



VINEYARD

menu



Introducing the Vineyard Menu

Chef Don Neville



Our esteemed chef, Chef Don Neville, brings a rich background steeped in culinary experience. A proud graduate of the At-Sunrice Global Chef Academy, he honed his skills at renowned establishments such as Bearded Bella. With an impressive 16 years of experience in the Food and Beverage industry, Chef Don's culinary philosophy seamlessly blends modern techniques, precision cooking, and a steadfast commitment to harmoniously balanced flavours. His most recommended dish? Indulge in the Moules Marinière, a culinary masterpiece featuring locally sourced Green-lip Mussels from Ah Hua Kelong, accompanied by Herbed Mascarpone, all served with a perfectly toasted finish.



Vineyard Hortpark has fulfilled the requirements of the Farm-to-Table Recognition Programme in procuring at least 15% of local produce in one food category.

At Vineyard, we pride ourselves on embodying a french-inspired culinary experience. Embracing the essence of a farm-to-table concept, we passionately support local farmers by sourcing our ingredients locally. Our kitchen is a celebration of locally grown herbs and vegetables, ensuring that every dish crafted by Chef Don embodies the freshness, quality, and a true connection to the region. Join us on a gastronomic odyssey that celebrates the finesse of French-inspired cuisine while supporting the community and savouring the artistry of Chef Don's culinary masterpieces.

Koji Marinated Duck Fritter



Grilled Tiger Prawn



Frog Leg En Persillade



Starters

- Warm Marinated Olives  \$6
Castelvetrano & Leccino Olives, Garlic Oil, Oregano
-  Zucchini Croquette  \$16
Chilli Dijonnaise
-  Moules Marinière   \$24
Local Green-lip Mussels from Ah Hua Kelong,
White Wine Butter Sauce, Herbed Mascarpone, Toast
- Pan-seared Scallops  \$24
Braised Leek, Shallot Soubise, Prosciutto Chip
- Grilled Tiger Prawn  \$20
Tiger Prawn, Arugula, Shellfish Mayo, Guacamole, Kaffir Lime Leaf
- Frog Leg En Persillade  \$24
Persillade Sauce, Pickled Onion
- Koji Marinated Duck Fritter \$18
Fresh Garlic, Lime Zest
- Burrata \$22
Grape Tapenade, Red Wine Rosemary Salt
(add-on Prosciutto \$6)
-  Assiette Découverte/
Our Locally Farmed Discovery Plate  \$18
- Ah Hua Kelong Mussel Ceviche
with Asian Fruit Salad & Ginger Flower Vinaigrette
 - Jurong Frog Farm Bull Frog En Persillade
 - Crocodile Pate Crostini

 Chef's Recommendation

 Contain Nuts  Vegetarian  Vegan  Locally Grown  Shellfish

Images are for illustration purposes only. Actual product may vary.
Prevailing GST & Service Charge applies.



Vineyard Salad

French Onion Soup

👨‍🍳 Seafood Bisque

Soups

Mushroom Velouté 🌱 🍄
Locally Farmed King Blue Mushroom

\$15

French Onion Soup
Gruyère Cheese Toast

\$15

👨‍🍳 Seafood Bisque 🍄 🍤
Mussel, Snapper, Prawn

\$17

Salads

Vineyard Salad 🌱
Falafel, Ice Plant, Cucumber, Ugly Tomato, Feta Cheese,
White Balsamic Vinaigrette, Orange

\$20

👨‍🍳 Mushroom Salad 🍄
King Blue Mushroom, Mesclun, Guanciale, Sous-Vide Egg, Comté

