VERTIGO FOOD MENU



Light & Wholesome Lunch Creations & Signature Dinner

Mains Mains M01 Skewered Salmon & Spinach M09 Chicken Pesto Pasta \$8 \$15 Grilled salmon skewers (180g) served with sautéed Grilled rolled chicken served over pasta tossed in a creamy peanut-pesto sauce and finished with Parmesan. spinach, garlic, and our signature black bean sauce. M10 Truffle Cream Ravioli/Linguine \$12 M02 Zesty Seabass Plate (*) \$10 Pan-seared seabass (150g) served with citrus butter Handmade ravioli or linguine with chanterelle sauce, capers, asparagus, baby carrots, cauliflower, mushrooms, tossed in a rich truffle cream sauce and and mashed potatoes. Parmesan \$16 M11 Grilled Ribeye by Vertigo M03 Balsamic Duck Breast \$27 Grilled duck breast (150g) served with pesto mashed Grilled ribeye (180g) topped with red wine sauce and potatoes, caramelized apple, baby carrots, and a served with crispy garlic, baby potatoes, grilled drizzle of balsamic glaze. vegetables, and a side salad. M04 Golden Duck Confit M12 Peppercorn Tenderloin \$25 \$15 Tender duck leg, slow-cooked to perfection, served Seared grass-fed beef tenderloin (150g) served with king with sweet mashed potatoes and a rich house-made oyster mushrooms, grilled vegetables, and a bold duck sauce. Accompanied by a refreshing salad of peppercorn sauce. orange, arugula, beetroot. \$9 M13 Signature Beef Lok Lak M05 Chinese-Style Pork Stew 💙 Beef tenderloin (120g) seared and served with Lok Lak Slow-cooked pork belly with Chinese herbs, served with a Sauce, green pepper, cucumber, cherry tomato, and marinated egg and spring onions. fresh local herbs. M06 Fried Rice with Pork Chop M14 Gourmet House Burger \$9 Wok-fried jasmine rice with seasonal vegetables and egg, Grilled beef patty (90g) with cheddar, lettuce, tomato, topped with a crispy marinated pork chop (120g) and and onion on a toasted brioche bun. Served with truffle sweet soy glaze. Parmesan fries M07 Creamy Ocean Risotto M15 Roast Chicken with Pickles \$13 \$8 Juicy roasted chicken paired with house-pickled Arborio rice cooked with white wine and onions, topped vegetables for a fresh balance. with grilled prawns, scallops, straw mushrooms, Parmesan, and truffle oil. (Vegetarian option available.) M16 Grilled Eggplant & Pork Belly \$8 M08 Bassac Seafood Linguine \$13 Smoky eggplant layered with rich pork belly, finished Al dente linguine tossed in garlic white wine sauce with with light soy glaze. grilled prawns, scallops, and a sprinkle of Parmesan.



Recommended





Vegetarian



VERTIGO FOOD MENU



Soups

Roasted Pumpkin Soup	\$5
Slow-roasted pumpkin blended with honey, garlic, and shallots, infused with herbs and served with warm bread	d.
Wild Mushroom Soup	\$6
A hearty blend of black mushrooms, garlic, celery, onic carrot, and leek, slow-cooked for rich, earthy flavor.	n,
Chinese Seafood Hot Soup	\$6
A savory broth filled with mixed seafood, bamboo	
shoots, carrots, black mushrooms, ginger, and a hint of sesame oil. Served with bread.	
Wonton Soup	\$7
Shrimp and mushroom wontons (4 pieces) in a clear	S-101
broth, with wild mushrooms and fresh coriander.	
Salads	
S01 Citrus Twist Salad 📛	\$7
A vibrant Southeast Asian-inspired salad of oranges, watercress, arugula, and blue cheese, finished with a refreshing honey-lemon dressing.	
\$02 Sashimi Beef Salad ❤ \$	8.5
Slices of seared beef sashimi with Asian greens and citrus dressing.	
\$03 Spicy Prawn Salad	\$7
Fresh prawns tossed with chili-lime dressing, herbs, and crisp vegetables.	
\$04 Vertigo Tuna Niçoise	\$11
Grilled tuna (100g) served with black olives, a boiled egg, capers, green beans, and baby potatoes, finished with traditional Niçoise dressing.	
\$05 Chicken/Prawn Caesar	\$10
Choose grilled prawns or chicken, served on romaine lettuce with crispy bacon, boiled egg, croutons, anchovy mustard dressing, and shaved Parmesan.	

refrect rullings & sidifers	
Truffle Fries Hand-cut fries tossed with truffle oil and Parmesan.	\$4
nana-cor mes rossea with frome on and raimesan.	
Garlic Bread	\$3
Baguette slices with garlic-herb butter.	
Crispy Calamari	\$6
Lightly battered calamari served with garlic aioli and lemon wedges.	
Mixed Seasonal Vegetables	\$5
Lightly sautéed with olive oil and fresh herbs.	40
Sweet Potato Fries	\$3
Crispy sweet potato fries served with spicy mayo.	1.00
Charcoal Chicken Skewers	\$6
Tender chicken skewers marinated in local spices, grille to smoky perfection.	∍d
Crispy Prawn Spring Rolls	\$7
Golden rolls filled with prawn and herbs, served with tangy dipping sauce.	
Ham & Cheese Crostini	\$7

Perfect Pairings & Starters

Sweet Endings	
Chocolate Lava Cake Warm chocolate cake with a gooey center, served we vanilla ice cream.	\$6 vith
Asian delight Silky sesame caramel with coconut and honey, paire with fragrant taro ice cream	\$6 d
House-Made Ice Creams (scoop) Madagascar Bourbon Vanilla; Dark Black Chocolate; Coco & Lime; Mystic Taro; Matcha Green Tea	\$1.5

Toasted baguette topped with ham, melted goat

cheese, and a hint of lemon.



Recommended

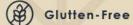
\$06 Beef Carpaccio

parmesan, and rocket.

Thinly sliced raw wagyu beef, drizzled with olive oil,







\$11