



# WINESTONE<sup>®</sup>

Nestled in a lush urban greenery @Stevens, **WINESTONE** combines a fine selection of organic and bespoke wines paired with reimagined signature Western dishes with a South East Asian twist to bring diners on a fresh epicurean journey.

Indulge in these gastronomic delights over a lunch meeting, afternoon soir ee, romantic meal, or a relaxing dinner gathering while our dedicated team looks after your every need. Dine at a place where great food and fantastic vibes meet.



—◆ A LA CARTE



*Winestone Platter*





Salt & Pepper Squid



Gambas



Confit Grilled Octopus



Caesar Salad

## A LA CARTE

### Starters

**Soup du Jour** ..... \$14

Check with us for today's selection of freshly made soup.

**Salt & Pepper Squid** ..... \$24

Tossed in smoked paprika and served with caper aioli.

**Gambas** 🦐 ..... \$24

Black tiger prawns sautéed in olive oil with chilli & pork chorizo, then finished with La Chinata paprika.

**Feta & Parma Ham Bruschetta** 🍞 🥄 🐷 ..... \$32 ^\$5

Heirloom tomatoes, parma ham & goat cheese on sourdough with pesto and topped off with a drizzle of extra virgin olive oil.

**Confit Grilled Octopus** 🐙 🍋 ..... \$38 ^\$8

Served atop Signature Baba Ghanoush and finished with La Chinata smoked paprika and olive oil with lemon wedge.

**\*Winestone Platter (Sharing Platter)** 🍷 🥄 🐷 🌱 ..... \$58

Chef's selection of seasonal cheese accompanied with condiments, quince & house lavash. Served with parma ham, duck rilette, beef pastrami & smoked salmon.

### Salads

**Caesar Salad** 🥒 🥚 🐷 ..... \$26

Fresh cos lettuce accompanied with pickled quail eggs, croutons, crispy parma ham and shaved parmesan cheese, all enhanced with a flavourful anchovy dressing.

**Burratina Salad** 🍅 ..... \$28

Heirloom tomatoes, grapefruit, crushed pistachios, rocket salad & basil-infused oil.

**Watermelon & Feta Salad** 🍉 🧀 🌱 ..... \$28

Watermelon, pickled cucumbers, shallots, feta cheese, citrus vinaigrette, rocket then topped with mint leaves & dukkah.

#### Add-on Sides

Avocado ..... \$5.00

Grilled Chicken Breast ..... \$6.00

Parma Ham (3 pcs) ..... \$9.00

Smoked Salmon ..... \$12.00

Grilled Prawns (5 pcs) ..... \$12.00

🌶️ Chilli   🥛 Dairy   🥚 Egg   🌾 Gluten   🥜 Nuts   🐷 Pork   🐚 Shellfish  
🌱 Seeds   🍄 Soy   🌿 Vegan   🍷 Chef's Recommendation

Prices are subject to a 10% service charge & prevailing government taxes. Please inform our staff if you have any food allergies or special dietary requirements.

\*Not applicable for other ongoing promotions, offers and/or discounts.

^Top up for Half / Full Board.



—◆ A LA CARTE



Australian Lamb Cutlets

## From the Land

**Grilled Chicken Breast** (230 gm) 🍷 🥜 🌱 ..... \$34  
 Enhanced with lemon & herb spice rub, accompanied with saffron-infused yoghurt, confit potatoes, wilted spinach and dukkah with a sauce of your choice.

**Kurobuta Pork Chop** (300 gm) 🍷 🐷 ..... \$48 ^\$15  
 Accompanied with our signature salad, creamy mashed potatoes, cinnamon-infused apple compote & a whole roasted garlic with a sauce of your choice.

**Argentinean Grass-Fed Sirloin** (250 gm) ..... \$48 ^\$15  
 Served with our Signature salad, creamy mashed potatoes, fragrant herb butter, and a whole roasted garlic with a sauce of your choice.

**Australian Lamb Cutlets** (300 gm) 🍷 🌱 🍷 ..... \$48 ^\$20  
 Served with baby spinach, Baba Ghanoush, saffron-infused yoghurt and a whole roasted garlic.

### Selection of Sauces

Béarnaise | Mushroom Sauce | Red Wine Jus | Peppercorn Cream



🌶️ Chilli   🥛 Dairy   🥚 Egg   🍷 Gluten   🥜 Nuts   🐷 Pork   🦪 Shellfish   🌱 Seeds   🌱 Soy  
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◆ A LA CARTE

Prawn & Crab Meat Rigatoni







◆ A LA CARTE

Sardinian Seafood Pot

## From the Sea

**Beer Battered Fish & Chips** 🍷 🥚 🍷 ..... \$32 ^\$15

Freshly battered fish accompanied with fries, homemade tartar sauce, mushy peas and a side of our signature salad.

**Miso Glazed Cod** 🍷 🥚 🍷 ..... \$44 ^\$10

Served atop a lobster bisque risotto, garnished with baby spinach and dukkah.