\$22

👨‍🍳 Chef's Recommendation

🥜 Contain Nuts 🌱 Vegetarian 🌱 Vegan 🍄 Locally Grown 🍤 Shellfish

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👨‍🍳 Lumina Lamb Rump



Locally Farmed Red Snapper



Golden Cap Lion's Mane & Kin Yan's King Oyster Mushroom Steak



Mains

👨‍🍳 Confit Duck Leg \$30
Vadouvan Spiced Tomato Lentil, Pickled Pear


👨‍🍳 Chicken a la Normande \$28
Apple Brandy Cream, Arugula, Grilled Apple

Pure South Grass-fed Striploin \$30
Potato Pavé, Charred Broccoli, Pickled Shallot, Pommery Mustard

👨‍🍳 Iberian Pork Tenderloin \$38
Prosciutto, Mushroom Stuffed Cabbage, Olive Tapenade, Jus Gras

Locally Farmed Red Snapper \$32 
Leek Terrine, Baby Carrot, Parmesan Foam

👨‍🍳 Lumina Lamb Rump \$38
Potato Mousseline, Artichoke, Shimeji Mushroom, Jus Gras

Golden Cap Lion's Mane & Kin Yan's King Oyster Mushroom Steak \$24  
Steak Rub, Vegetable Jus, Potato Fondant, Arugula

👨‍🍳 Chef's Recommendation

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Whole Roasted Santori
Kampung Chicken

Potato Aligot

Potato Pavé

Barramundi en Papillote

Sharing Plate

(30 - 45 minutes waiting time)

- 👨‍🍳 **Sanchoku Wagyu Picanha Steak (500gm)** \$96
 Triple Cooked Chips, Béarnaise, Seasonal Salt, House Salad
 (2 - 3 Pax)
- Barramundi en Papillote** \$48 🇸🇬
 Heirloom Tomato, Artichoke, Olive, Capers, Seafood Tomato Broth
 (3 - 4 Pax)
- Whole Roasted Santori Kampung Chicken** \$62 🇸🇬
 Root Vegetable Medley, Jus Gras
 (2 - 3 Pax)
- Charcuterie Board** \$58 🇸🇬
 Locally Farmed Crocodile Paté, Jésus du Pays Basque,
 Seasonal Cheese Selection
 (2 - 3 Pax)

Sides

- 👨‍🍳 **Potato Aligot** \$14
 Gruyère, Fior di Latte, Potato Skin, Chives
- 👨‍🍳 **Cauliflower Gratin** \$14
 Gruyère Cheese
- Creamed Kale** \$14
 Spinach, Espelette Pepper, Parmigiano
- Heirloom Carrots** \$14 🇸🇬
 Spiced Yogurt, Pistachio, Herb Oil
- Brussels Sprout Almondine** \$14 🇸🇬
 Almond, Beurre Noisette
- 👨‍🍳 **Potato Pavé** \$14 🇸🇬
 Yuzu Mayonnaise

👨‍🍳 Chef's Recommendation

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👨‍🍳 Crabe De La Mer

Vongole

Risotto à la Courgette

Pasta

- Ratatouille 🍴 \$22
Casarecce, Courgette, Eggplant, Pepper, Olive, Tomato
- 👨‍🍳 Crabe De La Mer 🍴 \$32
Linguine, Morel, Asparagus, Butter Emulsion
- Vongole 🍴 🌱 🐚 \$24
Linguine, Little Neck Clam, White Wine Butter Sauce, Shellfish Oil
- Parisian Gnocchi 🍴 \$26
Gorgonzola Dolce Crema, Brown Shimeji Mushroom, Hazelnut, Sage

Risotto

- Risotto à la Courgette 🍴 \$24
Carnaroli Rice, Courgette, Pine Nut, Lemon Zest
- Risotto Aux Champignons 🍴 🌱 \$24
Carnaroli Rice, Dried Mushroom Broth, Roasted Mushroom

👨‍🍳 Chef's Recommendation

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👨‍🍳 Baba Au Rhum

👨‍🍳 Dark Chocolate Mi-Cuit

Desserts

- 👨‍🍳 Dark Chocolate Mi-Cuit 🌱 🥚 \$16
Hazelnut, French Vanilla Ice Cream
- Raspberry Crème Brûlée 🥚 \$14
Almond, Speculoos
- 👨‍🍳 Baba Au Rhum (Alcoholic) \$24
Peach Compote, Rum Flambé
(2 - 3 Pax , 15 minutes waiting time)


