



Vin's

KUALA LUMPUR

EST 14 JULY 2010

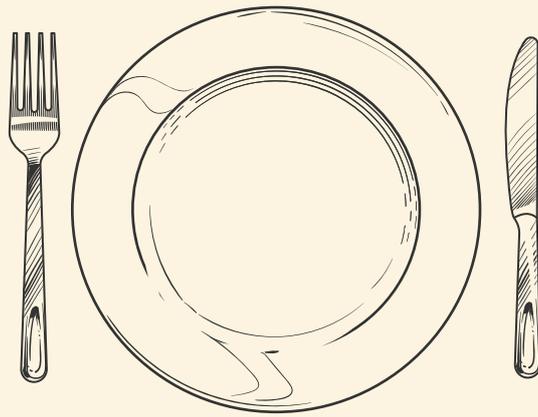
DINNER MENU

—  —
INSPIRED IN ITALY PERFECTED IN MALAYSIA



Vin's

KUALA LUMPUR



At **Vin's** our focus is you, our guest and so our menu is made with your health and well-being in mind.

We use antibiotic free, fresh, halal and ethically sourced products from reputable suppliers. Most of our seafood is wild caught while our meats are free range and grass fed.

We prepare our stocks and broths fresh daily without preservatives, artificial flavourings or MSG.

Our scratch kitchen operates on an a la minute basis, so we thank you for your patience as we work to perfect your dish.

Curated by culinary innovator,

Navin Karu

APPETIZERS

PICCOLO MORSI

Burrata with Chili Mascarpone Mushrooms | 56

Burrata con Funghi al Peperoncino

Organic Swiss brown mushrooms sautéed in a chili truffle cream, layered on toasted italian style focaccia.

V, GF*

Make Gluten Free + RM8

Baby Mushrooms with Pine Nut Honey Lemon | 28

Funghi Ripieni di Pinoli Ricotta

Baby button mushrooms dusted in Vin's secret spice rub, stuffed with ricotta, sauteed baby spinach and tomato confit, topped with pine nut salsa and honey lemon cashew nuts.

V, GF

Calamari & Kampung Egg | 28

Calamari All'uovo

An interesting combination of flavours between the crispy gluten free local squid, soft boiled egg, Vin's smoky spice rub, anchovy aioli, olives and gherkins.

GF

Porcini and Baby Portobello Soup | 22

Zuppa di Funghi Porcini e re Ostrica

A medley of creamed organic portobello and wild mushrooms with roasted porcini dust, topped with truffled crostini.

V, GF *

Make Gluten Free +RM6

Brandy Flamed Sea Prawns | 28

Focaccia di Rosmarino Gamberi al Brandy

Succulent morsels of wild caught sea prawns from Sabah, flame grilled with brandy and topped with cream pesto and cherry tomato confit.

GF*

Make Gluten Free +RM8

Fresh Ricotta & Avocado Salad | 27

Insalata di Arance e Mandorle Avocado

Slices of avocado and ricotta cheese with segments of Valencia oranges, dressed in a zesty grapefruit lime dressing accompanied by slivered toasted almonds and fresh local greens.

GF, V

Tawau Prawns, Barramundi & Zucchini Fritto | 36

Gamberi, Barramundi e Zucchini Fritto

Hand battered Tawau sea prawns, local siakap bites and zucchini fries, served with a smoked rosemary aioli and dill tartar.

Artisanal Sausages with Thyme Aioli | 46

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. Sausages Combo

Flower Crab Cake | 42

Handpicked flower crab meat folded though with garlic aioli, silky guacamole accompanied with smoked cod liver raisin mousse and drizzles of aged balsamic with tomato confit.

PASTA

PASTA

Our range of pasta is made in small batches daily using Italian durum wheat, antibiotic free kampung eggs and extra virgin olive oil. Please allow 20-25 minutes preparation time

Duck Bacon Garlic Pecorino | 36

Pecorino All'aglio con Pancetta D'Anatra

Fresh handmade tagliatelle in a garlic pecorino sauce with crispy duck bacon, shallot confit, pumpkin puree and pine nut salsa.

GF*

Mossy Forest Mushroom & Eggplant Ravioli | 42

Ravioli di Funghi Selvatici e Melanzane Affumicate

Handmade parcels filled with a creamy ricotta, smoked chili eggplant and a duxelle of wild mushrooms tied together with an herbaceous sauce and crumbled feta

V

Lamb Ragout with Hand Cut Pappardelle | 38

Pappardelle con Ragù di Agnello

A slowly braised spicy stew of large minced NZ lamb leg, charred leeks and celery and semi dried tomatoes, this dish is a much beloved family recipe that Vin's has updated to showcase flavours from two cultures and traditions.

GF*

Sea Crab with Smoked Red Pepper Mushrooms | 42

Romesco di Granchio Mare

A smoky roasted red pepper sauce is the perfect accompaniment to our freshly made pasta and hand picked crab meat, topped with flavourful deep fried crunchy prawn heads.

V*, GF*

Salmon & Sweet Basil Mascarpone | 42

Mascarpone di Salmone e Basilico

Fresh salmon in a sauce of caper lemon mascarpone, livened up with shallot confit, highland tomatoes and Italian parsley tossed into handmade tagliatelle.

