



Ling Ling

by The **W**ine Company

business hours:

mon to thu and sun: 12 noon to 11 pm

fri, sat & eve of ph: 12 noon to 12 midnight

last order of food: one hour before closing

last order of wine: half hour before closing

- prices are excl gst
- no service charge
- members of your-wine-company enjoy 10% savings on all food & wine, except promo items
- legends used

 signature dish

v no meat

 spicy

 [instagram.com/thewinecompany](https://www.instagram.com/thewinecompany)

 [facebook.com/thewinecompany](https://www.facebook.com/thewinecompany)

 thewinecompanyonline.com.sg

lunch

available from 12pm to 3pm
with complimentary coffee or tea or iced lemon tea

hot dog 6.00

1 pc of hot dog with mustard; bun is lightly toasted
add \$1 for egg or avocado or bacon

cream of mushroom 8.00

180g, made-from-scratch, assorted mushrooms, blended with cream
drizzled with truffle oil; served with butter croissant

caesar salad 9.00

130g, a la minute of romaine lettuce, tomatoes, quail eggs, bacon bits,
croutons, pine nuts and parmesan cheese

pig trotter beehoon 9.00

150g, traditional hokkien comfort food, simple and oh so yummy

new **bak kut teh 9.00**

150g, pork-rib broth of herbs and spices brewed over hours

cantonese porridge 9.00

porridge flavored with bone stock; garnished with spring onion, ginger & fried dough
choice of chicken or pork
add one century egg or one salted egg for \$2.50

curry chicken 9.00

a concoction of singapore and malaysia style curry chicken

fragrant steamed rice

complimentary

from the menu

30% savings

select from mains, pasta, dessert and claypot

dinner

tasting menu S\$58 excl gst

Two Glasses of Wine

Sparkling or Sauvignon Blanc
and
Merlot or Cabernet Sauvignon



Prawn Salad

80g in marie-rose sauce
or

Rojak

80g local salad in shrimp paste sauce (do not order if you do not know what is rojak)



A4 Wagyu

± 3x25g ribeye grilled to chef's doneness in skewer
or

Oven-Baked Salmon

90g baked salmon drizzled with honey mustard



Aglio Olio Spaghetti

80g spaghetti al dente with garlic, chilli padi & olive oil
or

Fried Hokkien Mee

80g uniquely singaporean dish of noodles with pork lard, prawns, squids,
fish cake & pork belly



Black Herbal Jelly

aka guilingqao
or

Rum Balls

with rum & raisin ice-cream



fried ikan bilis and peanuts

7.00

130g of local anchovies; delicious and crunchy
available until closing time
recommend to pair with your favourite wine



classic papadum ^v

7.00

8pcs of indian-styled wafers served
with cucumber-yogurt dip and habanero salsa dip
available until closing time
recommend to pair with sparkling



edamame ^v

7.00

200g of boiled green soy beans; salted served cold
recommend to pair with moscato d'asti



chicken karaage

11.00

160g of made-from-scratch chicken marinated in
ginger
& garlic fried-karaage style; served with pineapple
slices
recommend to pair with riesling

nibbles



bruschetta platter

10.00

4pcs of grilled bread rubbed with garlic, topped with chicken liver pate, olive tapenade, chopped roma-tomatoes and smoked salmon
recommend to pair with chardonnay



chicken liver pate

11.00

70g of chicken liver pate, served with 8 pcs of bruschetta* slices;
**bruschetta is grilled bread rubbed with garlic & olive oil*
recommend to pair with pinot noir



luncheon fries

15.00

397g of luncheon meat cut into finger-size strips, deep-fried, served hot and crispy with habanero salsa and cucumber-yogurt dip
recommend to pair with sparkling, beer or your favourite cocktail



spicy italian sausage

17.00

200g of minced pork meat seasoned with chillies, herbs & spices, served with chilli sauce
recommend to pair with bordeaux blend

nibbles



truffle fries **v**

12.00

300g of french fries tossed in truffle oil
recommend to pair with your favourite wine



grilled shishamo

13.00

8pcs of shishamo served with grated daikon
radish,
soy sauce, - a japanese inspired dish
recommend to pair with beer



salt & pepper squid

17.00

150g of made-from-scratch,
gently fried fresh squid, coated with salt & pepper
served with tartare sauce
recommend to pair with pinot gris



mexican nachos **v**

16.00

90g of corn chips loaded with diced jalapenos,
roma tomatoes, onions, olives, avocado, melted
cheese
and habanero salsa dip

+ add \$3.00 for extra cheese dip

recommend to pair with sparkling, beer
or your favourite cocktail

nibbles



the wine company rojak

10.00

170g mix of raw mango, pineapple, turnip, cucumber, deep-fried tofu, chinese fritters in dressing of shrimp paste, chopped peanuts - an acquired taste!