**\*Sardinian Seafood Pot (For Sharing)** 🍷 🍷 🍷 ..... \$69 ^\$25

Market fresh fish, mussels, squid, slipper lobsters, scallops and prawns are cooked in an aromatic seafood bisque with fregola and served with mini homemade breadrolls.

## Pasta & Risotto

**Mushroom Risotto** 🍷 🥚 ..... \$32

Arborio rice with forest mushrooms, baby greens, lemon, crushed pistachios and truffle oil.

**Crabmeat Chitarra** 🍷 🍷 🍷 ..... \$32

Cooked in a white wine sauce with shallots, chilli, garlic, cherry tomatoes, herbs and topped with tobiko.

**Prawn & Crab Meat Rigatoni** 🍷 🍷 ..... \$36

Pan seared chunks of tiger prawns and crab meat beautifully tossed through Winestone's Signature Singapore Chilli Sauce, flavoured with garlic, herbs & bakers crumbs.

🍷 Chilli 🍷 Dairy 🥚 Egg 🍷 Gluten 🥚 Nuts 🍷 Pork 🍷 Shellfish 🍷 Seeds 🍷 Soy  
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—◆ A LA CARTE

Winestone Burger





# —◆ A LA CARTE



Margherita Pizza

## Pizza

**Margherita Pizza** 🍷 ..... \$30  
*Heirloom tomatoes on pomodoro with mozzarella and cheese mix with basil.*

**Smoked Salmon Pizza** 🍷 ..... \$35 ^\$5  
*Smoked salmon, avocado, onions, feta cheese on pomodoro with mozzarella and cheese mix then finished with lemon zest.*

**Pulled Pork Pizza** 🍷 🐷 ..... \$35 ^\$5  
*Applewood-smoked bacon and onions, topped with a sunny-side-up egg on a base of pomodoro with mozzarella and cheese mix then garnished with a dash of black pepper.*



The Impossible Burger

## Burgers

**Winestone Burger** 🍷 🥚 🌾 🐷 ..... \$34 ^\$5  
*Grilled Angus beef patty accompanied with lettuce and tomatoes, caramelised onions, applewood-smoked bacon with our special homemade tomato chutney & American cheese, all nestled within burger buns. Served with fries and salad*

**The Cookout Burger** 🍷 🍷 🌾 🐷 ..... \$34 ^\$5  
*18-hour slow-cooked BBQ pulled pork burger adorned with crispy parma ham and served with fries and mesclun salad.*

**The Impossible Burger** 🌱 🌾 🥚 ..... \$38 ^\$5  
*We have gone the extra step to make it 100% vegetarian! Plant-based patty, paired with lettuce, tomatoes, tomato compote, and avocado, all nestled within vegan buns.*

### Add ons

**Cheddar Cheese (2 slices)** ..... \$3  
**Fried Egg** ..... \$3  
**Bacon (3 pcs)** ..... \$5

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Angus Tomahawk

## Signature Sharing Platters

**\*Angus Tomahawk** (Serves 4) ..... **\$228**  
 1.3 – 1.5 kg Australian grain-fed Tomahawk served with sides of avocado salad, truffle-infused mashed potatoes, sautéed mushrooms adorned with pistachios and your choice of two sauces.

**\*Surf & Turf** (Serves 4) ..... **\$268**  
 1.3 – 1.5kg Australian grain-fed Tomahawk with creamy garlic prawns, served with delectable sides including truffle mashed potatoes, avocado salad and creamy spinach.

### Add on Sides

- Mashed Potatoes ..... **\$12**
- Sautéed Mushrooms ..... **\$14**
- Truffle Fries ..... **\$14**
- Truffle Mashed Potatoes ..... **\$16**
- Sautéed Calabrian Broccolini ..... **\$18**
- Patatas Bravas ..... **\$18**

- Chilli
- Dairy
- Egg
- Gluten
- Nuts
- Pork
- Shellfish
- Seeds
- Soy
- Vegan
- Chef's Recommendation

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# —◆ A LA CARTE

## Kids Meals

Kids meals are served with a choice of orange juice or apple juice

**\*Anything** 🍷 🍴 ..... \$18  
*Classic all-American cheeseburger, complete with a choice of fresh garden salad or crispy fries.*

**\*I'm Not Hungry** 🍷 🍴 ..... \$18  
*Spaghetti tossed in a flavourful tomato sauce accompanied by beef meatballs and topped off with grated cheddar cheese.*

**\*I Don't Care** 🍷 🍴 ..... \$18  
*Battered Fish served with fries and Chef's homemade tartar sauce.*



Banana Turon

## Desserts

**Winestone Ice Cream** 🍷 🍴 🌱 ..... \$14  
*Manuka & Fig | Strawberry & Cream | Hokey Pokey*

**Chocolate Moelleux** 🍷 🍴 🍴 🌱 ..... \$18  
*A delectable combination of wild berries, chocolate crumbs, and creamy strawberry ice cream.*

**Warm Apple Crumble** 🍷 🍴 🌱 ..... \$18  
*Served with wild berries and hokey pokey ice cream.*

**Banana Turon** 🍷 🍴 🍴 🌱 ..... \$18  
*Banana and chocolate mousse in a crispy fried spring roll wrapper, garnished with pistachios and served with Manuka & Fig ice cream.*

