



*Vin's*

KUALA LUMPUR

PRANZO SICILIANO

The background features several decorative elements: a slice of citrus fruit in the top left, a whole citrus slice in the top right, a sprig of herbs on the left, a spoon filled with caviar in the center, a mushroom on the right, a corn cob on the bottom left, a sliced tomato in the bottom center, and a cluster of tomatoes in the bottom right.

**THE ULTIMATE  
SICILIAN  
LUNCH AFFAIR**



*Vin's*

**KUALA LUMPUR**



A colourful lunch experience inspired by the flavours of Italy, perfectly balanced by robust tastes and artisanal ingredients of Malaysia.

DIETARY NOTES:

Preservative free

Additive free

No MSG

Handmade pestos

Made from scratch broth and sauces

Handmade pasta and pizza

Antibiotic and hormone free meats and seafood

Sustainably sourced, organic produce

Curated by culinary innovator,

*Navin Karu*



## Scratch Recipe Soups

### Zuppa Classico

#### Porcini and Baby Portobello Soup (V,GF\*) 29.00

*Zuppa di Funghi Porcini e re Ostrica*

A medley of creamed portobello, wild mushrooms, truffle infusions and a delicious porcini crusted crostini.

*Make Gluten Free +6*

#### Roasted Pumpkin Soup (V,GF\*) 22.00

*Zuppa di Zucca Arrosto*

Heirloom pumpkins fire roasted to intensify flavours and blended with our secret spices.

*Make Gluten Free +6*

#### Calamari & Kampung Egg (GF) 28.00

*Calamari All'uovo*

An amazing combination of crispy local squid, soft boiled egg, Vin's smoky spice rub, anchovy aioli, olives and gherkins.

#### Artisanal Sausages with Thyme Aioli (GF) 49.00

*Piatto di Salsiccia Artigianali con Timo Aioli*

Handmade paprika lamb, roman chicken and habanero chicken sausages made for Vin's by our own butchery, The Food Company, served with chili gherkins and thyme aioli.

## Refreshing Salads

### Insalata Fresca

#### Fresh Ricotta & Avocado Salad (V,GF) 36.00

*Insalata di Arance e Mandorle Avocado*

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers.

#### Tuscan Bread Salad (V,GF\*) 26.00

*Panzanella Toscana*

Delicious rosemary butter croutons tossed in a medley of fresh greens, tomato confit and homemade walnut pesto.

*Make Gluten Free +8*

#### Calabria Lamb Meatballs (GF\*) 38.00

*Polpetta di Piccanti Calabresi*

Bursting with flavour lamb meatballs slow braised in a spicy tomato reduction.

*Make Gluten Free +6*

#### Tawau Prawns, Barramundi & Zucchini Fritto 36.00

*Gamberi, Barramundi e Zucchini Fritto*

Hand battered Tawau sea prawns, barramundi batons and zucchini fries, served with a dill tartar.

## Smalls

### Cicchetti

#### Chili Beetroot Vegan Meatballs (V,GF\*) 36.00

*Polpette di barbabietola piccante*

If you don't already know it's vegan, you wouldn't be able to tell! Infused with vegan cheese and fresh herbs in our homemade Italian pepper reduction.

*Make Gluten Free +6*

## Side Dishes

### Contorni

#### Parmesan Crusted Garlic Bread 26.00

#### Rosemary Fries (GF) 18.00

V = Vegetarian

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GF\* = Can be made gluten free

Service charge and prevailing govt tax applicable

## Fire Grilled Paninis

### Panini Pressati

#### Mascarpone Mushroom Melt (V,GF\*) 35.00

*Panino di Funghi al Mascarpone*

Swiss brown mushrooms folded into chili truffle mascarpone, layered with onions, rocket leaves and Sarawak black pepper.

*Make Gluten Free +7*

#### Grilled Beetroot Press (V,GF\*) 35.00

*Gustoso Morso di Barbabietola*

A 100% plant based home made vegan patty made with vegan potato cheese, beetroot, and fresh basil. A scrumptious flavour you'll never forget!

