

# TAPAS

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**VIIIO CHIPS** \$6  
*WITH GUACAMOLE*

**VIIIO GAMBAS** \$12  
*WITH CHARRED SOURDOUGH*

**BUFFALO MID WINGS** \$12  
*GARNISHED WITH NORI  
,SESAME SEEDS AND CHILLI  
FLAKES*

**BOUCHOT MUSSELS** \$16  
*WITH CREAMY WHITE WINE  
SAUCE AND GARLIC BREAD*

**ROASTED DUCK QUESADILLA** \$16  
*MOZZARELLA, CORIANDER,  
HOISIN AND FERMENTED  
CHILLI MAYO*

**PULLED PORK SLIDER** 2 FOR \$14  
*WITH ORIENTAL SALAD AND  
SRIRACHA MAYO*

**BEER BATTERED ONION RINGS** \$8  
*WITH SRIRACHA MAYO*

**WAGYU BEEF SLIDER** 2 FOR \$14  
*WITH SRIRACHA MAYO,  
PICKLES AND TOMATO*

**PAN SEARED FOIE GRAS** \$18  
*WITH ONION MARMALADE,  
BRIOCHE AND TORCHED  
TOBIKO*

**FRIED PORK COLLAR** 2 FOR \$14  
**TACO**  
*WITH SPANISH ONION  
,GUACAMOLE AND  
FERMENTED CHILLI MAYO*

**KING PRAWN TACO** 2 FOR \$14  
*WITH SPANISH ONIONS,  
SRIRACHA MAYO AND  
PICKLED CABBAGE*

**GRILLED TRIO SAUSAGE** \$16  
*WITH SOUR CABBAGE AND  
MUSTARD*

**TANDOORI CHICKEN** \$12  
**SKEWERS (4 PC)**  
*WITH RICOTTA AND TOMATO  
SALSA*

**GRILLED OCTOPUS (120G)** \$16  
*SOUR POTATO SALAD  
,CHARRED CORN AND CAVIAR*

**BAKED CAMEMBERT** \$14  
*WITH KAVIARI ROYAL CAVIAR  
AND CHARRED SOURDOUGH*

**FRIED BABY CUTTLEFISH** \$12  
*WITH THAI CHILLI DIP*

**STRAIGHT CUT NORI CHIPS** \$8  
*-WITH TRUFFLES +\$4,  
-WITH CAJUN + \$2*

## PASTA

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**SPAGHETTI AGLIO OLIO  
WITH GRILLED KING PRAWNS**  
*OUR VERY OWN RECIPE OF  
OLIVE OIL*

\$19

**LINGUINI CARBONARA**  
*NORI, BONITO, SCALLION,  
ONSEN EGG AND SAUSAGE*

\$18

**LINGUINI VONGOLE**  
*WITH WHITE WINE AND  
VENUS CLAMS*

\$19

**CRAB TAGLIATELLE**  
*WITH PORK BROTH , SHIO  
KOMBU ,SCALLION*

\$19

## FROM CHARCOAL GRILL & MAINS

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**WESTHOLME WAGYU PETITE TENDER (280G)**  
*WITH POMME PUREE,CHARRED CAULIFLOWER AND ROMANESCO*

\$37

**GRILLED AUSTRALIAN LAMB RACK**  
*WITH SAUTEE BABY SPINACH ,RICOTTA AND PINENUT*

170G \$24

**IBERICO PORK RACK (200G)**  
*WITH BROCCOLINI AND POMME PUREE*

\$28

**BBQ KUROBUTA PORK RIBS (200G)**  
*WITH PICKLED CABBAGE,CHARRED ROMANESCO AND CAULIFLOWER*

\$22

**PAN SEARED SALMON (140G)**  
*WITH CLAMS,BOUCHOT MUSSELS AND VIN JAUNE SAUCE*

\$24

**CRAFT BEER BATTERED FISH & NORI CHIPS**  
*FRIED WITH OUR VERY OWN CRAFT BEER BATTER, SERVED WITH  
TARTAR SAUCE AND PICKLED CABBAGE*

\$21

**CHARRED ROMANESCO AND CAULIFLOWER**  
*WITH BALSAMIC GLAZE, RICOTTA AND BASIL OIL*

\$10

**SAUTEE BABY SPINACH**  
*WITH RICOTTA AND PINENUT*

\$10

## FOR SHARING

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### **VIIO BUTCHER BLOCK**

\$59

*CHICKEN TANDOORI SKEWER, TRIO SAUSAGES, BOUCHOT MUSSELS, BEEF QUESADILLA (2 - 3PAX)*

+ SERVED WITH NORI FRIES AND CHARRED VEG

### **VIIO BUTCHER BLOCK 2.0 (3-4PAX)**

\$88

*WAGYU PETITE TENDER (250G), ROASTED BABY CHICKEN (800G), PORK RIBS (200G)*

+ SERVED WITH NORI FRIES, CHARRED VEG AND AGLIO OLIO

## DESSERT

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### **CREME BRULEE**

\$8

*WITH CHOCOLATE GELATO, BERRIES*

### **FRUIT TART**

\$8

*WITH BERRIES, CHOCOLATE SOIL AND VANILLA GELATO*

## VIIO GASTROPUB TASTING MENU

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### **3 COURSE TASTING FLIGHT**

\$45 PER PAX

*COLLECTION OF VIIO GASTROPUB'S DISHES IN SMALL PORTION AT YOUR OWN INDULGENCE. SIMPLY CHOOSE YOUR CHOICE TAPAS, PASTA AND MAIN. ADD \$7 FOR DESSERT.*