- ⊕ add \$1.50 for extra chinese fritter aka youtiao
- recommend to pair with sauvignon blanc



lightly fried tofu ^v

11.00

200g of seasoned tofu cut into bite size, served with truffle mayo dip

recommend to pair with your favourite wine



deep-fried tenggiri

12.00

4pcs fresh mackerel marinated in turmeric and chilli powder; deep-fried, served with belachan chilli & lime

recommend to pair with chardonnay



shrimp paste chicken

17.00

8pcs, made-from-scratch, fried chicken in shrimp paste

served with lemon and chilli sauce

recommend to pair with beer or sparkling

nibbles



prosciutto & melon

13.00

60g of prosciutto served with melon
- a classic italian antipasti dish
recommend to pair with prosecco



spicy top shell

14.00

130g of top shells (a type of conch) tossed with
onion, cut chillies, cucumber; garnished with
coriander
recommend to pair with beer or sparkling



wasabi mayo prawn

16.00

4pcs of made-from-scratch,
crispy battered prawns tossed in wasabi
recommend to pair with chardonnay



beef patty bites

22.00

10pcs ≈ 200g equivalent of grilled japanese beef
cubes
served with wasabi sauce
recommend to pair with a shiraz

nibbles



vegetable spring roll^v

12.00

4 pcs filled with cabbage, carrot, turnip
served with sriracha sauce
with sides of gherkins & achar
recommend to pair with a sparkling



roast pork

16.00

180g of made-from-scratch, belly pork
roasted in high temperature, enjoy the
crisp crackling skin & the juicy tender meat,
with mustard at the side
recommend to pair with gewürztraminer



new

dong po rou

东坡肉

16.00

? 200g classic chinese specialty of pork belly, spring
onions, old ginger, shaoxing wine and dark sauce
serves with rice or mantou



new

A4 wagyu in skewer

28.00

± 3 x 25g ribeye grilled to chef's doneness
(medium-well)
recommend to pair with a shiraz



kelp beancurd

11.00

4pcs of made-from-scratch, fried kelp beancurd, sprinkled with chicken floss over julienned cucumber and wasabi mayonnaise
recommend to pair with pinot grigio



chives & cabbage dumpling ^v

12.00

6pcs of made-from-scratch dough wrapped around fillings of chives & cabbage, steamed and lightly pan-fried served with vinegar & ginger dip
recommend to pair with sparkling wine



crispy eggplant

13.00

6pcs deep fried eggplant in cream salty egg sauce sprinkled over with chicken floss
recommend to pair with a sparkling or white wine



prawn omelette

虾仁煎蛋

12.00

chinese style stir-fry eggs and prawns with a dash of shaoxing wine and a bowl of steamed fragrant rice
recommend to pair with a sparkling



spareribs with black bean sauce

豆豉汁蒸排骨

10.00

with a bowl of bone-flavoured congee
recommend to pair with a muscat



cantonese porridge



12.00

porridge flavoured with bone-stock
garnished with spring onions, ginger and fried
dough (油条)

? 50g chicken or pork

+ add \$2.00 for one century egg or one salted egg

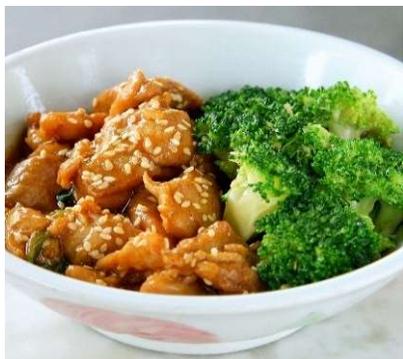


fried curry rice with roast chicken

烤鸡咖喱炒饭

12.00

rice packed full of flavour, topped with our
signature roast chicken
recommend to pair with a gewurztraminer



sesame chicken

12.00

a healthier wholesome version of protein, green
and carbs

served with steamed fragrant rice
recommend to pair with a chardonnay

local flavours



char kway teow



11.00

160g of noodle & kway teow fried in pork-lard oil with prawns, egg, chinese sausage, bean sprouts and cai xin

recommend to pair with sparkling, beer or your favourite cocktail



satay

12.00

8 sticks of chicken served with cucumber and onions

recommend to pair with riesling



fried hokkien mee



uniquely Singaporean

12.00

combination of 160g noodles, pork lard, prawns, squids, fish cake & pork belly, served with spicy sambal and calamansi

recommend to pair with sparkling, beer or your favourite cocktail



'wok-hei' fried rice

11.00

160g of fried rice with salted fish, bean sprouts & egg topped with ikan bilis & peanuts; 'wok-hei' means cooking over a 'big-fire'