*Make Gluten Free +7*

#### Rosemary Pesto Chicken (GF\*) 37.00

*Panino al Pesto di Pollo*

The Rolls Royce of Paninis. Succulent grilled chicken strips in a rosemary and thyme pesto with sundried tomatoes.

*Make Gluten Free +7*

#### Torched Duck & Onion Compote (GF\*) 36.00

*Ricotta e Anatra Bruciata*

Taiping smoked duck paired with ricotta cheese, caramelised onion compote and housemade aioli.

*Make Gluten Free +7*

## Handmade Pastas

### Pasta Genuini

#### Vin's Classic Aglio Olio (V,GF\*) 28.00

*Linguine all'olio di aglio classico*

Our famous linguine olio with Campisi sun dried tomatoes, fresh basil and cashew nut salsa, tossed together in a garlic infused parmigiano reggiano sauce.

*Make Gluten Free +4*

#### Basil Pesto with Vegan Crumble (V,GF\*) 35.00

*Linguine al pesto di basilico con cottura vegana*

Vin's premium pesto of parmigiano reggiano, fresh basil and nuts, tossed with tomato confit and a crumbled signature vegan mince.

*Make Gluten Free +4*

#### Burnt Butter Oyster Mushrooms (V,GF\*) 34.00

*Linguine ai Funghi di Burro Bruciato*

A special nutty burnt butter sauce infused with a uniquely Vin's fungi confit, topped with succulent Melaka grey oyster mushrooms.

*Make Gluten Free +4*

#### Chili Chorizo Linguine (GF\*) 36.00

*Linguine ai Funghi di Burro Bruciato*

An exclusive homemade chorizo of chicken and cili padi with sundried Pachino tomatoes, tossed in a garlic infused sauce. A timeless lunch favourite.

*Make Gluten Free +4*

#### Basil Chicken Pecorino Romano (GF\*) 36.00

*Pasta Di Pollo Basilico Con Pecorino Romano*

Hand cut fettuccine tossed in a tapenade of organic local basil and Tuscan pecorino, enhanced with the bursting flavours of Roman chicken sausages from our own deli, The Food Company.

*Make Gluten Free +4*

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## Artisan Pizzas

### Pizza Artigianale

Savour the beautiful balance of crunch and fluffiness of our hand rolled pizza crusts. A true sign of how perseverance equals perfection, this dough took over a year to master and is finally yours for the tasting.

Tell your server if you'd like it gluten free.

*Gluten Free +9*

#### **Garlic Confit Tuna** **42.00**

##### **Mozzarella Fettuccine (GF\*)**

*Fettuccine Di Tonno Confit Aglio E Mozzarella*

An amazing discovery by the chef's wife. Tuna chunks in a garlic and chili pepper confit, finished with a truly unique sauce of fresh mozzarella, plum tomatoes and olive oil.

*Make Gluten Free +4*

#### **Duck Bacon Garlic Pecorino (GF\*)** **38.00**

*Pecorino All'aglio con Pancetta D'Anatra*

Garlic pecorino sauce fettuccine with caramelized duck bacon, shallot confit, pumpkin puree and cashew nut salsa. Vin's all time favourite!

*Make Gluten Free +4*

#### **Marlborough Mussel & Tawau Prawn (GF\*)** **38.00**

*Linguine di Cozze e Gamberi*

New Zealand Green Mussels steamed open with white wine, tossed in with Tawau white prawns and squid. All in a garlic infused extra virgin olive oil sauce. Squeeze in the sugared lemon for an extra kick.

*Make Gluten Free +4*

#### **Salmon & Sweet Basil Mascarpone (GF\*)** **42.00**

*Mascarpone di Salmone e Basilico*

Fresh salmon in a sauce of caper lemon mascarpone, livened up with shallot confit and garlic tomatoes tossed over handmade tagliatelle.

