling



## carbonara spaghetti

17.00

160g of spaghetti al dente with sautéed bacon,  
mushroom in cream sauce  
recommend to pair with bordeaux blend



## tom yam seafood spaghetti

17.00

choice of soup or dry 160g of spaghetti served al  
dente with sautéed squids,  
? prawns, & seasonal produce in tom yam sauce  
recommend to pair with gewürztraminer



## prawn linguine

18.00

160g of linguine al dente with pesto, prawns,  
pine nuts & cherry tomatoes  
recommend to pair with chardonnay

# mains



## fish & chips

18.00

2pcs x 100g of crispy battered fish served with truffle fries & tartare sauce recommend to pair with your choice of wine-by-glass



## duck confit

23.00

250g of confit of duck leg, drizzled with orange-demi reduction, sides of vegetable crisps and chinese spinach recommend to pair with pinot noir



## oven-baked salmon

23.00

180g of baked salmon, drizzled with honey mustard; with sides of capers, vegetable crisps and chinese spinach recommend to pair with chardonnay



## grilled lamb chop

42.00

220g grilled lamb, with sides of vegetable crisps and chinese spinach recommend to pair with cabernet sauvignon

# mains



## filet mignon

**48.00**

±200g angus beef from New Zealand. grilled to chef's doneness (medium-rare), with sides of french fries topped with herb butter sauce

recommend to pair with a glass of your favourite wine



## A4 wagyu

from Kagoshima Prefecture

**68.00**

±150g of ribeye, grilled to chef's doneness (medium-well), with sides of orange segment salad, grilled onion, grilled garlic, edamame, sea salt and wasabi

recommend to pair with a glass of your favourite wine

# cheese & charcuterie selection



## baked camembert

17.00

125g melted camembert  
over caramelised apple & raisins  
served with toasted baguette slices

recommend to pair with noble late  
harvest or buketraube



## charcuterie platter

*please allow us 20 mins to prepare*

? 32.00 or 21.00 (half-platter)

40g brie de meaux  
40g port salut  
40g mimolette  
40g bleu d'auvergne  
50g rosette de lyon & 60g cheddar  
40g hungarian salami  
40g olive tapenade  
gherkins, dried fruits, grapes, carrots,  
celery,  
toasted baguette slices, extra virgin  
olive oil

recommend to pair with your  
favourite wine

# dessert



## yuzu sorbet

8.00

yuzu flavoured sorbet with rum ball\*  
'yuzu' is Japanese citrus lemon

\* rum ball contains alcohol



## lemongrass jelly

8.00

with longan



## red bean soup

8.00

cantonese style



## black herbal jelly

8.00

also known as guilinggao; a jelly-like Chinese herb,  
add syrup over it to enjoy as a dessert

# dessert



new

## glutinous balls in sweet ginger soup

8.00

one glutinous sesame ball and one glutinous peanut ball in ginger soup cooked with dried black dates and longan and sweetened with brown sugar



## rum balls

12.00

with rum & raisin ice-cream

\* rum balls contain alcohol



## chocolate molten lava cake

15.00

+ 6.00 to flambé with sambuca & grand marnier

\* contains peanuts

# marvelicious



## scones & tea <sup>👍</sup>

16.00

**a la minute ~ 30-40mins**

two freshly baked scones,  
freshly prepared clotted cream,  
lemon butter jam,  
kitchen-brigade jam  
unlimited order of tea\* or coffee\*\*

\* choice of one type

\*\* Segafredo

**from 3pm to 6pm**



## bubbly unlimited

42.00

**Sat, Sun & PH from 12noon to 3pm**

**Mon to Fri from 3pm to 5pm**

\$5.00\* for :

⊕ **bruschetta platter** or **chicken karaage**

\* *for ywcc members only*

*please drink responsibly, we'll stop serving if you cannot walk in a straight line*

# other than wines

members of your-wine-company enjoy 30% savings  
on all wine-by-carafe, beer, cocktail, liquor & liqueur

## hot

### coffee espresso

single 4.50 double 6.50

**coffee** 5.50

**cappuccino** 6.50

**café latte** 6.50

**americano** 6.50

**flat white** 6.50

**tea** 5.50

choice of camomile . earl grey  
green tea . english breakfast  
rosehip & hibiscus . peppermint  
rooibos

**hot chocolate** 5.50

## cold

**ferrarelle still or sparkling water** 7.00

**surgiva still water** 2.50 in 250ml btl

**soft drink** 4.00

choice of coke . coke light . sprite  
tonic water . soda water . ginger ale  
. non-alcoholic beer

**iced blended tea** 6.00

**iced lemon tea** 6.00

**iced coffee aka kopi-peng** 6.00

*new* **I am Alive Kombuca** 6.00 in 315ml btl

**banana smoothie** 9.00

**freshly squeezed juices** 9.00

choice of apple, beetroot & carrot aka abc  
apple . carrot . pineapple . orange .

