

## TAPAS

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| <b>BRUSCHETTA</b><br><i>Toasted garlic bread topped with fresh tomato and basil</i>  | <b>\$10</b> |
| <b>BREAD STICK WITH SPICY TOMATO COULIS</b><br><i>Garlic bread topped with melted cheese and homemade spicy tomato dip</i> | <b>\$10</b> |
| <b>BALSAMIC MUSHROOM</b><br><i>Oven roasted button mushroom, glazed with balsamic and herb crumble</i>                     | <b>\$14</b> |
| <b>TRUFFLE FRIES</b><br><i>Golden handcut fries tossed in truffle oil</i>  | <b>\$15</b> |
| <b>CRISPY TEMPURA SEABASS</b><br><i>Tempura fried seabass fingers with tartare sauce</i>                                   | <b>\$15</b> |
| <b>CRISPY CALAMARI</b><br><i>Golden brown calamari with tartare sauce</i>  | <b>\$16</b> |
| <b>SPICY GARLIC PRAWNS</b><br><i>Pan seared prawns with garlic and chilli flakes</i>                                       | <b>\$24</b> |
| <b>PRAWN BALLS</b><br><i>Thai styled marinated prawn balls served with sweet thai chili sauce</i>                          | <b>\$18</b> |
| <b>CAMEMBERT</b><br><i>Fried Camembert cheese served with cranberry cream</i>  | <b>\$14</b> |



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| <b>CHICKEN WINGS</b><br><i>Mid-joint chicken wings served with sambal</i>                                 | <b>\$16</b>           |
| <b>SWISS SLIDERS</b><br><i>Mini burgers topped with raclette cheese</i>                                   | <b>\$21</b>           |
| <b>SAUSAGE SELECTIONS</b><br><i>Varieties of sausages served with mustard</i>                             | <b>\$16</b>           |
| <b>WAGYU BEEF CUBES</b><br><i>Pan seared wagyu beef cubes served with mustard and sea salt</i>            | <b>\$22</b>           |
| <b>CRISPY PORK BELLY</b><br><i>5 spice marinated pork belly served with mustard</i>                       | <b>\$18</b>           |
| <b>SATAY 6PCS / 12PCS</b><br><i>Mutton, Chicken or mixed served with peanut sauce, cucumber and onion</i> | <b>\$14      \$26</b> |

Prices subject to 10% service charges and 7% government taxes.  
Images for illustrations purposes only.

## DESSERTS

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| <b>FONDANT AU CHOCOLAT</b><br><i>Chocolate lava cake served with vanilla ice cream and berries</i>              | <b>\$15</b> |
| <b>CRÈME BRULÉE</b><br><i>Creamy baked custard with a brittle top of caramelized sugar</i>                      | <b>\$12</b> |
| <b>LEMON CHEESECAKE</b><br><i>Bakeless creamy, tangy and satisfying cheesecake served with raspberry sorbet</i> | <b>\$15</b> |
| <b>SINGLE SCOOP ICE CREAM OR SORBET</b><br><i>Flavours: Vanilla, Chocolate or Raspberry</i>                     | <b>\$4</b>  |



## EVENTS

Looking for a great place with warm atmosphere to host a corporate event, farewell party or birthday?

Let our professional team take care of everything for you, so you can just enjoy. Wine Universe can assist you with an exclusive tailored offer including sharing finger food, beers, wines & spirits. Set dinner or buffet style can also be organized.

Not forgetting our famous fondues & raclettes nights. We can cater from a group of 10 guests to onwards 200 pax.

