



Wine by Glass

... from vineyards of South Africa

9.90 net per 150ml pour, add 3.00 to pair with a bruschetta bite

sparkling

Riebeek Cellars Sparkling Brut NV, Swartland

rose

Cederberg Rose 2017, Cederberg Mountains

white

Versus White 2017, Western Cape

red

Versus Red 2014, Western Cape

pinotage

Alvi's Drift Signature Pinotage 2016, Worcester

infusion

Arniston Pomegranate & Rose, Western Cape

Arniston Graviola & Passion Fruits, Western Cape

Editor's Wine Picks

- price excl gst, while stock lasts *

embrace Sauvignon Blanc 2017 ~~48.90~~ 38.90
Stellenbosch, South Africa

Chateau Du Pin Bordeaux Blanc 2014 ~~64.90~~ 44.90
Bordeaux, France

Ewald Zwegtack Chardonnay 2013 ~~69.90~~ 49.90
Sudsteiermark, Austria

embrace Cabernet Sauvignon 2016 ~~52.90~~ 42.90
Stellenbosch, South Africa

Noblesse Merlot 2017 ~~54.90~~ 44.90
Central Valley, Chile

Sundays Block Cabernet Shiraz 2017 ~~59.90~~ 49.90
South Australia

lunch & dunch

sunday and public holiday from 12pm to 6pm
monday to saturday from 5pm to 6pm
with complimentary coffee or tea or ice lemon tea

cream of mushroom 5.90

180g made-from-scratch, assorted mushrooms, blended with cream, drizzled with truffle oil; served with sugar cheese bun

caesar salad 6.90

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

pig trotter beehoon 6.90

80g traditional hokkien comfort food, simple and oh so yummy

mock chicken curry 6.90

100g mock chicken with potatoes, carrots & cauliflower; in fragrant vegetarian curry

fragrant steamed rice

complimentary

from the menu

30% savings

select from mains, pasta and desserts



fried ikan bilis and peanuts

4.90

130g of local anchovies; delicious and crunchy
is available until closing time
 recommend to pair with Sauvignon Blanc

new



vegetarian spring roll ^v

6.90

4pcs of deep-fried turnip, mushroom & carrot in egg-roll wrap
 with sweet spicy chilli dipping sauce
 recommend to pair with a muscat



edamame ^v

6.90

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



classic papadum ^v

6.90

8pcs of indian-styled wafers served with cucumber-yogurt dip
is available until closing time
 recommend to pair with white wine-by-glass



onion pakoda ^v

7.90

260g of tasty onion balls bound together with chickpea flour batter
 served with mint-yogurt sauce
 recommend to pair with sparkling wine



hokkien beancurd roll ^v

7.90

5pcs of made-from-scratch minced pork wrapped in bean curd skin
 – aka ngoh hiang
 recommend to pair with a sparkling muscat

yong tau fu

7.90

6pcs of fresh yong tau fu
with your preference of pan-fried or blanched
recommend to pair with pinot grigio or pinot gris



chicken karaage

7.90

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



truffle fries

8.90

300g of french fries, tossed in truffle oil
recommend to pair with white wine-by-glass



bacon-wrapped enoki

8.90

6pcs of made-from-scratch, classic japanese appetiser
recommend to pair with sauvignon blanc



pork and cabbage dumplings

8.90

6pcs of made-from-scratch, dough wrapped around
fillings of pork & cabbage, steamed and lightly pan-fried;
served with vinegar & ginger dip
recommend to pair with pinot grigio



kelp beancurd

8.90

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





bruschetta platter

8.90

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



chives & cabbage dumpling v

8.90

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



deep-fried tenggiri

9.90

4pcs made-from-scratch, deep-fried mackerel marinated in turmeric & chilli powder; served with lime sambal chilli
recommend to pair with chardonnay



satay

8.90

6 sticks of chicken, served with cucumber and onions
recommend to pair with gewürztraminer



salt & pepper squid

9.90

150g made-from-scratch, gently fried fresh squid with salt and pepper served with tartar sauce
recommend to pair with pinot grigio



chicken liver pate

9.90

70g of chicken liver pate, served with bruschetta (grilled bread rubbed with garlic)
recommend to pair with pinot noir

