



# Ling Ling

by The **Wine** Company

business hours:


mon to thu and sun: 12 noon to 11.30 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 excl 9% gst and 10% service charge
- members of your-wine-company enjoy 10% savings on all food & wine, except promo items
- legends used

 signature dish

 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)



available from 12noon to 3pm  
with complimentary coffee or tea or iced lemon tea  
and unlimited fragrant steam rice  
V = no meat

**Lotus Root Soup 10.00**

pork ribs, lotus root, peanuts, red dates

**V Vegetable Bee Hoon 10.00**

rice vermicelli, mock char siu, mock goose, mushrooms, shallots, green onions,  
pepper, green chilli, sesame oil

**Curry Chicken 10.00**

one piece chicken drumstick/thigh, reduced coconut milk, curry powder

**Pig Trotter Beehoon 10.00**

rice vermicelli, pig trotters, choy sum, carrots, oyster sauce, pepper

**V Spaghetti al Dente 10.00**

spaghetti al dente, garlic, chilli padi, evoo, sauteed mushroom

**Mee Goreng 10.00**

yellow noodle, prawns, beansprouts, cai xin, egg, calamansi

**Cantonese Porridge 10.00**

rice, bone stock, spring onion, ginger, fried dough  
choice of chicken or pork  
add on: century egg \$2.50 or salted egg \$2.50

**Hot Dog & Fries 10.00**

wiener sausage, hot dog bun, french fries

**from the menu**

**30% savings**

select from mains and dessert



## fried ikan bilis and peanuts

7.00

130g local anchovies; peanuts  
available until closing time

*recommend to pair with your favourite wine*



## classic papadum v

7.00

8pcs indian-styled wafers, japanese cucumber-yogurt dip  
available until closing time

*recommend to pair with sparkling*



## edamame v

7.00

200g boiled green soy beans; salt  
serves chilled

*recommend to pair with moscato d'asti*



## chicken karaage

11.00

160g marinated chicken, ginger, garlic,  
pineapple slices

*recommend to pair with riesling*



## bruschetta platter

10.00

8pcs grilled bread rubbed with garlic, chicken liver pate, olive tapenade, chopped roma-tomatoes, smoked salmon

*recommend to pair with chardonnay*



## chicken liver pate

11.00

70g chicken liver pate, 8 pcs grilled bread rubbed with garlic

*recommend to pair with pinot noir*



## luncheon fries

15.00

397g luncheon meat, japanese cucumber-yogurt dip

*recommend to pair with sparkling, beer  
or your favourite cocktail*



## spicy italian sausage

17.00

200g minced pork meat seasoned with chillies, herbs & spices, mustard

*recommend to pair with bordeaux blend*



## truffle fries <sup>v</sup>👍

**12.00**

300g french fries, truffle oil

*recommend to pair with your favourite wine*



## 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 <sup>v</sup>👍

**16.00**

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

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

*recommend to pair with sparkling, beer or your favourite cocktail*



## beef patty bites

**22.00**

10pcs ≈ 200g equivalent of grilled japanese beef cubes served with wasabi sauce

*recommend to pair with a shiraz*



# 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 garlic aioli sauce

*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*



## 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*

# nibbles



new

## spicy top shell *a la minute*

13.00

130g of top shells (a type of conch), chilli, onions, lemon

*recommend to pair with beer or sparkling*



## prosciutto & melon

13.00

60g of prosciutto served with melon  
- a classic italian antipasti dish

*recommend to pair with prosecco*



## wasabi mayo prawn

16.00

4pcs of made-from-scratch,  
crispy battered prawns tossed in wasabi

*recommend to pair with chardonnay*



new

## shrimp paste chicken



17.00

8pcs, made-from-scratch, fried chicken in shrimp  
paste served with a lemon wedge and garlic-chilli  
sauce