**For enquiry:**  
**info@wine-universe.com.sg**  
**+65 6338 0717**

**Wi-Fi: WU GUEST**  
**Password: CheeseFondue**

# Menu

· RESTAURANT · BAR & TAPAS · WINES ·  
**WHERE SWISS HOSPITALITY + AWAITS YOU**

**WINE**  
UNIVERSE

## THE UNIVERSE OF FONDUES

Price stated per person/ Min Order: 2 person

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| <b>LA FRIBOURGEOISE - THE ORIGINAL</b><br><i>Half vacherin and half gruyère cheese</i>  | <b>\$35</b> |
| <b>LA SINGAPOREAN</b><br><i>Half vacherin and half gruyère cheese with chilli padi - "It's Hot!"</i>  | <b>\$36</b> |
| <b>LA VAUDOISE</b><br><i>Half vacherin and half gruyère cheese with fresh herbs</i>   | <b>\$36</b> |
| <b>LA GENEVOISE</b><br><i>Half vacherin and half gruyère cheese with fresh shallots</i>   | <b>\$36</b> |
| <b>FONDUE BOURGUIGNONNE - MEAT FONDUE</b><br><i>Platter of veal &amp; beef cubes cook in hot pot oil with tartar, aioli, curry &amp; mustard sauce, salad and fries</i> | <b>\$43</b> |



## STARTER

|   |             |
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| <b>ALPINE SALAD</b><br><i>Mesclun, air dried beef, poached egg, bacon, gruyère, croutons</i>                      | <b>\$23</b> |
| <b>PROSCIUTTO e MELONE</b><br><i>Refreshing cantaloupe served with parma ham, rocket leaf and balsamic glazed</i> | <b>\$24</b> |
| <b>BURRATA CHEESE</b><br><i>Served with heirloom tomato, basil and olive oil</i>                                  | <b>\$24</b> |
| <b>GRILLED OCTOPUS TENTACLE</b><br><i>Served with mashed avocado, citrus oil</i>                                  | <b>\$24</b> |



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| <b>MUSHROOM SOUP</b><br><i>Creamy soup full of delicately flavored sauteed mushrooms and herbs</i>  | <b>\$10</b> |
| <b>VEGETABLE SOUP</b><br><i>Tomato based soup with hearty and full of nourishing veggies like carrots, onions, cabbage &amp; zucchini</i>       | <b>\$10</b> |
| <b>SALADE MAISON</b><br><i>Mesclun, carrots, onions &amp; sprouts tossed in house-made dressing</i>   | <b>\$10</b> |
| <b>CAESAR SALAD</b><br><i>Crisp Hearts of Romaine Tossed in Robust Caesar Dressing topped with croutons, shaved parmesan &amp; crispy bacon</i> | <b>\$14</b> |