👨‍🍳 Chef's Recommendation

🥚 Contain Nuts 🌱 Vegetarian 🌿 Vegan 🇸🇬 Locally Grown 🐚 Shellfish

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Croque Madame

 Naked Mushroom Quiche

Egg en Cocotte

Brunch

(Available on Weekends, 10.30am - 3pm)

- Croissant  \$8
 House Preserve, Rosemary Butter, Salad
-  Egg en Cocotte \$18
 Ratatouille, Prosciutto Crisp, Chive, Sourdough
- Eggs Benedict \$20
 Prosciutto Ham, 63 Degree Egg, Croissant, Yuzu Hollandaise
- Eggs Royale \$20
 Smoked Salmon, 63 Degree Egg, Croissant, Yuzu Hollandaise
- Eggs Florentine  \$20
 Kale, Spinach, 63 Degree Egg, Croissant, Yuzu Hollandaise
-  Naked Mushroom Quiche  \$18
 King Blue Mushroom, Petits Pois, Gruyère
 (add-on Prosciutto \$6)
- Croque Monsieur \$18
 Mortadella, Gruyère, Parmigiano, Side Salad
- Croque Madame \$19
 Mortadella, Gruyère, Sunny Egg, Parmigiano, Side Salad
-  Vineyard Big Breakfast \$25
 Crusty Toast, Chorizo, Baked Bean, 63° Egg, Hollandaise,
 Mushroom, Heirloom Tomato
 (Choice of Prosciutto or Smoked Salmon)

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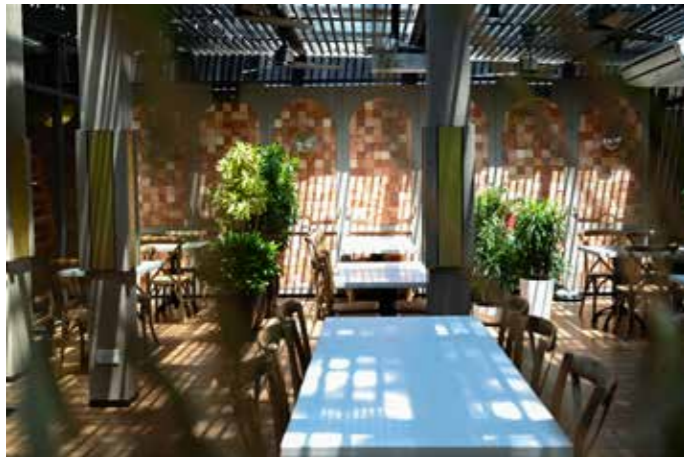
HOST YOUR NEXT EVENT AT VINEYARD



THE INDOOR DINING HALL

The indoor dining area is the central part of the intimate vineyard-inspired venue. Long tables can be set up in various formations to maximise the use of space and to accommodate to your preferred seating arrangements.

Seated Capacity: Up to 84 persons



THE VERANDAH (SHELTERED OUTDOOR)

Indulge in the blend of elegance and nature within our venue, where marble tables and rustic wooden fixtures seamlessly merge. Embrace the rarity of air-conditioned comfort amid the verdant outdoor scenery. Our venue, a hidden gem akin to a secret garden, provides a serene escape from the city's fast pace, inviting you on a tranquil journey away from the urban hustle and bustle.