GF*

Marlborough Mussel & Tawau Prawn | 38

Linguine di Cozze e Gamberi

New Zealand Green Mussels steamed open with Mussel Bay white wine, enriched with fresh sea prawns and squid, tossed together with linguine in a garlic infused extra virgin olive oil sauce.

GF*, V*

Seafood Passata Parcel | 46

Tagliatelle di Mare con Passata al Cartoccio

An ode to the dish over which he proposed to his wife, Vin's gently steams a bounty of fresh seafood over freshly made tagliatelle layered with organic tomato concasse in a sealed bag. Please allow 20 minutes for this a la minute dish to be served.

V*, GF*

Malaysian Giant

River Prawn Thermidor | 196

Thermidoro Artiglio Blu con

Linguine al Burro di Aragosta

Whole Malaysian Giant River Prawn from Borneo, grilled thermidor style, paired with house made lobster sauce linguine.

A beautiful dish to be shared by two.

Please allow 30 minutes for this a la minute dish to be served.

ULTRA THIN CRUST PIZZA

PIZZA

Our pizzas use artisan Italian flour and are fermented for 24 hours. As a final touch, we hickory smoke our pizzas during our cooking process for an added dimension of flavour.
Add RM9 for Gluten Free

Cremini & Porcini Mushroom | 36

Pizza Porcini e Cremini

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

V, GF*

Blue Sea Crab in Chili Aioli | 36

Granchio nel Aioli di Peperoncino

Handpicked local flower crab meat in roasted hot peppers, fresh ricotta, baby spinach and a dill pesto sauce.

GF*

Basil Mozzarella & Olive Tapenade | 38

Basilico Mozzarella e Pesto Oliva

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

V, GF*

Sicilian Smoked Duck | 38

Pizza All'anatra Siciliana

An Italian white pizza with Sicilian semi-dried tomatoes, luscious smoked duck bacon, rocket leaves and onion compote, drizzled with aged balsamico.

GF*

Hot Paprika Lamb & Cumin Mint Ricotta | 38

Agnello di Paprika e Ricotta alla Menta

Smoked hot paprika lamb, over a sauce of cumin mint infused ricotta topped with fresh coriander.

GF*

Calamari & Squid Ink | 46

Calamari e Campisi al Nero di Seppia

A unique black sauce pizza of Campisi squid ink from Sicily, with rings of local calamari, sweet basil pesto and crushed olive tapenade.

GF*

Burnt Eggplant & Fresh Mozzarella | 36

Melanzane Bruciate e Mozzarella Fresca

Charred cubes of local eggplant, on a romesco sauce layered with fresh mozzarella made with organic Jersey milk.

GF*

Rocket and Salmon | 68

Salmone Affumicate e Arugula

A light white sauce pizza with slices of air flown salmon, smoked locally balanced by the peppery rocket leaves.

GF*

ON THE GRILL

GRANDE MORSI

Barramundi with Candied Walnut Pesto | 48

Barramundi nel Crema Basilico All'oliva

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

GF

South Island Lamb Rack with Smoked Rosemary | 68

Agnello con Senape di Rosmarino Affumicata

Chilled lamb rack air-flown from Silver Fern Farms New Zealand, marinated with wood smoked rosemary mustard, grilled over a charcoal grill, served with charred broccoli, roasted garlic cloves, crispy mint leaves and house made aioli.

Add on Burrata: RM24

GF

Acacia Honey Lemon Salmon | 62

Salmon di Limone d'Acacia

Butterflied and beautifully crusted sashimi grade salmon, glazed in a buttery gluten free aged organic rainforest honey soy, sprinkled with toasted almond slivers and sugared lemon.

GF

Grilled Cili Padi Chicken | 40

Pollo alla Griglia con Peperoncino Piccante

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

GF

Porcini Rubbed Ribeye | 118

Osso con Porcini Burrata

Chargrilled grass fed antibiotic-free Australian Red Gum, sage seasoned burrata, porcini dust and portobello with a Tuscan Chianti (DOCG) reduction. Cooked Medium to Medium Well.

GF

Magrello Feta Portobello with Roasted Pumpkin | 42

Portobello con Crema di Spinaci

Romesco e Magrello

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

Add on Burrata: RM24

GF, V

V = Vegetarian
V* = Can be made vegetarian

GF = Gluten Free
GF* = Can be made gluten free

Service charge and prevailing
govt tax applicable

TO FINISH

DOLCE

Satin Toffee Cake with Dulce de Leche | 22

Caramella Appiccicosa con Dulci di Latte

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

Vanilla Mascarpone & Salted

Caramel Pecan | 24

Mascarpone alla Vaniglia e Pecan al Caramello Salato

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

V, GF

Guanaja Chocolate with Sea Salt | 26

Cioccolato Guanaja e Composta di Frutti di Bosco

Vin's personal favourite dessert, this made to order dark chocolate cake is served warm, with rich flowing 70% French artisan dark chocolate, served with berry compote, dehydrated orange slivers and mascarpone cream quenelle.

Allow 20 minutes.

GF

Maraschino Cheesecake Semifreddo | 28

Gelato Molta Bacca

House churned half frozen treat made with Jersey milk, folded in with mixed seasonal berries, cheese, cream and rainforest honey, on a trail of berries and gluten free crumble.

V, GF



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VIN'S RESTAURANT & BAR



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www.vinsrestaurant.com