

NON ALCOHOL DRINKS

Soft Drinks	6
Coca Cola, Sprite, Soda Water, Ginger Ale, Tonic Water	
Bottled Water	
Hildon Delightfully Still Water (750ml)	14
Hildon Gently Sparkling Water (750ml)	14
Freshly Squeezed Juices	
Apple, carrot, lemon, orange, watermelon, mix of two fruits	
With ice:	10
Without ice:	12
Chocolate	
Hot Cocoa	10
Iced Cocoa	14
Coffees	
Espresso	8
Macchiato	8
Long Black	9
Latte	10
Cappuccino	10
Double Espresso	10
Flat White	10
Iced Coffee	11
Iced Cappuccino	11
Iced Latte	11
Irish Coffee	25
Extra shot	3
Teas (Gryphon Gourmet Teas)	
Camomile	7
Earl Grey	7
English Breakfast	7
Green Tea	7
Iced Lemon Tea	7
Hot Lemon Tea	7

WINES

For wines by the bottle, please feel free to browse our wine racks or allow our staff to recommend wines for you. Please enquire with your server for our latest house pouring red & white wines.

WHISKY

Please enquire with your server for our house pouring whisky

COCKTAILS

Margarita	25
Tequila, triple sec, sweet & sour mix	
Tequila Sunrise	25
Tequila, orange juice, grenadine syrup	
Mojito	27
Rum, lime juice, soda water, sugar and mint leaves	
Lychee Martini	25
Vodka, lychee liqueur, lychee juice	
Sex On The Beach	25
Vodka, peach schnapps, cranberry juice, orange juice	
B-52	25
Baileys Irish Cream, Kahlua, almond liqueur	
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BOTTLED BEERS & CIDER	
Guinness Stout	19
Paulaner	34
Strongbow	26
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DRAUGHT BEERS	
Tiger	19
Guinness Stout	22

Please enquire with your server for our happy hour promotion

All items are subject to 6% service tax and 10% service charge.

VINTRY

Vintry is synonymous with all things wine and porky; and setting the bar for the quintessential wine bar offering the largest selection of wines with tasty good food.

VINTRY

MENU

STARTERS

Vintry Roast Pork	12/ 100g
Our signature dish, crispy roasted pork belly	
Honey Fried Cheese	26
Cheese cubes breaded and deep-fried, drizzled with honey	
Sautéed Mixed Mushrooms	19
Mixed mushrooms sautéed with butter garlic sauce	
Crispy Baby Prawns	20
Served with honey mustard mayonnaise	
Baked Otak-Otak	25
Spicy grilled fish cake atop an omelette	
Salted Egg Fried Squid	30
Salted duck egg battered squid with curry leaves	
Popcorn Chicken	24
Served with honey mustard mayonnaise	
Fried 'Nam-Yue' Chicken Wings	20
Marinated with fermented red beancurd	
Salted Egg Fried Chicken	25
Salted duck egg battered chicken bites with curry leaves	
Sambal Pork Croutons	13
Served with lettuce	
Caramelised Roast Pork	23
Vintry roast pork wok-fried in a flavourful superior soy sauce - a choice of spicy or non-spicy!	
Grilled Pork Neck	21
Served with Thai chilli sauce	
Roti Babi	12
Traditional Hainanese favourite from a bygone era	
Chorizo Mushrooms	27
Mixed mushrooms sautéed with Spanish chorizo sausage	
French Fries	17
Sweet Potato Fries	17
Luncheon Meat Fries	19

SHARING PLATES

Vintry Cheese Platter	65
A selection of seasonal cheeses, served with preserves and crackers	
Meat Lovers' Plate	39
A mixed platter of Spanish Iberico cold cuts with accompaniments	
Grilled Gourmet Sausages	50
Served with salad and fries	

ASIAN PLATES

Roast Pork Mee Goreng	25
Chef's fried mamak noodles with Vintry roast pork and prawns	
Cantonese Fried Wat Tan Hor	26
Kuay teow with sliced pork and prawns in an egg gravy	
Angel Hair Pasta	27
A Vintry favourite with caramelised roast pork and chili flakes	
Fried Korean Noodles	25
Choice of Black or White (with or without Superior Soy Sauce)! Our signature noodles with caramelised roast pork	
Vintry Hokkien Noodles	26
Choice of Mee and / or Meehoon noodles. Wok-tossed noodles with superior dark soya sauce, pork belly, prawns and pork croutons	
Claypot 'Mouse Tails'	26
A tasty, sizzling hot pot of 'loh shi' noodles with minced pork, shrimps and runny duck egg	
Hainanese Pork Chop	30
Traditional fried battered pork chop with a sweet and sour sauce and potato wedges	
Luncheon Meat Fried Rice	24
A wholesome fried rice with diced luncheon meat and egg	

WESTERN PLATES

House Salad	21
Mixed lettuce, cherry tomatoes, black olives and gruyere cheese tossed with seasonal dressing	
Fish & Chips	30
Served with wasabi mayonnaise	
Cajun Pork Chop	33
Potato wedges, garden salad	
Baked Iberico Ribs	85
Honey-glazed and baked with rosemary herbs	
Vintry BBQ Pork Ribs	49
An all-time favourite, served with garden salad	
Grilled Salmon Fish	45
Sautéed broccoli, cherry tomatoes and balsamic glazed	
Iberico Pork Burger	27
Iberico pork patty, cheese and served with french fries	
Grilled Mixed Herbs Lamb	62
Black pepper sauce, mesclun salad (Waiting time : 20-30min)	
Roast Spring Chicken	38
Half spring chicken, potato wedges, mesclun salad	
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PIZZA	
Margherita	21
Chef Pasta sauce, basil, Mozzarella and Parmesan cheese	
Vegetarian	27
Mozzarella, button mushrooms, cherry tomatoes, broccoli, olives, capsicum, red onions and basil	
Smoked Salmon	36
Smoked salmon, Mozzarella, red onions and basil	
Seafood	36
Prawns, squid, Mozzarella, red onions and basil	
Caramelised Roast Pork	29
Our signature wok-fried pork tops this awesome pizza - a choice of spicy or non-spicy!	
Pork Sausage	32
Pork sausage, Mozzarella, broccoli, capsicum and basil	

Salami	31
Pork salami, Mozzarella, rocket leaves, red onions and chili	
Spicy Chorizo	34
Spanish chorizo sausage, Mozzarella, rocket leaves and red onions	
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PASTA	
Prawn Aglio Olio	30
Linguine with sautéed prawns in olive oil, garlic and basil	
Seafood Marinara	33
Spaghetti with prawns, squid and mussels in a rich tomato herb sauce	
Pesto Smoked Salmon	37
Linguine and smoked salmon in a creamy basil pesto sauce	
Bacon Carbonara	30
Penne pasta with creamy parmesan sauce and pork bacon	
Arrabiata Roast Pork	28
Penne pasta with Vintry roast pork in a spicy tomato sauce	

SWEETS

Lychee Cheese Cake	18
Refreshing lychees in rich creamy cheese	
Cake Of The Day	18
Affogato	12
Vanilla ice cream and strong coffee - the ultimate simple dessert!	

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