## cocktail 16.50

### amazonian

ceylon tea, cachaca, lime juice

**campari & soda**

**campari spritz**

**dry martini**

**highball**

**long island iced tea**

**lychee martini**

**margarita**

**mojito**

**mimosa**

**negroni**

**jager - bomb**

**old-fashioned**

**paloma**

**pina colada**

**singapore sling**

**strawberry daiquiri**

**tequila sunrise**

## mocktail 8.00

**cinderella**

**shirley temple**

**virgin colada**

**virgin margarita**

## liquor

please check with our server for other selection

**house spirit** 12.50 per 30ml

**house premium** 15.50 per 30ml

**liqueur** 13.50 per shot

## wine by carafe 26.50/500ml

**red blend**

**south africa**

**white blend**

**south africa**

# Wine by Glass

12.00 nett per 150ml pour, add 3.50 to pair with a bruschetta bite

## **sparkling**

Riebeek Cellars Sparkling Brut NV, Swartland, South Africa

## **infusion**

Arniston Pomegranate & Rose, Western Cape, South Africa  
Arniston Graviola & Passion Fruits, Western Cape, South Africa

## **rose**

Cederberg Rose 2022, Cederberg Mountains, South Africa

## **white blend**

Versus White 2022, Western Cape, South Africa

## **chardonnay**

Calabria Guiding Star Chardonnay 2022, NSW, Australia

## **merlot**

Mapu Merlot 2021, Maipo Valley, Chile

*new*

## **cabernet sauvignon**

Klein Sneeuwberg Cabernet Sauvignon 2020, Wellington, South Africa

## **pinotage**

Alvi's Drift Signature Pinotage 2020, Worcester, South Africa

## **shiraz**

Alvi's Drift Shiraz 2020, Worcester, South Africa

## **red blend**

Versus Red 2019, Western Cape, South Africa

# Editor's Wine Picks

\*promo price excl gst, while stock lasts\*

## white varietal

**embrace Sauvignon Blanc 2022** ~~52.00~~ 45.00

Stellenbosch, South Africa

our private label, from award wine-maker Tertius from Stellenrust Vineyards

**Calabria Guiding Star Chardonnay 2019** ~~62.00~~ 55.00

100% Chardonnay, drink it very chilled; thirst quenching, crisp and floral

New South Wales, South Eastern Australia

**Klein Sneeuwberg Chenin Blanc 2022** ~~62.00~~ 55.00

100% Chenin Blanc, Chenin Blanc is a historic South African cultivar – try it : )

Wellington, South Africa

## rose

**Alvi's Drift Pinotage Rose 2022** ~~52.00~~ 45.00

Worcester, South Africa

## red varietal

**embrace Cabernet Sauvignon 2021** ~~55.00~~ 48.00

Stellenbosch, South Africa

our private label, from award wine-maker Tertius from Stellenrust Vineyards

*new* **Blackwood Fishbone Merlot 2022** ~~65.00~~ 58.00

Margaret River, Western Australia

100% Merlot, certified vegan, medium-bodied, rich and youthful with ripe fruits & vanilla spice

**Honoro Vera 2021** ~~68.00~~ 58.00

D.O. Calatayud, Spain

100% Granacha, dubbed 'the Pinot Noir of the South', grapes sourced from 80-year-old vines

*new* **Como Loco 2020** ~~68.00~~ 58.00

100% Monastrell, purple-coloured, noteworthy fragrant, easy-going on the palate

D.O. Jumilla, Spain

*price excl gst . ywcc members enjoy 30% savings*

## **Bottled Beers**

Stella Artois **14**/330ml

Hoegaarden White **14**/330ml

Erdinger Dunkel Dark Bottle **18**/500ml

*new* Erdinger Weissnir Bottle **18**/500ml

Lefe Brune Dark Beer **18**/330ml

Shepherd Neame IPA **19**/500ml

Shepherd Neame Spitfire Ale **19**/500ml

Shepherd Neame Double Stout **19**/500ml

Elderflower Cider **19**/500ml

## **Bottled Liquor**

Absolute Vodka **155**/750ml btl or **16**/30ml gls

Jack Daniel's **155**/700ml btl or **16**/30ml gls

Highland Park 12 Years **155**/750ml btl

Jameson Whiskey **155**/700ml btl or **16**/30ml gls

Chivas 12 Years **165**/750ml btl or **16**/30ml gls

Black Label 12 Years **165**/700ml btl or **16**/30ml gls

Jameson Whiskey **155**/700ml btl or **16**/30ml gls

Balvenie Doublewood 12 Years **165**/700ml btl

Macallan 12 Years **205**/700ml btl or **19**/30ml gls

Glenfiddich 12 Years **190**/750ml btl

Singleton 12 Years **190**/750ml btl

Martell VSOP **155**/700ml btl or **16**/30ml gls

*price excl gst . ywcc members enjoy 30% savings*

# Rice Wine

*new*

SEJONG Premium Icheon Makgeolli

**30**/750ml btl

Ginrei Gassan Junmai Ginjyo Secchu-Jyukusei

**98**/720ml btl or **44**/300ml btl

Kiku Masamune Kimoto Daiginjyo

**96**/720ml btl or **44**/300ml btl

Kubota Senjyu Ginjyo

**94**/720ml btl or **44**/300ml btl

Kikusui No Karakuchi Honjyozo

**82**/720ml btl or **38**/300ml btl