pepper seared tuna

9.90

60g of tuna, rolled in crushed black peppercorns, briefly seared, garnished with chopped parsley
recommend to pair with sparkling



nam yee chicken wings

9.90

8pcs, made-from-scratch, cantonese version of fried chicken marinated in fermented red bean curd served with lemon and chilli sauce
recommend to pair with beer or sparkling



fish goujons

10.90

200g of fish cut into strips, deep-fried with breadcrumbs served hot and crispy with tartare, ketchup & malt vinegar
recommend to pair with sparkling, beer or your favourite cocktail



luncheon fries

10.90

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



prosciutto & melon

11.90

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



roast pork

13.90

150g of made-from-scratch, belly pork roasted in high temperature, enjoy the crisp crackling skin and the juicy tender meat
recommend to pair with gewürztraminer





wasabi mayo prawns

11.90

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



mexican nachos ^v

12.90

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



add **3.00** for mozzarella and cheddar

recommend to pair with tanganillo tinto



spicy italian sausage

12.90

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



spicy top shell

12.90

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



soft shell crab

12.90

200-250g of soft shell crab, deep-fried, tossed in seasoning, drizzled with plum sauce
recommend to pair with riesling or pinot grigio




crabmeat chunks

16.90

300g of luscious chunks of crab meat, sautéed with spicy singaporean chilli sauce; served with two mantou
recommend to pair with gewürztraminer

hot dog

5.90

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



twc goujons burger

12.90

100g of fish goujons, with lemon tartare, romaine lettuce, tomatoes, red onions, red cheddar cheese and sides of truffle fries
recommend to pair with chardonnay



twc kimchi burger

15.90

140g of grilled chicken, with japanese cucumber & generous amount of kimchi and sides of truffle fries
recommend to pair with moscato d'asti



sous chef ham & pineapple pizza

14.90

10 inch of thin-crust flatbread
topped with ham, pineapple, cheddar, mozzarella
is available till closing time

recommend to pair with montepulciano d'abruzzo or sangiovese



sous chef parma & arugula pizza

14.90

10 inch of thin-crust flatbread
topped with parma ham, arugula, cheddar, mozzarella
is available till closing time

recommend to pair with montepulciano d'abruzzo or sangiovese



sous chef margherita pizza

14.90

10 inch of thin-crust flatbread
topped with tomatoes, mozzarella, fresh basil, extra virgin-oil
is available till closing time

recommend to pair with sangiovese or chardonnay





twc classic burger must try

18.90

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



cream of mushroom v

7.90

180ml of made-from-scratch, assorted mushrooms blended with cream, drizzled with truffle oil, served with home-made sugar-cheese bun
is available until closing time
recommend to pair with wooded chenin blanc



seafood bisque

7.90

180ml of made-from-scratch, blended seafood with tomato broth, garnished with prawn and cream, served with home-made sugar-cheese bun
recommend to pair with chardonnay



caesar salad

12.90

130g of a la minute mix of romaine lettuce, tomatoes, quail eggs, bacon bits, croutons, pine nuts and parmesan cheese
recommend to pair with chardonnay or sparkling



sesame chicken salad

15.90

180g mix of chicken, orange segments, cherry tomatoes, croutons, romaine lettuce, peanut, sesame dressing and crispy bean curd skin
recommend to pair with sauvignon blanc



victor's salad

15.90

120g of a la minute mix of fine beans, cherry tomatoes, hard-boiled egg, olives, feta cheese, tuna flakes & anchovies
recommend to pair with pinot grigio or pinot gris



aglio olio spaghetti

8.90

160g of spaghetti served al dente with garlic, chilli padi in olive oil sauce

add 3.00 for chicken or bacon or mushroom or seasonal vegetables **+**
recommend to pair with pinot grigio



carbonara spaghetti

13.90

160g of spaghetti served al dente with sautéed bacon and mushroom in cream sauce
recommend to pair with your favourite red wine



tom yam seafood spaghetti

14.90

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



pork belly spaghetti

15.90

160g of spaghetti served al dente with pork belly in nam yee sauce
recommend to pair with moscato d'asti