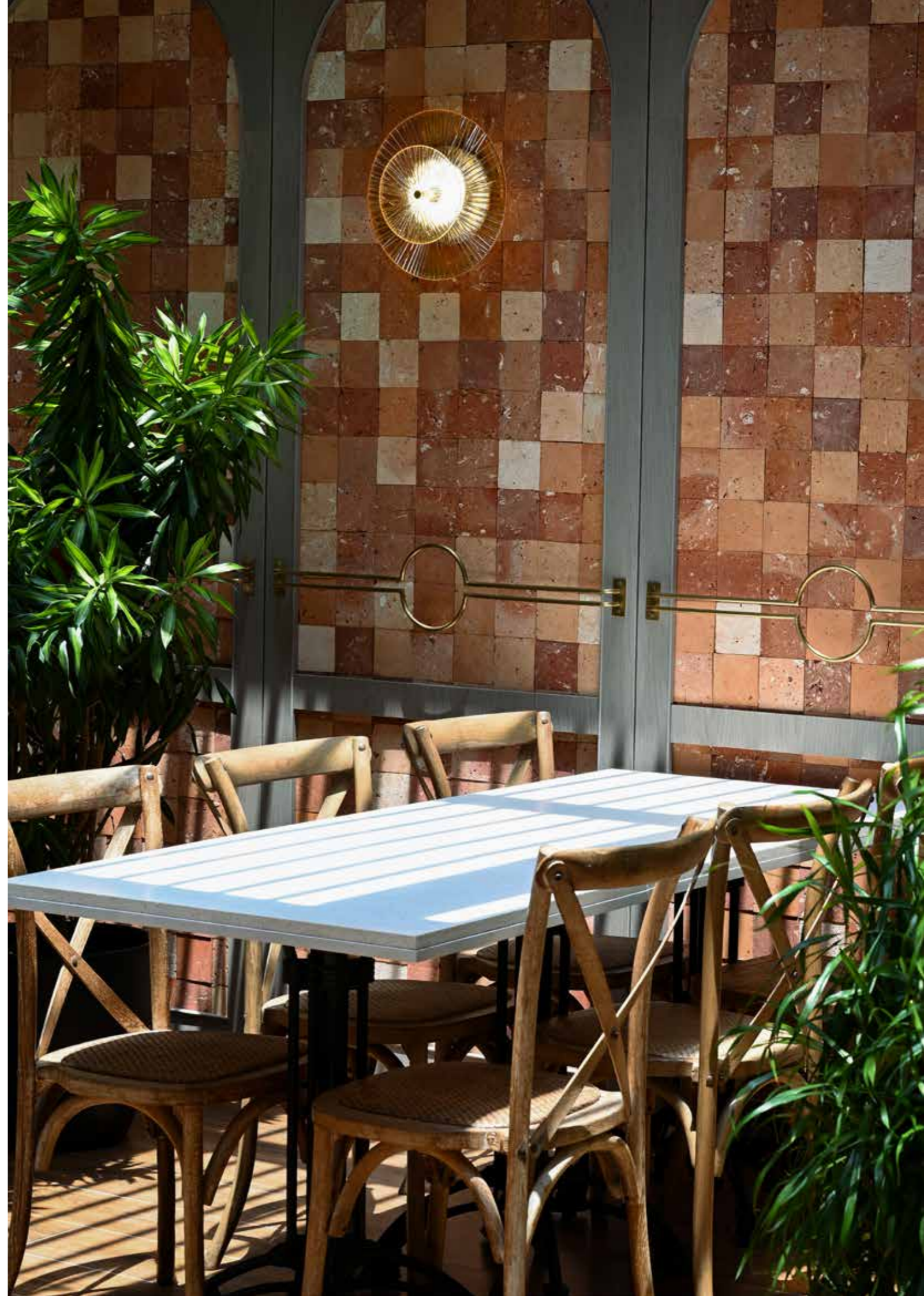
Seated Capacity: Up to 48 persons



THE PATIO

Enjoy the beautifully setting sun accented by the reflecting infinity pool, coupled with our themed decorations as you engage in meaningful connections and discussions during your corporate gathering.

It can also serve as a pre-dinner holding area for your guests on the deck serving our array of canapés and wines.



Outlet:

Hort Park

33 Hyderabad Road,
#02-02 Hort Park, 119578