*recommend to pair with beer or sparkling*



## 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*



## cantonese porridge 👍 👍

12.00

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

? 50g chicken or pork

⊕ \$2.00 one century egg

⊕ \$2.00 one salted egg

*recommend to pair with buckytube*





## fried curry rice

10.00

jasmine rice, yellow curry powder, carrots,  
edamame



\$2.50 one fried egg



\$4.50 roast chicken

recommend to pair with a gewurztraminer



new

## 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



## 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*



## yong tau fu capellini

13.00

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

? yong tau fu - blanch or sauté

*recommend to pair with prosecco*



## chinese greens <sup>v</sup>

12.00

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

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

*recommend to pair with sauvignon blanc*

# 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’

⊕ \$2.00 egg done to your style

*recommend to pair with sparkling, beer or your favourite cocktail*



## **mee goreng**

**11.00**

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

*recommend to pair with moscato d'asti*



## **pig trotter bee hoon**

**16.00**

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

*recommend to pair with a riesling*





## claypot tang hoon

18.00

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

*recommend to pair with a riesling*



new

## mapo tofu

18.00

a flavourful 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

*recommend to pair with a sparkling*



new

## claypot vongole

18.00

vongole, white wine, specialty broth

*recommend to pair with a riesling*



# soups



## cream of mushroom

10.00

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

is available until closing time

*recommend to pair with wooded chenin blanc*



new

## lotus root soup

12.00

pork ribs, lotus root, peanuts, red dates, fragrant steamed rice

⊕ \$6.00 30ml cognac

# salad, bread



## hot dog

8.00

one wiener sausage with mustard, bun is lightly toasted

+ \$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*



new

## parma & arugula pizza

18.00

10 inch of freshly baked flatbread

*recommend to pair with a red blend*

# pasta



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

11.00

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



\$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*

# pasta



## vongole spaghetti

18.00

160g spaghetti served al dente, white wine, chilli padi, mixed herbs, vongole

recommend to pair with chardonnay



new

## creamy baked macaroni and cheese

18.00

creamy sauce comfort, high ratio of sauce to macaroni al dente

recommend to pair with a red wine

# mains



## fish & chips

**18.00**

200g 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 roasted baby potatoes and  
seasonal greens

*recommend to pair with pinot noir*



## oven-baked salmon

**23.00**

180g baked salmon, drizzled with honey mustard;  
with sides of capers, roasted baby potatoes and  
seasonal greens

*recommend to pair with chardonnay*



# mains



new

## coffee-rubbed spareribs



24.00

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



## grilled lamb chop



42.00

220g grilled lamb, with sides of roasted baby potatoes and seasonal greens

*recommend to pair with shiraz*



new

## hanger steak

45.00

grilled medium-rare  
200g butcher's cut, roasted baby potatoes, grilled asparagus, red wine jus

*recommend to pair with nebbiolo*



new

## steak diane

48.00



advise steak doneness

200g fillet mignon with piquant sauce, a mix of cream, cognac, shallots and worcestershire, flambe with cognac, served with green salad with sour cream and onion dressing

*recommend to pair with bordeaux style blend*

# cheese & charcuterie selection



## baked camembert

**20.00**

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 22.00 (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



## lemongrass jelly

8.00

with longan



## 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



new

## tiramisu

10.00

coffee-flavoured, italian dessert



new

## creme brulee

10.00

serves slightly chilled, custard base with hardened caramelised top



## chocolate molten lava cake

15.00

+ \$6.00 to flambé with sambuca & grand marnier

\* contains peanuts



new

a la minute ~ 20 mins

## kaya toast

8.00

from 3pm to 5pm

- two slices of freshly toasted bread with Butter and Kaya
- ? • select Teh Tarik or Kopi Tarik
- + • \$3.00 for two soft-cooked creamy eggs with sides of soy sauce and white pepper



## 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**

*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, cocktails, 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