prawn linguine

15.90

160g of linguine served al dente with pesto, prawns, pine nuts & cherry tomatoes in olive oil sauce
recommend to pair with chardonnay



bacon & asparagus capellini

12.90

160g of capellini served al dente with garlic, bacon, asparagus & cherry tomatoes
recommend to pair with riesling





laksa spaghetti

15.90

160g of spaghetti served al dente in laksa sauce (a spicy concoction of paprika, cumin, turmeric, chillies, onion, lemongrass, garlic and shrimp paste) with prawns & fish cake garnished with sides of calamansi and sambal belacan

recommend to pair with bukettraube



crabmeat spaghetti

19.90

160g of spaghetti served al dente with garlic, chilli, crab meat claw & chopped parsley in tomato sauce

recommend to pair with gewürztraminer or pinot gris



mushroom pesto risotto

15.90

180g of arborio rice, with pesto and mushroom, drizzled with truffle oil and parmesan

recommend to pair with barolo



‘wok-hei’ fried rice

7.90

160g of fried rice with salted fish, bean sprouts & egg topped with kimchi, ‘wok-hei’ refers to cantonese ‘big fire’ cooking method

add 6.00 for 150g pan-fried seabass



recommend to pair with unwooded chardonnay



vegetarian fried bee-hoon

9.90

90g of fried rice vermicelli with bean sprouts, bean curd, cai xin, carrots, mock char siew, jalapeno and green chillies

recommend to pair with riesling



pig trotter bee hoon

12.90

100g of traditional hokkien comfort food, simple and oh so yummy

recommend to pair with beer or cocktail or wine-by-glass

cheese & charcuterie selection

baked camembert

12.90

80g of melted camembert over caramelised apple & raisins
served with toasted baguette

recommend to pair with noble late harvest or bukketraube



white wine cheese platter

24.90

40g brie de meaux, 50g parmigiano reggiano (**new**),
50g brillat savarin (**new**) with dried fruits, olives, grapes, carrots &
celery
served with crackers & toasted baguette

recommend to pair with your favourite wine



red wine cheese platter

24.90

50g port salut, 40g mimolette, 50g pecorino (**new**)
with dried fruits, olives, grapes, carrots & celery
served with crackers & toasted baguette

recommend to pair with your favourite wine



sweet wine cheese platter

24.90

50g morbier, 40g bleu d'auvergne, 50g comte
with dried fruits, olives, grapes, carrots & celery
served with crackers & toasted baguette

recommend to pair with your favourite wine



charcuterie platter

34.90 full portion

a selection of 30g truffle salami, 30g pancetta, 30g prosciutto,
30g chicken liver pate, 40g parmigiano reggiano, 40g morbier,
gherkins, olives, mustard, jam, dried fruits, nuts, crackers & baguettes

recommend to pair with your favourite wine





fish & chips

15.90

2pcs of 100g crispy battered fish, served with truffle fries & tartar sauce
recommend to pair with chenin blanc



duck confit

20.90

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



oven-baked salmon

20.90

180g of baked salmon, drizzled with honey mustard; with sides of baked diced purple potatoes, capers & lemon
recommend to pair with chardonnay



coffee-rubbed spareribs

must try

22.90

600g oven-roasted spareribs, glazed with coffee-honey barbecue sauce, ginger and chillies served with rice or french fries
recommend to pair with bukettraube or gewürztraminer



grilled lamb chop

39.90

3pcs of 80g lamb chop, with sides of roasted new potatoes & kailan
recommend to pair with pinotage



filet mignon

39.90

200g filet mignon, with sides of chinese spinach and roasted new potatoes
approximately 10 minutes waiting time
recommend to pair with full-bodied cabernet sauvignon

char kway teow

7.90


160g noodle & kway teow, fried in pork-lard oil, with prawns, egg, chinese sausage, bean sprouts & cai xin
recommend to pair with beer or sparkling or riesling



teochew porridge

7.90


unlimited bowls of porridge and condiments of olive vegetables, preserved chilli bean curd, pickled lettuce, mustard and braised peanuts

add 3.00 for choice of salted duck egg, chye-poh omelette, black bean fish or luncheon meat 



