

# VERTIGO FOOD MENU



## Light & Wholesome Lunch Creations & Signature Dinner

### Mains

#### M01 Skewered Salmon & Spinach \$15

Grilled salmon skewers (180g) served with sautéed spinach, garlic, and our signature black bean sauce.

#### M02 Zesty Seabass Plate \$10

Pan-seared seabass (150g) served with citrus butter sauce, capers, asparagus, baby carrots, cauliflower, and mashed potatoes.

#### M03 Balsamic Duck Breast \$16

Grilled duck breast (150g) served with pesto mashed potatoes, caramelized apple, baby carrots, and a drizzle of balsamic glaze.

#### M04 Golden Duck Confit \$15

Tender duck leg, slow-cooked to perfection, served with sweet mashed potatoes and a rich house-made duck sauce. Accompanied by a refreshing salad of orange, arugula, beetroot.

#### M05 Chinese-Style Pork Stew \$8

Slow-cooked pork belly with Chinese herbs, served with a marinated egg and spring onions.

#### M06 Fried Rice with Pork Chop \$7

Wok-fried jasmine rice with seasonal vegetables and egg, topped with a crispy marinated pork chop (120g) and sweet soy glaze.

#### M07 Creamy Ocean Risotto \$13

Arborio rice cooked with white wine and onions, topped with grilled prawns, scallops, straw mushrooms, Parmesan, and truffle oil. (Vegetarian option available.)

#### M08 Bassac Seafood Linguine \$13

Al dente linguine tossed in garlic white wine sauce with grilled prawns, scallops, and a sprinkle of Parmesan.

### Mains

#### M09 Chicken Pesto Pasta \$8

Grilled rolled chicken served over pasta tossed in a creamy peanut-pesto sauce and finished with Parmesan.

#### M10 Truffle Cream Ravioli/Linguine \$12

Handmade ravioli or linguine with chanterelle mushrooms, tossed in a rich truffle cream sauce and Parmesan.

#### M11 Grilled Ribeye by Vertigo \$27

Grilled ribeye (180g) topped with red wine sauce and served with crispy garlic, baby potatoes, grilled vegetables, and a side salad.

#### M12 Peppercorn Tenderloin \$25

Seared grass-fed beef tenderloin (150g) served with king oyster mushrooms, grilled vegetables, and a bold peppercorn sauce.

#### M13 Signature Beef Lok Lak \$9

Beef tenderloin (120g) seared and served with Lok Lak Sauce, green pepper, cucumber, cherry tomato, and fresh local herbs.

#### M14 Gourmet House Burger \$9

Grilled beef patty (90g) with cheddar, lettuce, tomato, and onion on a toasted brioche bun. Served with truffle Parmesan fries.

#### M15 Roast Chicken with Pickles \$8

Juicy roasted chicken paired with house-pickled vegetables for a fresh balance.

#### M16 Grilled Eggplant & Pork Belly \$8

Smoky eggplant layered with rich pork belly, finished with light soy glaze.

 Recommended

 Healthy

 Vegetarian

 Gluten-Free

All prices are in USD and exclusive of 5% service charge and 10% Tax.

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## Soups

### Roasted Pumpkin Soup \$5

Slow-roasted pumpkin blended with honey, garlic, and shallots, infused with herbs and served with warm bread.

### Wild Mushroom Soup \$6

A hearty blend of black mushrooms, garlic, celery, onion, carrot, and leek, slow-cooked for rich, earthy flavor.

### 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 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.

### S02 Sashimi Beef Salad \$8.5

Slices of seared beef sashimi with Asian greens and citrus dressing.

### S03 Spicy Prawn Salad \$7

Fresh prawns tossed with chili-lime dressing, herbs, and crisp vegetables.

### S04 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.

### S05 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.

### S06 Beef Carpaccio \$11

Thinly sliced raw wagyu beef, drizzled with olive oil, parmesan, and rocket.

## Perfect Pairings & Starters

### Truffle Fries \$4

Hand-cut fries tossed with truffle oil and Parmesan.

### 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.

### Sweet Potato Fries \$3

Crispy sweet potato fries served with spicy mayo.

### Charcoal Chicken Skewers \$6

Tender chicken skewers marinated in local spices, grilled to smoky perfection.

### Crispy Prawn Spring Rolls \$7

Golden rolls filled with prawn and herbs, served with tangy dipping sauce.

### Ham & Cheese Crostini \$7

Toasted baguette topped with ham, melted goat cheese, and a hint of lemon.

## Sweet Endings

### Chocolate Lava Cake \$6

Warm chocolate cake with a gooey center, served with vanilla ice cream.

### Asian delight \$6

Silky sesame caramel with coconut and honey, paired with fragrant taro ice cream

### House-Made Ice Creams (scoop) \$1.5

Madagascar Bourbon Vanilla; Dark Black Chocolate; Coco & Lime; Mystic Taro; Matcha Green Tea



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