*Make Gluten Free +4*

#### **Calabria Tuna and Capers (GF\*)** **40.00**

*Tonno al peperoncino con pizza ai capperi*

A special medley of aged garlic confit with chilli peppers, tossed in Italian herbs and tuna chunks, finished with fresh cheese and capers.

*Make Gluten Free +9*

#### **Cremini & Porcini Mushroom (V,GF\*)** **39.00**

*Pizza Porcini e Cremini*

A spectacular white pizza ensemble of sauteed baby portobello, cremini mushrooms, crumbled porcini dust, topped with Italian sea salt.

*Make Gluten Free +9*

#### **Sicilian Smoked Duck (GF\*)** **43.00**

*Pizza All'anatra Siciliana*

A Sicilian rendition of semi-dried tomatoes, hickory smoked duck bacon strips, rocket leaves, onion compote and aged balsamico.

*Make Gluten Free +9*

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## Artisan Pizzas

### Pizza Artigianale

#### Burnt Eggplant & Fresh Mozzarella (V,GF\*) 36.00

*Melanzane Bruciate e Mozzarella Fresca*

Caramelized paprika eggplant on a romesco sauce layered with fresh jersey milk mozzarella and curry leaves.  
Make Gluten Free +9

#### Paprika Lamb & Cumin Mint (GF\*) 45.00

*Agnello di Paprika e Ricotta alla Menta*

Smoked hot paprika lamb, over a sauce of cumin mint infused ricotta topped with fresh coriander.  
Make Gluten Free +9

#### Basil Mozzarella & Olive Tapenade (V,GF\*) 42.00

*Basilico Mozzarella e Pesto Oliva*

Organic Cameron Highland tomato confit with basil olive tapenade, grana padano, cheddar and oozing fresh mozzarella.

Make Gluten Free +9

#### Ricotta Crab in Chili Aioli (GF\*) 46.00

*Granchio nel Aioli di Peperoncino*

Handpicked crab meat in roasted hot peppers, fresh ricotta, dill and chili aioli sauce.

Make Gluten Free +9

#### Garlic Chili Sea Prawns (GF\*) 45.00

*Pizza ai gamberi bianchi di mare*

Sabah sea white prawns in creamy chilli garlic sauce, fresh ricotta, crunchy arugula and dill leaves.

Make Gluten Free +9

## On The Grill

### Alla Griglia

#### Grilled Cili Padi Chicken (GF) 42.00

*Pollo alla Griglia con Peperoncino Piccante*

Free-range boneless chicken thigh in a bird's eye chili marinade, paired with crunchy onion compote, caramelised pineapples, salsa, cherry tomatoes and avocado puree.

#### Barramundi with Candied Walnut Pesto (GF) 48.00

*Barramundi nel Crema Basilico All'oliva*

Crispy skin barramundi in a Tuscan white wine basil sauce with reduced red wine, candied walnut pesto, baked asparagus spears and garlic chips.

#### Acacia Honey Lemon Salmon (GF) 63.00

*Salmone di Limone d'Acacia*

Maillard crusted sashimi grade salmon, glazed in buttery rainforest honey soy, on a bed of sauteed savoury greens, toasted almond slivers and sugared lemon.

#### Magrello Feta Portobello with Roasted Pumpkin (V, GF) 39.00

*Portobello con Crema di Spinaci  
Romesco e Magrello*

Grilled giant portobello with a roasted pumpkin and smoky magrello feta center, accompanied by sauteed local greens, walnut pesto, tomato confit and cream.

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## Dessert

*Dolci*

### **Satin Toffee Cake with Dulce de Leche**

**23.00**

*Caramella Appiccicosa con Dulci di Latte*

A sticky toffee pudding, made with reduced sweetened Jersey milk, fresh blueberry coulis and salted mascarpone cream.

### **Vanilla Mascarpone & Salted Caramel Pecan (GF)**

**29.00**

*Mascarpone alla Vaniglia e Pecan al Caramello Salato*

Pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.



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**KUALA LUMPUR**

**VIN'S RESTAURANT & BAR**

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[www.vinsrestaurant.com](http://www.vinsrestaurant.com)



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