beef brisket curry noodle

12.90

100g of braised beef brisket, slow cook in lemongrass curry paste, with a final add-on of bean sprouts before serving
ask for rice if you want to substitute it with noodle 
recommend to pair with riesling



thai chicken lemongrass skewer

12.90

250g of marinated chicken char-grilled on high heat, served with thai chilli dipping sauce
recommend to pair with pinot grigio



abalone fried crispy noodle


15.90

30g sliced abalone, 30g crispy noodle fried with chinese mushroom, japanese tofu and spinach
recommend to pair with riesling



v mock chicken curry

15.90

100g of mock chicken with potatoes, carrots & cauliflower, in fragrant vegetarian curry; served with steamed rice or toasted baguette 
recommend to pair with shiraz





macha ice-cream

5.90

topped with red beans and agar-agar



red bean soup

5.90

cantonese style



lemongrass jelly

5.90

with longan
- chilled & refreshing



lychee panna cotta

6.90

sweetened cream gelatin with lychee
topped with palm sugar aka gula-melaka



tiramisu

9.90

coffee-flavoured, Italian dessert



chocolate molten lava cake

12.90

+ add 4.90 to flambé with sambuca & grand marnier

your signature set

34.90

choose ONE from nibbles or soups ?
choose ONE from pasta or grains or asian flavours
comes with complimentary chef's dessert
add **5.00** to pick ONE wine by glass from blackboard +



bubbly unlimited

29.90

and with chef's compliment for member of your-wine-company

mon to sat 5pm to 8pm

sun & ph 12pm to 6pm



a la minute ~ 20-30mins

scones & tea

10.90

two baked scones served with freshly prepared clotted cream,
lemon butter & fruit jam made by our kitchen brigade
with unlimited order of tea or coffee

mon to sat 5pm to 6.30pm

sun & ph 12 noon to 6.30pm



other than wines

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

hot

coffee espresso

single 4.00 double 6.00

coffee 5.00

cappuccino 6.00

café latte 6.00

tea 5.00

choice of camomile . earl grey

green tea

english breakfast . rosehip & hibiscus

peppermint

hot chocolate 5.00

cold

acqua panna still mineral water 750ml 6.50

s.pellegrino sparkling mineral water 750ml 6.50

soft drink 3.50

choice of coke . coke light . tonic water

soda water . ginger ale . ginger beer

ice blended tea 5.50

ice lemon tea 5.50

ice blended coffee 5.50

banana smoothie 8.50

freshly squeezed juices 8.50

choice of apple, beetroot & carrot aka abc

apple . carrot . pineapple . orange

liquor

please check with our server for other selection

house spirit 12.00 30ml

house premium 15.00 30ml

liqueur 13.00 per shot

cocktail 16.00

campari & soda

dry martini

long island iced tea

lychee martini

margarita

negroni

jager - bomb

old-fashioned

pina colada

sangria

singapore sling

strawberry daiquiri

tequila sunrise

mocktail 7.50

cinderella

shirley temple

virgin colada

virgin margarita

gunner

tea-infused cocktail 16.00

bermuda rose

rose tea, rum, triple sec, orange juice

amazonian

ceylon tea, cachaca, lime juice

eastern jewel

oolong & ginger tea, lemongrass, vodka, soda

wine by carafe



red blend
south africa

white blend
south africa

26.00 500ml

Bottled Beers

members enjoy 30% savings

stella artois 330ml 13.00

san miguel light 330ml 13.00

hoegaarden white 330ml 13.00

boddington ale 440ml 15.00

oakham ales green devil ipa 500ml 18.00

whitstable bay blonde lager 330ml 15.00

shepherd neame double stout 500ml 18.00

sheppy's vintage reserve cider 500ml 15.00

Bottled Liquor

price excl gst

Jack Daniel's 700ml 150.00

Highland Park 12 Years 700ml 150.00

Jameson Whiskey 700ml 150.00

Chivas 12 Years 750ml 160.00

Black Label 12 Years 700ml 160.00

Macallan 12 Years 700ml 185.00

Blue Label 700ml 285.00

Macallan 18 Years 700ml 395.00

Martell VSOP 700ml 150.00

Bombay Sapphire 700ml 150.00

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