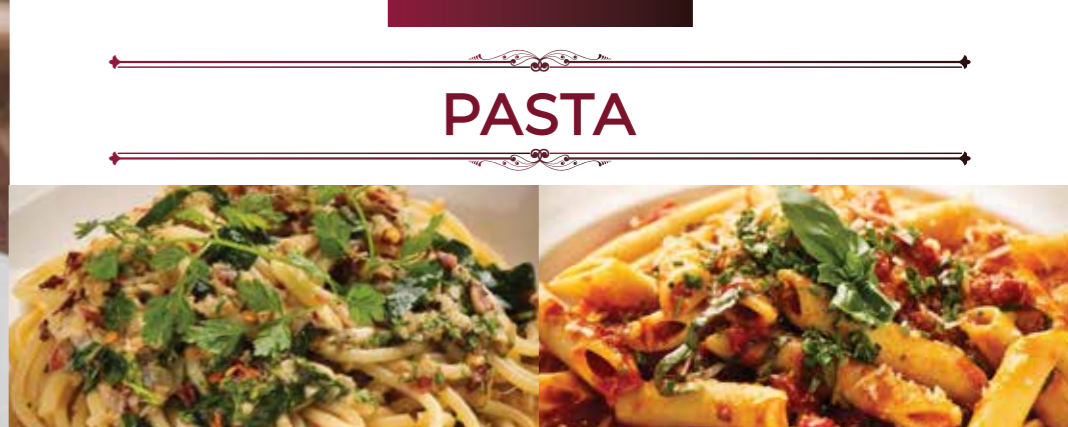
*Add grilled chicken \$5 / prawns \$9*

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## MAINS

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| <b>THAI BRAISED SHORT RIBS</b><br><i>200 gram of 12 hour braised beef with thai herbs served with mashed potato, asparagus and veal jus</i> | <b>\$38</b> |
| <b>SAFFRON RISOTTO</b><br><i>Wild mushroom, baby spinach and shaved parmesan</i>  | <b>\$28</b> |
| <b>PAN SEARED SEABASS</b><br><i>Served with mashed potato, grilled asparagus, salsa verde and citrus oil</i>                                | <b>\$28</b> |
| <b>PAN SEARED SALMON STEAK</b><br><i>Served with sauteed spinach, baby potatoes and lemon cream sauce</i>                                   | <b>\$32</b> |
| <b>ROASTED FREE RANGE CHICKEN</b><br><i>Served with grilled vegetables, fries and mustard sauce</i>   | <b>\$28</b> |
| <b>KUROBUTA PORK STEAK</b><br><i>Served with caramelized apples, garlic confit, herb potatoes and red wine sauce</i>                        | <b>\$26</b> |
| <b>EMINCE DE VEAU ZURICHIOISE</b><br><i>Sliced veal in creamy mushroom sauce served with rosti and sour cream</i>                           | <b>\$36</b> |
| <b>BEEF TARTARE</b><br><i>Hand cut wagyu steak served with fries</i>  | <b>\$36</b> |
| <b>RIB EYE STEAK</b><br><i>250 gram rib eye served with fries, grilled vegetables and red wine sauce</i>                                    | <b>\$42</b> |
| <b>SWISS BURGER</b><br><i>Beef patty topped with raclette cheese, homemade sauce and bacon</i>  | <b>\$28</b> |



## PASTA

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| <b>PENNE ARABBIATA</b><br><i>Tender penne prepared in a spicy tomato sauce</i>  | <b>\$20</b> |
| <b>SPAGHETTI AGLIO E OLIO PEPERONCINI</b><br><i>Tossed in olive oil, garlic &amp; chilli flakes and garnished with finely chopped basil and parsley</i> | <b>\$18</b> |
| <b>ADD ON</b><br><i>Bacon bits or chicken \$5 / prawns \$9</i>  |             |
| <b>SPAGHETTI CARBONARA</b><br><i>A rich tangle of pasta with olive oil, eggs, bacons, veal and parmesan (NO CREAM)</i>                                  | <b>\$23</b> |
| <b>SQUID INK SEAFOOD SPAGHETTI</b><br><i>A tangle of pasta fused in delicate squid ink, tomato based sauce with prawns,mussels and squid rings</i>      | <b>\$27</b> |

## RÖSTI

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|---|-------------|
| <b>MATTERHORN RÖSTI</b><br><i>Topped with cooked ham, raclette cheese and sunny side up</i> | <b>\$23</b> |
| <b>SAUSAGE RÖSTI</b><br><i>Veal sausage with caramelized onion jus à la Adrian</i>          | <b>\$22</b> |
| <b>GUACAMOLE RÖSTI</b><br><i>Topped with homemade guacamole</i>                             | <b>\$18</b> |

## LA RACLETTE

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|--|-------------|
| <b>SINGLE SERVING</b><br><i>Served with cocktail onions, cornichon pickles and baby potatoes</i> | <b>\$16</b> |
| <b>FREE FLOW</b><br><i>Served with cocktail onions, cornichon pickles and baby potatoes</i>      | <b>\$65</b> |



## SHARING PLATTERS

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|---|-------------|-------------|
| <b>CHEESE PLATTER</b><br><i>Selection of cheese (100gram/150gram)</i>                       | <b>\$24</b> | <b>\$34</b> |
| <b>COLD CUT PLATTER</b><br><i>Selection of cold cuts (100gram /150gram)</i>                 | <b>\$28</b> | <b>\$39</b> |
| <b>ASSIETTE VALAISANNE</b><br><i>Selection of cold cuts &amp; cheese (200gram/ 350gram)</i> | <b>\$42</b> | <b>\$72</b> |