



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 Zwegtich 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

available from 12pm to 3pm
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

hot dog 3.90

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

pig trotter beehoon 6.90

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

cantonese porridge 6.90

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 \$1.90

curry chicken 6.90

a concoction of singapore and malaysia style curry chicken

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
this is available until closing time
 recommend to pair with your favourite wine



edamame

6.90

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



classic papadum

6.90

8pcs of indian-styled wafers served with cucumber-yogurt dip
this is available until closing time
 recommend to pair with sparkling



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



hokkien beancurd roll

7.90

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



the wine company rojak

7.90

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

lightly fried tofu

8.90

200g of seasoned tofu cut into bite size,
with truffle mayo dip
recommend to pair with your favourite wine



bacon-wrapped enoki

8.90

6pcs of made-from-scratch, classic japanese appetiser
recommend to pair with a glass of sparkling



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



^v chives & cabbage dumpling

8.90

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



bruschetta platter

8.90

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



satay

8.90

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





truffle fries

8.90

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



kelp beancurd

8.90

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



salt & pepper squid

9.90

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



pepper seared tuna

9.90

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



nam yee chicken wings

9.90

8pcs of 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



chicken liver pate

9.90

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

luncheon fries

10.90

397g of 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



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



wasabi mayo prawns


11.90

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



mexican nachos

12.90

90g of corn chips loaded with diced jalapenos, roma tomatoes, onions, olives, avocado and melted cheese add 3.00 for mozzarella & cheddar  recommend to pair with your favourite beer, wine or cocktail



beef goulash

17.90

180g of braised beef cubes seasoned with lots of paprika, served with home-made cumin flatbread recommend to pair with nero d'avola





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



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



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



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^v

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 wooded chardonnay

cheese & charcuterie selection

baked camembert

12.90

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

recommend to pair with noble late harvest or bukgetraube



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

24.90 half portion or 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





char kway teow ^v

7.90

160g of 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 gewürztraminer



mee goreng

8.90

160g of flavourful spicy yellow noodle with prawns, bean sprouts, cai xin; topped with egg done according to your preferences; served with calamansi
recommend to pair with moscato d'asti



yong tau fu capellini

8.90

160g of capellini al dente with yong tau fu – a mix of tofu, bitter melon, green chilli and surimi topped with fermented black bean sauce

? blanch or sauté

recommend to pair with prosecco



aglio olio spaghetti ^v

8.90

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

+ add 3.00 for chicken or bacon or mushroom or seasonal vegetables

recommend to pair with riesling



pig trotter bee hoon ^v

12.90

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

recommend to pair with sparkling, beer or your favourite cocktail



carbonara spaghetti ^v

12.90

160g of spaghetti al dente with sautéed bacon, mushroom & cream

recommend to pair with bordeaux blend

bacon & asparagus capellini

12.90

160g of capellini al dente with garlic, bacon, asparagus & cherry tomatoes
recommend to pair with beer or sparkling



^ mushroom pesto risotto

15.90

180g of arborio rice with pesto and mushroom, drizzled with truffle oil and parmesan
recommend to pair with barolo



tom yam seafood spaghetti

14.90

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



vongole spaghetti

15.90

160g of spaghetti al dente with white wine, chili padi, mixed herbs and vongole
recommend to pair with chardonnay



prawn linguine

15.90

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



crabmeat spaghetti

19.90

160g of spaghetti al dente with garlic, chilies, chopped parsley, crab meat claw in tomato sauce
recommend to pair with sauvignon blanc





'wok-hei' fried rice

7.90

160g of fried rice with salted fish, bean sprouts & egg topped with , topped with ikan bilis & peanuts

- + - cantonese 'big-fire' cooking method

add 5.00 for XO sauce

recommend to pair with beer or sparkling or strawberry daiquiri



kung pao chicken

8.90

200g spicy stir-fried dish of chicken, cashew nuts, chillies & capsicum

- + add \$1.00 for a bowl of fragrant steamed rice

- + add \$5.00 to substitute chicken for prawns (5pcs)

recommend to pair with riesling



cantonese porridge

must try

9.90

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

- + 150g chicken or pork

add:

one century egg 1.90

one salted egg 1.90



otak-otak

9.90

- ? 180g of fish cake wrapped in banana leaves served with toasted baguette, hotdog bun or rice recommend to pair with sparkling wine-by-glass



pork-belly steamed bun

12.90

150g of marinated pork belly stewed in fragrant spices served with 4 pcs of taco-shape steamed buns with sides of pea shoots and arugula

recommend to pair with your favourite wine, beer or cocktail

curry chicken

12.90

1pc of drumstick and 1pc of thigh cooked in reduced coconut milk – a concoction of singapore and malaysia style curry chicken; served with steamed rice or bread ?
recommend to pair with shiraz



spicy top shell

12.90

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



crabmeat chunks

16.90

300g of luscious chunks of fresh crab meat, sautéed with spicy singaporean chilli sauce, served with 2 mantou
recommend to pair with gewürztraminer



waxed meat claypot rice

18.00

rice prepared in claypot with chinese sausage, goose liver sausage, waxed duck thigh (if available) & waxed pork
recommend to pair with buketteraube



soups, salads, & burger



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 riesling



caesar salad

12.90

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

recommend to pair with chardonnay



hot dog [🍌]

5.90

1 pc hot dog with mustard, bun is lightly toasted

- + add \$1 for egg
- + add \$1 for avocado
- + add \$1 for bacon



twc classic burger [🍔] must try

18.90

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

recommend to pair with shiraz

fish & chips

15.90

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



duck confit

20.90

250g of 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



grilled lamb chop

39.90

3pcs of 80g grilled lamb, with sides of roasted new potatoes & kai lan
recommend to pair with cabernet sauvignon



filet mignon

39.90

200g of filet mignon,
with sides of chinese spinach & roasted new potatoes
approximately 10 minutes waiting time
recommend to pair with bordeaux blend



dessert



yuzu sorbet

5.90

with raspberry ice-cream



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

a la minute ~ 20-30mins

scones & tea

10.90

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

from 3pm to 6pm



bubbly unlimited

29.90

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

sat at Woods from 12 noon to 3pm

sun & ph at Dempsey from 12 noon to 3pm



your signature set *

34.90

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

everyday except fri & eve of ph *



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

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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