+ add egg done to your style \$2.00

recommend to pair with sparkling, beer or your favourite cocktail

local flavours



mee goreng

11.00

160g of flavourful spicy yellow noodle with prawns, bean sprouts, cai xin; served with calamansi and topped with egg done according to your preferences.

recommend to pair with moscato d'asti



new

wok-fried beef kway teow

13.00

150g of flavourful burnt kway teow with tender beef slices, bean sprouts and chinese leafy greens.

recommend to pair with your favourite drink



pig trotter bee hoon

16.00

150g of traditional hokkien comfort food, simple and oh so yummy

recommend to pair with your favourite drink



curry chicken

15.00

1pc of drumstick and 1pc of thigh cooked in reduced coconut milk – singapore and malaysia style curry chicken;

? served with steamed rice or toasted baguette
recommend to pair with shiraz

local flavours



otak-otak

12.00

180g of fish cake wrapped in banana leaves served with:

- ? toasted baguette slices or hotdog bun
 - or a bowl of steamed rice
- recommend to pair with sparkling wine-by-glass



new

hakka yong tau fu

13.00

a mix of bitter melon, red chili, green chili, brinjal, firm tofu filled with ground meat mixture, sautéed and served with sweet bean sauce

- ? noodle soup or steamed rice or capellini al dente
- recommend to pair with bukgetraubbe



chinese greens

12.00

- ? 200g of chinese greens and a bowl of steamed fragrant rice select

- chinese spinach with garlic
- kang kong with sambal belacan

v

soups and stew



cream of mushroom

10.00

180ml of made-from-scratch, assorted mushrooms blended with cream, drizzled with truffle oil, served with butter croissant

is available until closing time

recommend to pair with wooded chenin blanc



salted mustard duck soup

咸菜鸭汤

12.00

flavourful broth with salted mustard, chinese plums, shitake mushrooms, garlic, braised duck breast and a bowl of steamed rice

recommend to pair with gewurztraminer



new

chicken herbal soup

19.00

Black Chicken Herbal in Chinese Culture is one of the most beloved dishes; it's a cure-all for illnesses and imbalances in the body and boosts immune system function and overall health.

we'll use fresh chicken if black chicken is not available



new

chicken in chinese rice wine

21.00

a traditional tasty treat of chicken stewed in chinese yellow wine and chinese white wine, ginger, red dates, goji berries and angelica root

recommend to pair with Gewürztraminer



mapo tofu

麻婆豆腐

11.00

a favourful dish with silken tofu, chinese wine, sichuan peppercorns, fermented broad beans, minced pork & signature chilli oil; in thick broth

? serves with a bowl of rice

vegetarian version is available

recommend to pair with a sparkling



claypot tang hoon

砂锅虾冬粉

18.00

glass noodles, prawns, herbs, spices, ginger and pepper braised in claypot

recommend to pair with a riesling



waxed meat claypot rice

臘味飯

20.00

rice prepared in claypot with chinese sausage, goose liver sausage, waxed duck thigh (if available) and waxed pork

recommend to pair with bukkeTraube



new

braised abalone

while stock lasts

30.00 (serves 2)

8 pcs of baby abalone with mushrooms and broccoli, and steamed fragrant rice

recommend to pair with merlot

salad, bread



hot dog

8.00

1 pc hot dog with mustard & habanero salsa, bun is lightly toasted

+ add \$2.00 for egg or avocado or bacon



caesar salad

16.00

130g of a la minute of romaine lettuce, tomato, boiled egg, bacon bits, croutons, pine nuts, parmesan and anchovies
recommend to pair with chardonnay



new

sous chef pizza

18.00

10 inch of thin-crust flatbread

?

