

The VELVET CUT

ALA CARTE MENU

TO START

VELVET'S CAESAR \$16
baby gem lettuce, smoked beef belly lardons

BONE MARROW \$21
crispy chicken skin, sumac onions,
sourdough

GRILLED CALAMARI \$18
chilli relish, lime

CREAM OF TRUFFLED MUSHROOM (V) \$16
fried enoki, sage, sour cream

TIGER PRAWNS \$18
chimichurri, prawn bisque reduction


MAINS

ATLANTIC SALMON \$35
fried okra, sriracha bernaise

 **NEW YORK STRIP \$62**
dry-aged, MBS 2-3

 **CHILLI CHICKEN \$28**
half free-range chicken, Velvet's piri sauce,
house-made yoghurt flatbread

RIBEYE \$68
dry-aged, MBS 2-3

 **DRY-AGED BURGER \$32**
Velvet's horseradish sauce,
caramelised onions, chips
(make it double +\$6)

WAGYU RUMP \$49
dry-aged, MBS 6-7

VELVET'S CUT (MP)
please ask staff for today's cut

THE BIG FEAST

 **TOMAHAWK**
\$15 per 100g
(Min. 1.2kg)

PORTERHOUSE
\$12 per 100g
(Min. 800g)

Dry-aged, MBS 2-3

Served with a side of chips and your selection of two
house-made sauces

Please ask staff for availability

GRAZING BOARD

A platter featuring three signature
cuts, paired with your choice of
side and two house-made sauces

\$85

INTERCOASTAL
200g

DELMONICO
200g

EYE OF RUMP
200g

SIDES

 **BEEF FAT POTATOES \$10**
gruyere

HOUSE-CUT CHIPS \$10
chicken salt

GRILLED CORN RIBS (V) \$10
lime, cayenne

RATATOUILLE \$10
habanero, merguez, ras el hanout

 **TRUFFLE MAC & CHEESE \$12**
mornay, crispy beef lardon

CRISPY BRUSSEL SPROUTS \$12
chilli relish, sweet soy,
crispy beef belly

SAUCES

CHIMICHURRI \$5

PIRI PIRI \$6

GARLIC \$5

MIX PEPPER \$6

 - chef's recommended | (V) - vegetarian

The VELVET CUT

PASTA

FRUTTI DI MARE \$30

mussels, prawns, calamari, light oil sauce, linguine

HOT-SMOKED VEAL MAFALDINE \$28

garlic, chilli, capers, anchovy tomato sauce, mafaldine



LITTLE ONES

VELVET SLIDER \$12

house-made wagyu patty, cheddar, tomato sauce, chips

CHICKEN PARMIGIANA \$12

crumbed chicken, tomato sugo, mozzarella, chips

SUPPLEMENTS

MERGUEZ \$9

WAGYU BELLY \$9

CRISPY CHICKEN SKIN \$9

SWEET ENDINGS

MILO TIRAMISU \$14

espresso, milo mascarpone



GRILLED PINEAPPLE SABAYON \$14

brûléed top, n.a. chardonnay emulsion

CLASSIC ONDEH \$12

pandan cake, gula Melaka, coconut chantilly



DURIAN PENGAT \$14

vanilla cake, Mao Shan Wang, durian pengat sauce



CHOCOLATE OVOMALTINE \$13

chocolate cake, crunchy ovomaltine, chocolate ganache

COFFEE

ICED +\$1

ESPRESSO \$6

AMERICANO \$7

LATTE \$8

CAPPUCCINO \$8

MOCHA \$8

CHOCOLATE \$8

TEA

GRAND CRU BREAKFAST \$9

CHAMOMILE DREAM \$9

MORROCAN MINT \$9

SUPREME EARL GREY \$9

JASMINE GREEN \$9

STILL & SPARKLING

AQUA PANNA \$9

SAN PELLEGRINO \$9

SODAS

COKE \$8

COKE ZERO \$8

SPRITE \$8

N.A. WINES (NON-ALCOHOLIC)

HOUSE WHITE \$13 / \$26

sparkling, apple
0.0% abv
Belgium

HOUSE RED \$13 / \$26

sparkling, grape
0.0% abv
Belgium

LE PETIT ETOILÉ, CABERNET SAUVIGNON \$54

blackcurrant, plum
0.0% abv
France

LE PETIT ETOILÉ, CHARDONNAY \$54

bright citrus & green apple
0.0% abv
France

PIERRE CHAVIN PIERRE ZERO, ROSE SPARKLING \$52

sparkling, floral, delicate berries
0.0% abv
France

MOCKTAILS

VELVET ROUGE \$19



red grape sparkling, apples, lemon, lime, soda
dark fruit notes with citrus lift, smooth and indulgent

BLANC SPRITZ \$19

peach sparkling, apples, longan, lemon, soda
light, aromatic and gently sweet with stone-fruit notes

LYCHEE NO.51 \$10.50



lychee, cordial, mint, lime, soda
delicate lychee sweetness balanced with cool mint freshness

KATONG COOLER \$11.50

mango, mint, lime, soda
tropical mango richness with a crisp, clean finish



- chef's recommended | (V) - vegetarian