### Surgiva Still Water 7.50 in 750ml btl

### Surgiva Sparkling Water 7.50 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

### I am Alive Kombucha 6.00 in 345ml 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



# **Wine by Glass** 12.00++ per 150ml pour

*add 3.50 to pair with a bruschetta bite*

## **sparkling**

Riebeek Cellars Sparkling Brut NV, Swartland, South Africa

## *new* **rose**

Klein Sneeuberg Rose 2023, Wellington, South Africa

## **chardonnay**

Calabria Guiding Star Chardonnay 2023, NSW, Australia

## **white blend**

sauvignon blanc and chenin blanc

Versus White 2022, Western Cape, South Africa

## **infusion**

low alcohol, infused white wine with pomegranate and rose

Arniston Bay Pomegranate & Rose NV, Western Cape, South Africa

## *new* **merlot**

Vina Maola Tierra Bella Merlot 2022, Valle Central, Chile

## **montepulciano d 'abruzzo**

Cantina Tollo Colle Cavalieri Montepulciano d 'Abruzzo DOP 2019, Italy

## **pinotage**

Simonsig Pinotage 2022, Stellenbosch, South Africa

## *new* **shiraz**

Guiding Star Shiraz 202, NSW, Australia

# **Wine by Carafe** 30.00 ++ for 500ml

*please select:*

*White from Monferrato, Piedmont, Italy*

# Coravin Wine Pour

*price++ 150ml per glass except \**

## **chardonnay** 28.50

Samuel Billaud 'Les Grands Terroirs' 2022 Chablis, France

## **pinot noir** 29.50

Au Bon Climat Pinot Noir 2018, Santa Barbara, California

## **nebbiolo** 44.50

Produttori del Barbaresco 2018, Piedmont, Italy

## **carbenet sauvignon** 30.50

Cederberg Five Generations Cabernet Sauvignon 2021, South Africa

## **rhone** 29.50

Domaine Gour de Chaulé – Gigondas Tradition, Cotes du Rhone, France

## **bordeaux (left bank)** 38.50

Chateau Castera Alexandrin 2009, Bordeaux, France

## *new* **bordeaux (right bank)** 35.50

Closerie Saint Roc 2016, Bordeaux, France

## **sangiovese** 28.50

Chianti Classico Vigna di Fontalle Gran Selezione DOCG 2017, Tuscany, Italy

## **tempranillo** 32.50

Urbina Gran Reserva 2004, Rioja, Spain

## **amarone** 41.50

Pietro Zardini Amarone 2019, Veneto, Italy

## **dessert** 27.50 125ml gls

Simonsig Vin de Liza, Stellenbosch, South Africa \*

# Editor's Wine Picks

\*promo price++, while stock lasts\*

## white varietal

**embrace Sauvignon Blanc 2023** ~~60.00~~ 54.00

Stellenbosch, South Africa

our private label concocted by Tertius - Diners Club Winemaker of the Year 2023

**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*

**Arniston Infusion Graviola Passion** ~~60.00~~ 48.00

A low alcohol lightly infused white wine  
Arniston Bay, South Africa

## rose

**Alvi's Drift Pinotage Rose 2023** ~~60.00~~ 52.00

Worcester, South Africa

## red varietal

**embrace Cabernet Sauvignon 2021** ~~60.00~~ 54.00

Stellenbosch, South Africa

100% Cabernet Sauvignon, our private label

**Honoro Vera 2022** ~~70.00~~ 64.00

D.O. Calatayud, Spain

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

**Calabria Guiding Star Shiraz 2023** ~~70.00~~ 64.00

NSW, Australia

100% Shiraz, medium-bodied, fresh raspberry flavours, silky tannins

# Bottled Beers<sup>\*</sup>

*price++. ywcc members enjoy 30% savings  
while stock lasts*

Stella Artois **18**/310ml

Hoegaarden White **16**/330ml

Heineken **16**/330ml

Terra Lager Beer **18**/330ml

Paulaner Münchner Hell Beer **18**/330ml

*\*Budweiser **18**/335ml*

*\*Forged Irish Stout **18**/440ml*

Erdinger Dunkel **18**/500ml

Erdinger Weissbier **18**/500ml

*\* premium canned beers*

# 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

# Rice Wine

*price++ . ywcc members enjoy 30% savings  
while stock lasts*

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