choice of:

parma ham, arugula, cheddar, mozzarella and virgin olive oil; or
ham and pineapple

available till closing time



twc classic burger



21.00

180g of seasoned beef, with romaine lettuce, blue d'auvergne, red onions, crisp tomatoes, avocado, gherkins, and sides of truffle fries
recommend to pair with shiraz

pasta



aglio olio spaghetti ^v

11.00

160g of spaghetti al dente with garlic, chilli padi &
+ olive oil

? add \$3.00

chicken or bacon or mushroom or vegetables
recommend to pair with riesling



carbonara spaghetti

17.00

160g of spaghetti al dente with sautéed bacon,
mushroom in cream sauce
recommend to pair with bordeaux blend



tom yam seafood spaghetti

17.00

choice of soup or dry 160g of spaghetti served al
dente with sautéed squids,
? prawns, & seasonal produce in tom yam sauce
recommend to pair with gewürztraminer



prawn linguine

18.00

160g of linguine al dente with pesto, prawns,
pine nuts & cherry tomatoes
recommend to pair with chardonnay

mains



fish & chips

18.00

2pcs x 100g of crispy battered fish served with truffle fries & tartare sauce recommend to pair with your choice of wine-by-glass



duck confit

23.00

250g of confit of duck leg, drizzled with orange-demi reduction, sides of vegetable crisps and chinese spinach recommend to pair with pinot noir



oven-baked salmon

23.00

180g of baked salmon, drizzled with honey mustard; with sides of capers, vegetable crisps and chinese spinach recommend to pair with chardonnay



grilled lamb chop

42.00

220g grilled lamb, with sides of vegetable crisps and chinese spinach recommend to pair with cabernet sauvignon

mains



filet mignon

48.00

±200g angus beef from New Zealand. grilled to chef's doneness (medium-rare), with sides of french fries topped with herb butter sauce

recommend to pair with a glass of your favourite wine



A4 wagyu

from Kagoshima Prefecture

68.00

±150g of ribeye, grilled to chef's doneness (medium-well), with sides of orange segment salad, grilled onion, grilled garlic, edamame, sea salt and wasabi

recommend to pair with a glass of your favourite wine

cheese & charcuterie selection



baked camembert

17.00

125g melted camembert
over caramelised apple & raisins
served with toasted baguette slices

recommend to pair with noble late
harvest or bukkeTraube



charcuterie platter

please allow us 20 mins to prepare

? 32.00 or 21.00 (half-platter)

40g brie de meaux
40g port salut
40g mimolette
40g bleu d'auvergne
50g rosette de lyon & 60g cheddar
40g hungarian salami
40g olive tapenade
gherkins, dried fruits, grapes, carrots,
celery,
toasted baguette slices, extra virgin
olive oil

recommend to pair with your
favourite wine

dessert



yuzu sorbet

8.00

yuzu flavoured sorbet with rum ball*
'yuzu' is Japanese citrus lemon

* rum ball contains alcohol



lemongrass jelly

8.00

with longan



red bean soup

8.00

cantonese style



black herbal jelly

8.00

also known as guilinggao; a jelly-like Chinese herb,
add syrup over it to enjoy as a dessert

dessert



new

glutinous balls in sweet ginger soup

8.00

one glutinous sesame ball and one glutinous peanut ball in ginger soup cooked with dried black dates and longan and sweetened with brown sugar



rum balls

12.00

with rum & raisin ice-cream

* rum balls contain alcohol



chocolate molten lava cake



15.00

+ 6.00 to flambé with sambuca & grand marnier

* contains peanuts

marvelicious



scones & tea [👍]

16.00

a la minute ~ 30-40mins

two freshly baked scones,
freshly prepared clotted cream,
lemon butter jam,
kitchen-brigade jam
unlimited order of tea* or coffee**

* choice of one type

** Segafredo

from 3pm to 6pm



bubbly unlimited

42.00

Sat, Sun & PH from 12noon to 3pm

Mon to Fri from 3pm to 5pm

\$5.00* for :

⊕ **bruschetta platter** or **chicken karaage**

* *for ywcc members only*

please drink responsibly, we'll stop serving if you cannot walk in a straight line

other than wines

members of your-wine-company enjoy 30% savings
on all wine-by-carafe, beer, cocktail, liquor & liqueur

hot

coffee espresso

single 4.50 double 6.50

coffee 5.50

cappuccino 6.50

café latte 6.50

americano 6.50

flat white 6.50

tea 5.50

choice of camomile . earl grey
green tea . english breakfast
rosehip & hibiscus . peppermint
rooibos

hot chocolate 5.50

cold

ferrarelle still or sparkling water 7.00

surgiva still water 2.50 in 250ml btl

soft drink 4.00

choice of coke . coke light . sprite
tonic water . soda water . ginger ale
. non-alcoholic beer

iced blended tea 6.00

iced lemon tea 6.00

iced coffee aka kopi-peng 6.00

new **I am Alive Kombuca** 6.00 in 315ml btl

banana smoothie 9.00

freshly squeezed juices 9.00

choice of apple, beetroot & carrot aka abc
apple . carrot . pineapple . orange .

