



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

lunch

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

hot dog 6.00

one pc wiener sausage topped 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
add \$2 to change to kway teow or noodle

new

bak kut teh 9.00

150g, pork-rib broth of herbs and spices brewed over hours
add \$2 for tau pok or soup

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



a monthly feature of crafting culinary magic

Chefs at Work

The Perfect Egg Fried Rice ¹⁸

rice al dente, dried scallops, egg, five prawns

psst: egg fried rice is a staple of Chinese home cooking and one of the first dishes many of us learn to cook. You must try ours!

Coffee-Rubbed Spare Ribs ²²

spareribs, coffee, chilli, chives

coffee-rubbed into six pork ribs, which come out from our kitchen oven rather than an outdoor grill :))



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 ^v

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 ^v

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 ^v

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^v

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



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

recommend to pair with gewürztraminer or amarone



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^v dumpling

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 sparkling or a white blend



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 viognier



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

recommend to pair with buckytube



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



new **chilli crab**

28.00

220g crab meat chunk in authentic Singapore Chilli Crab Meat sauce served with two mantou

recommend to pair with a riesling



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 a sauvignon blanc or pinot gris



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

Local flavours



'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



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



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 a bordeaux blend



pig trotter bee hoon

16.00

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

recommend to pair with a riesling

local flavours



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



otak-otak

12.00

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

? toasted baguette slices
hotdog bun; or
a bowl of steamed rice

recommend to pair with sparkling



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^v

12.00

200g of chinese greens and a bowl of steamed fragrant rice select

? chinese spinach with garlic; or
kang kong with sambal belachan

recommend to pair with sauvignon blanc

soups and stew



cream of mushroom

10.00

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

is available until closing time

recommend to pair with wooded chenin blanc



new

bak kut teh

12.00

150g, pork-rib broth of herbs and spices brewed over hours served with fried fritters and a bowl of fragrant rice

recommend to pair with chenin blanc



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

recommend to pair with a merlot



mapo tofu

麻婆豆腐

11.00

a flavourful dish with silken tofu, chinese wine, sichuan peppercorns, fermented broad beans, minced pork & signature chilli oil; in thick broth served with a bowl of rice

? vegetarian version is available

recommend to pair with a merlot



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 bukettraube

salad, bread



hot dog

8.00

one wiener sausage with mustard, bun is lightly toasted

+ add \$2.00 for egg or avocado or bacon

recommend to pair with a chardonnay



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 a white blend



sous chef pizza

18.00

10 inch of thin-crust flatbread
choice of:

? parma ham & arugula; or
ham and pineapple

available till closing time

recommend to pair with a red blend



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 a shiraz

pasta



aglio olio spaghetti ^v

11.00

160g 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 spaghetti al dente with sautéed bacon, mushroom in cream sauce

recommend to pair with a oaked chardonnay



tom yam seafood spaghetti [🍴]

17.00

? choice of soup or dry

160g spaghetti served al dente with sautéed squids, prawns, & seasonal produce in tom yam sauce

recommend to pair with gewürztraminer



prawn linguine

18.00

160g 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 a sparkling or chardonnay



duck confit

23.00

250g 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 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



new **bacon-wrapped
filet mignon**

49.00

±200g angus beef from New Zealand. grilled to chef's doneness (medium-rare) with bacon around it topped with herb butter sauce, and sides of baked new potatoes

*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 a noble
late harvest or bukettraube*



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 chicken liver pate
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



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 [👍]

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 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

evian still water 3.00 in 330ml btl

surgiva sparkling water 7.00 in 750ml 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

Coconut Water with Coconut Jelly 12.00

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 Glass

12.00 net 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

Klein Sneeuwberg Rose 2021, Wellington, 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

cabernet sauvignon

embrace Cabernet Sauvignon 2021, Stellenbosch, South Africa

pinotage

Alvi's Drift Signature Pinotage 2021, Worcester, South Africa

shiraz

Snow Mountain Syrah 2019, Wellington, South Africa

Wine by Carafe

28.00 net for 500ml

please select:

White or Red varietals from Italy

new

Coravin Wine Pour

*price excl gst, 150ml per glass except **

sauvignon blanc

Domaine Cailboudin "Les Cris" Pouilly Fume 2022, Loire Valley, France 26.50

chardonnay

Domaine de la Cornasse Petit Chablis 2022, Chablis, France 20.50

pinot noir

Domaine d'Ardhuy Nuits-Saint-Georges Aux Herbues-Aux Argillats 2018,
Cote de Nuits, Burgundy, France 34.50

carbenet sauvignon

Caymus Napa Valley Special Selection Cabernet Sauvignon 2018,
Napa Valley, USA 61.50

shiraz

Rockford Basket Press Shiraz 2016, Barossa, Australia 41.50

bordeaux (left bank)

Pichon Comtesse Reserve 2017, Pauillac, France 54.50

bordeaux (right bank)

Grand Barrail Lamarzelle St Emilion 2013, Saint-Emilion, France 28.50

sangiovese

Melini Chianti Classico Riserva La Selvanella DOCG 2016, Tuscany, Italy 28.50

nebbiolo

Produttori del Barbaresco 2018, Piedmont, Italy 44.50

tempranillo

Urbina Gran Reserva 2004, Rioja, Spain 32.50

amarone

Pietro Zardini Amarone della Valpolicella Pietro 2017, Veneto, Italy 40.50

dessert

*125ml per gls**

Chateau Coutet Barsac Sauternes 2015, Bordeaux, France 38.50

Editor's Wine Picks

promo price excl gst, while stock lasts

white varietal

embrace Sauvignon Blanc 2022 ~~52.00~~ 46.00

Stellenbosch, South Africa

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

Calabria Guiding Star Chardonnay 2019 ~~62.00~~ 56.00

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

New South Wales, South Eastern Australia

Vier Jahreszeiten Riesling Kabinett halbtrocken 2021 ~~62.00~~ 56.00

100% Riesling, the winery located in Pfalz winegrowing region have won many awards

Palatinate, Germany

new

Cantina Terlan Muller Thurgau DOC 2017 ~~75.00~~ 62.00

100% Muller Thurgau (cross between Riesling & Madeleine Royal) is an Alpine Charm

Alto Adige, Italy

rose

Klein Sneeuwberg Rose 2021 ~~52.00~~ 46.00

Wellington, South Africa

new

red varietal

Morgenster Cabernet Sauvignon 2019 ~~72.00~~ 62.00

Helderberg, South Africa

Morgenster produce award-winning Bordeaux-styled wines, Italian cultivars and extra virgin olive oil

Honoro Vera 2021 ~~70.00~~ 60.00

D.O. Calatayud, Spain

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

Como Loco 2020 ~~70.00~~ 60.00

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 **16**/330ml

Hoegaarden White **16**/330ml

Heineken **16**/330ml

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

Erdinger Weissbier Bottle **18**/500ml

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

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 **170**/750ml btl

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

Chivas 12 Years **180**/750ml btl or **19**/30ml gls

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

Balvenie Doublewood 12 Years **220**/700ml btl

Macallan 12 Years **260**/700ml btl or **22**/30ml gls

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

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

Martell VSOP **195**/700ml btl or **19**/30ml gls

price excl gst . ywcc members enjoy 30% savings

Rice Wine

SEJONG Premium Icheon Makgeolli

30/750ml btl

Ginrei Gassan Junmai Ginjyo Secchu-Jyukusei

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

new Hyakumoku 百黙 Junmai Daiginjyo

150/720ml btl

new Kotsuzumi Rojoh-Hana-Ari Tohka 小鼓 Jummai Daiginjyo

150/720ml 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