🌿 Chilli   🥛 Dairy   🥚 Egg   🍴 Gluten   🌰 Nuts   🐷 Pork   🦪 Shellfish   🌱 Seeds   🌱 Soy  
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# ◆ BEVERAGES

## House Cocktails

**Pinky Pants** ..... \$15

*Rose Wine, Prosecco, Dry Vermouth, Elderflower, Peach Bitters*

**Green Envy** ..... \$15

*White Wine, Dry Vermouth, Sour Apple, Liqueur, Soda*

**Dolin Spritz** ..... \$15

*Congac, Dry Vermouth, Peach Liqueur, Prosecco*

**Coco & Peach** ..... \$15

*Vodka, Coconut Liqueur, Peach Liqueur, Lemon Juice, Tonic*

**Very Berry** ..... \$15

*Red Wine, Creme de Cassis, Raspberry Liqueur, Lemon Juice, Hibiscus*

## ◆ Classic Cocktails

**Aperol Spritz** ..... \$15

*Aperol, Prosecco, Soda*

**Negroni** ..... \$17

*Gin, Campari, Sweet Red Vermouth*

**Old Fashioned** ..... \$17

*Bourbon, Angostura Bitters, Enhancer*

**Espresso Martini** ..... \$17

*Vodka, Coffee Liqueur, Espresso*

## ◆ Beer

**Tiger Draught, Singapore**

*Half Pint* ..... \$9

*Full Pint* ..... \$17

**Heineken Draught, Singapore**

*Half Pint* ..... \$9.5

*Full Pint* ..... \$18

### ● Bottled Beer

**San Miguel** ..... \$12

*Phillipines*

**San Miguel Light** ..... \$12

*Phillipines*

**Heineken** ..... \$12

*The Netherlands*

**Corona** ..... \$15

*Mexico*

**Kirin** ..... \$16

*Japan*

**Guinness Microdraught** ..... \$17

*Ireland*

**Erdinger Weiss** ..... \$17

*Germany*

## ◆ Mocktails

**Rose Lemonade** ..... \$10

*Rose Cordial, Lemon, Soda*

**Mango No-jito** ..... \$10

*Mango, Mint Cordial, Lime, Ginger, Ale*

**Yuja Earl Grey** ..... \$10

*Yuzu Citron Jam, Earl Grey Tea, Lemon*

## ◆ Soda, Juice & Water

**Coke** ..... \$5

**Coke Zero** ..... \$5

**Sprite** ..... \$5

**Soda** ..... \$5

**Tonic** ..... \$5

**Ginger Ale** ..... \$5

**Apple Juice** ..... \$6

**Orange Juice** ..... \$6

**Calamansi Juice** ..... \$6

**Acqua Panna Still Water**

*500 ml* ..... \$9

*750 ml* ..... \$12

**San Pellegrino Sparkling Water**

*500 ml* ..... \$9

*750 ml* ..... \$12



## ◆◆◆ WINES

### ◆ *Sparkling*

		Glass	Bottle
Bolla Prosecco Spumante Extra Dry DOC .....	Italy	\$16	\$85
Taittinger Brut Reserve NV .....	France	\$30	\$148

### ◆ *Champagne*

Taittinger Brut Reserve NV .....	France	\$30	\$148
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### ◆ *White Wine*

Berton Vineyards Outback Jack Semillon Sauvignon Blanc .....	Australia	\$14	\$68
Berton Vineyards Outback Jack Chardonnay .....	Australia	\$14	\$68
Kressmann Selection Chardonnay .....	France	\$15	\$78
Pierre Ferraud & Fils Sauvignon Blanc .....	France	\$16	\$88
Pierre Ferraud & Fils Chardonnay .....	France	\$16	\$88

### ◆ *Rose Wine*

Ruffino Rosatello .....	Italy	\$16	\$88
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### ◆ *Red Wine*

Berton Vineyards Outback Jack Shiraz .....	Australia	\$14	\$68
Berton Vineyards Outback Jack Cabernet Merlot .....	Australia	\$14	\$68
Kressmann Selection Merlot .....	France	\$15	\$78
Pierre Ferraud & Fils Pinot Noir .....	France	\$16	\$88
Pierre Ferraud & Fils Cabernet Sauvignon .....	France	\$16	\$88

## ◆◆◆ HOT BEVERAGES

### ◆ *Coffee*

Espresso (Single) .....	\$5
Espresso (Double) .....	\$6
Americano .....	\$5
Long Black .....	\$5
Cappuccino .....	\$8
Café Latte .....	\$8
Mocha .....	\$9

### ◆ *Tea & Chocolate*

English Breakfast .....	\$5
Elegant Earl Grey .....	\$5
Pure Peppermint Leaves .....	\$5
Pure Chamomile Flowers .....	\$5
Green Tea .....	\$5
Ginger & Honey .....	\$5
Hot Chocolate .....	\$9



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# WINESTONE<sup>®</sup>

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