



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



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



new

ginger & honey chicken wings

18.00

6 mid-joint wings marinated with thyme, brushed over with fragrant honey, char and caramelised finish. Sweet, spicy and sticky, served with garlic chilli sauce

recommend to pair with makgeolli



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, 6 pcs grilled bread rubbed with garlic

recommend to pair with pinot noir



luncheon fries

16.00

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 ^v👍

13.00

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 ^v👍

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 ^v

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



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

6 slices 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



kelp beancurd 👍 v

11.00

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



chives & cabbage dumpling^v

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

12.00

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

13.00

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 flat bread

recommend to pair with shiraz



otak-otak

12.00

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

6 toasted home-made flat bread

? hotdog bun; or
a bowl of steamed rice

recommend to pair with sparkling



new

yong tau fu

13.00

160g of carbs* 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

? *carbs – noodle or bee hoon or kway teow
or noodle/bee hoon or noodle/bee hoon
or noodle/kway teow

recommend to pair with prosecco



new

local vegetables^v

depending on what we find in the market

12.00

200g of stir-fry vegetables
and a bowl of steamed fragrant rice
select

? chinese spinach with garlic; or
kang kong with sambal belacan; or
beansprout with salted fish

recommend to pair with a riesling

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

17.00

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, sunflower seeds, 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



v

aglio olio spaghetti al dente

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 al dente

17.00

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

recommend to pair with a oaked chardonnay



tom yam seafood spaghetti al dente



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 spaghetti al dente

18.00

160g spaghetti al dente with pesto, prawns, sunflower seeds & cherry tomatoes

recommend to pair with chardonnay

pasta



vongole spaghetti al dente

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 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 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 potatoes and
seasonal greens

recommend to pair with chardonnay



grilled lamb chop

42.00

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

recommend to pair with shiraz



new

hanger steak

45.00

grilled medium-rare
200g butcher's cut, roasted 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



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 flat bread, extra virgin olive oil

*recommend to pair with your
favourite wine*

dessert



lemongrass jelly

8.00

with longan



new

red bean soup

8.00

cantonese style



creme brulee

10.00

serves slightly chilled, custard base with hardened caramelised top



tiramisu

12.00

coffee-flavoured, italian dessert, rum



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

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

cocktail 16.50

campari & soda

campari spritz

dry martini

highball

long island iced tea

lychee martini

margarita

mojito

mimosa

negroni

old-fashioned

pina colada

singapore sling

tequila sunrise

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

Iced Blended Tea 6.00

Iced Lemon Tea 6.00

Iced Coffee aka kopi-peng 6.00

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 .

mocktail 8.00

cinderella

roy rogers

shirley temple

virgin colada

virgin margarita

virgin mojito

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

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

new **cabernet franc**

Snow Mountain Artisan Collection Cabernet Franc 2017, Wellington, South Africa

Wine by Carafe

30.00 ++ for 500ml

please select:

White from Monferrato, Piedmont, Italy

Coravin Wine Pour

price++ 150ml per glass except *

NEW: Tim Atkin 93/100

cinsault 24.50

Apprentice White Cinsault 2018, Stellenbosch, South Africa

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

cabernet 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

bordeaux (right bank) 35.50

Closerie Saint Roc 2016, Bordeaux, France

tempranillo 32.50

Urbina Gran Reserva 2004, Rioja, Spain

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

new **Steigelmann Gimmeldinger Meerspine Riesling** ~~65.00~~ 58.00

Kabinett Halb-tr (semi-sweet) 2020

Palatinate, Germany

semi-sweet, a fruit cocktail of apples, peaches, acacia honey

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

new **Eagles Nest The Little Eagle Red 2017** ~~82.00~~ 72.00

Constantia, South Africa

Constantia is a historic wine-growing area known for premium Bordeaux Blend

75% Shiraz and 25% Cabernet Franc

Calabria Guiding Star Shiraz 2023 ~~70.00~~ 64.00

NSW, Australia

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

Bottled Beers^{*}

*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

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 10% savings
while stock lasts

Makgeolli

SEJONG Premium Icheon Makgeolli
30/750ml btl

new Hwabi (Takju) Makgeolli
*using steamed glutinous rice in the first stage (chapssal)
and roasted rice in the second*
45/750ml btl

new Inner Peace Calm Makgeolli
*using organic rice in the first stage and
a blend of three kinds of nuruk, fermented for 60 days*
88/750ml btl

Sake

Hyakumoku 百黙 Junmai Daiginjyo
150/720ml btl

Ginrei Gassan Junmai Ginjyo Secchu-Jyukusei
98/720ml btl

Kiku Masamune Kimoto Daiginjyo
92/720ml btl or **44**/300ml btl

Kubota Senjyu Ginjyo
94/720ml btl or **42**/300ml btl

Kikusui No Karakuchi Honjyozo
74/720ml btl or **33**/300ml btl