



TAPAS

BRUSCHETTA 🌿	\$12
Toasted garlic bread topped with fresh tomato and basil	
BALSAMIC MUSHROOM 🌿	\$14
Oven roasted button mushroom glazed with balsamic and herb crumbs	
TRUFFLE FRIES 🌿	\$15
Golden steak cut fries tossed in truffle oil	
CAMEMBERT 🌿	\$15
Fried camembert cheese served with cranberry sauce	
CRISPY TEMPURA SEABASS	\$16
Tempura fried seabass fingers with tartare sauce	
CRISPY CALAMARI	\$16
Golden brown calamari with tartare sauce	
CHICKEN WINGS	\$16
Mid-joint chicken wings served with sambal	
SAUSAGE SELECTIONS	\$16
Mixed of bratwurst, weisswurst, chorizo served with mustard	
CRISPY PORK BELLY	\$18
Roasted pork belly served with mustard & five spice seasoning	
SWISS SLIDERS 🍷	\$21
Mini burgers topped with raclette cheese & bacon	
WAGYU BEEF CUBES 🍷	\$22
Served with mustard and sea salt	
SPICY GARLIC PRAWNS 🍷	\$26
Pan seared prawns with garlic and chili flakes	
SATAY 6PCS/ 12 PCS	\$14 / \$26
Choice of Mutton, Chicken or mixed served with peanut sauce, cucumber & onion	



DESSERT

CRÈME BRÛLÉE	\$12
Creamy baked custard with a brittle top of caramelized sugar	
FONDANT AU CHOCOLAT	\$15
Chocolate lava cake served with vanilla ice cream and berries	
CAKE OF THE DAY	\$15
Served with raspberry sorbet and berries	
SINGLE / DOUBLE SCOOPS ICE CREAM OR SORBET	\$5 / \$8
Flavours: Vanilla, Chocolate or Raspberry	



“WHERE SWISS
HOSPITALITY +
AWAITS YOU”

LOOKING FOR A GREAT PLACE WITH WARM ATMOSPHERE TO HOST A CORPORATE EVENTS, 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 CAN ALSO BE ORGANIZED.

NOT FORGETTING OUR FAMOUS FONDUES & RACLETTES NIGHTS. WE CAN CATER FROM A GROUP OF 10 GUESTS TO ONWARDS 200 PAX.

REACH OUT TO US AT:
INFO@WINE-UNIVERSE.COM.SG
+65 6338 0717

WI-FI: WU_GUEST
Password: CheeseFondue

WINE
UNIVERSE

Menu

RESTAURANT.BAR & TAPAS.WINES.





FONDUES / RACLETTE

All cheese fondues cooked with white wine,
served with toasted baguette & ratte potatoes

- LA FRIBOURGEOISE - THE ORIGINAL** **\$37 / \$72**
Half vacherin and half gruyère cheese
[200g/400g]
- LA SINGAPOREAN** **\$37 / \$72**
Half vacherin and half gruyère cheese with chili padi
[200g/400g]
- LA VAUDOISE** **\$37 / \$72**
Half vacherin and half gruyère cheese with fresh herbs
[200g/400g]
- LA GENEVOISE** **\$37 / \$72**
Half vacherin and half gruyère cheese with fresh shallots
[200g/400g]
- FONDUE BOURGUIGNONNE - MEAT FONDUE** **\$78**
400g Platter of kurobuta pork & beef cubes cook in HOT POT
OIL with tartar, aioli, curry & mustard sauce, salad and fries
- LA RACLETTE** **\$16**
ADD 20G ASSORTED COLD CUTS FOR \$8
Served with cocktail onions, cornichon pickles & baby potatoes

SHARING PLATTER

- SAN DANIELLE PARMA HAM** **\$24 / \$30**
[100g / 150g]
- CHEESE PLATTER** **\$24 / \$34**
Selection of brie, blue cheese, gruyère, tate de monte
[100g / 150g]
- COLD CUT PLATTER** **\$28 / \$39**
Selection of air dry beef, smoked bacon, salami,
mortadella [100g / 150g]
- ASSIETTE VALAISANNE** **\$42 / \$72**
Selection of cold cuts & cheese [200g / 350g]

PRICES ARE SUBJECT TO 10% SERVICE CHARGE
AND PREVAILING GST.
IMAGES FOR ILLUSTRATION PURPOSES ONLY

STARTER

- MUSHROOM SOUP** **\$10**
Creamy soup full of delicately flavoured sauteed
mushroom and herbs
- VEGETABLE SOUP** **\$10**
Tomato based soup with hearty and full of nourishing
veggies like carrots, onions, cabbage & zucchini
- SALADE MAISON** **\$10**
Mesclun, carrots, onions & sprouts tossed in
homemade dressing
- CAESAR SALAD** **\$14**
ADD: GRILLED CHICKEN | \$5 OR PRAWNS | \$9
Crisp hearts of Romaine tossed in robust Caesar
Dressing topped with croutons, shaved parmesan &
crispy bacon
- ALPINE SALAD** **\$23**
Mesclun, air dried beef, poached egg, bacon, gruyère,
croutons
- PROSCIUTTO E MELONE** **\$24**
Refreshing cantaloupe served with Parma ham,
mesclun & balsamic glazed
- BURRATA CHEESE** **\$25**
Served with roma tomato & pesto sauce



RÖSTI

- MUSHROOM RÖSTI** **\$20**
with creamy mushroom sauce served with sour cream
- SAUSAGE RÖSTI** **\$22**
Veal sausage with caramelized onion jus
- MATTERHORN RÖSTI** **\$24**
Topped with cooked ham, raclette cheese and sunny side up



MAINS

- SAFFRON RISOTTO** **\$28**
Wild mushroom, baby spinach & shaved parmesan
- PAN SEARED SEABASS** **\$28**
Served with crushed potato, grilled asparagus, tomato salsa
- ROASTED FREE RANGE CHICKEN** **\$28**
Served with grilled vegetables, fries & mushroom
- SWISS BURGER** **\$28**
Handmade beef patty topped with raclette cheese,
tartar sauce & bacon
- GRILLED SALMON STEAK** **\$32**
Served with sauteed spinach, baby potatoes &
beurre blanc sauce
- EMINCE DE VEAU ZURICHOISE** **\$36**
Sliced veal in creamy mushroom sauce served with
rosti & sour cream
- KUROBUTA PORK STEAK** **\$32**
Served with caramelized apples, garlic confit,
herb potatoes & red wine sauce
- BEEF TARTARE** **\$36**
Hand cut wagyu steak served with fries
- RIB EYE STEAK** **\$42**
250g rib eye served with fries, grilled vegetables
& red wine sauce

PASTA

- SPAGHETTI AGLIO E OLIO** **\$18**
ADD: BACON BITS OR CHICKEN | \$5 OR PRAWNS | \$9
Tossed in olive oil, garlic & chili flakes and garnished
with finely chopped basil & parsley
- PENNE ARABBIATA** **\$20**
Tender penne prepared in a spicy tomato sauce.
- SPAGHETTI CARBONARA** **\$23**
A rich tangle of pasta with olive oil, eggs, bacons, veal &
parmesan [No Cream]
- SQUID INK SEAFOOD SPAGHETTI** **\$27**
A tangle of pasta fused in delicate squid ink, tomato
based sauce with prawns, mussels & squid rings