cocktail 16.50

amazonian

ceylon tea, cachaca, lime juice

campari & soda

campari spritz

dry martini

highball

long island iced tea

lychee martini

margarita

mojito

mimosa

negroni

jager - bomb

old-fashioned

paloma

pina colada

singapore sling

strawberry daiquiri

tequila sunrise

mocktail 8.00

cinderella

shirley temple

virgin colada

virgin margarita

liquor

please check with our server for other selection

house spirit 12.50 per 30ml

house premium 15.50 per 30ml

liqueur 13.50 per shot

wine by carafe 26.50/500ml

red blend

south africa

white blend

south africa

Wine by Glass

12.00 nett per 150ml pour, add 3.50 to pair with a bruschetta bite

sparkling

Riebeek Cellars Sparkling Brut NV, Swartland, South Africa

infusion

Arniston Pomegranate & Rose, Western Cape, South Africa
Arniston Graviola & Passion Fruits, Western Cape, South Africa

rose

Cederberg Rose 2022, Cederberg Mountains, South Africa

white blend

Versus White 2022, Western Cape, South Africa

chardonnay

Calabria Guiding Star Chardonnay 2022, NSW, Australia

merlot

Mapu Merlot 2021, Maipo Valley, Chile

new

cabernet sauvignon

Klein Sneeuwberg Cabernet Sauvignon 2020, Wellington, South Africa

pinotage

Alvi's Drift Signature Pinotage 2020, Worcester, South Africa

shiraz

Alvi's Drift Shiraz 2020, Worcester, South Africa

red blend

Versus Red 2019, Western Cape, South Africa

Editor's Wine Picks

promo price excl gst, while stock lasts

white varietal

embrace Sauvignon Blanc 2022 ~~52.00~~ 45.00

Stellenbosch, South Africa

our private label, from award wine-maker Tertius from Stellenrust Vineyards

Calabria Guiding Star Chardonnay 2019 ~~62.00~~ 55.00

100% Chardonnay, drink it very chilled; thirst quenching, crisp and floral

New South Wales, South Eastern Australia

Klein Sneeuwberg Chenin Blanc 2022 ~~62.00~~ 55.00

100% Chenin Blanc, Chenin Blanc is a historic South African cultivar – try it :)

Wellington, South Africa

rose

Alvi's Drift Pinotage Rose 2022 ~~52.00~~ 45.00

Worcester, South Africa

red varietal

embrace Cabernet Sauvignon 2021 ~~55.00~~ 48.00

Stellenbosch, South Africa

our private label, from award wine-maker Tertius from Stellenrust Vineyards

new **Blackwood Fishbone Merlot 2022** ~~65.00~~ 58.00

Margaret River, Western Australia

100% Merlot, certified vegan, medium-bodied, rich and youthful with ripe fruits & vanilla spice

Honoro Vera 2021 ~~68.00~~ 58.00

D.O. Calatayud, Spain

100% Granacha, dubbed 'the Pinot Noir of the South', grapes sourced from 80-year-old vines

new **Como Loco 2020** ~~68.00~~ 58.00

100% Monastrell, purple-coloured, noteworthy fragrant, easy-going on the palate

D.O. Jumilla, Spain

price excl gst . ywcc members enjoy 30% savings

Bottled Beers

Stella Artois **14**/330ml

Hoegaarden White **14**/330ml

Erdinger Dunkel Dark Bottle **18**/500ml

new Erdinger Weissnir Bottle **18**/500ml

Lefe Brune Dark Beer **18**/330ml

Shepherd Neame IPA **19**/500ml

Shepherd Neame Spitfire Ale **19**/500ml

Shepherd Neame Double Stout **19**/500ml

Elderflower Cider **19**/500ml

Bottled Liquor

Absolute Vodka **155**/750ml btl or **16**/30ml gls

Jack Daniel's **155**/700ml btl or **16**/30ml gls

Highland Park 12 Years **155**/750ml btl

Jameson Whiskey **155**/700ml btl or **16**/30ml gls

Chivas 12 Years **165**/750ml btl or **16**/30ml gls

Black Label 12 Years **165**/700ml btl or **16**/30ml gls

Jameson Whiskey **155**/700ml btl or **16**/30ml gls

Balvenie Doublewood 12 Years **165**/700ml btl

Macallan 12 Years **205**/700ml btl or **19**/30ml gls

Glenfiddich 12 Years **190**/750ml btl

Singleton 12 Years **190**/750ml btl

Martell VSOP **155**/700ml btl or **16**/30ml gls

price excl gst . ywcc members enjoy 30% savings

Rice Wine

new

SEJONG Premium Icheon Makgeolli

30/750ml btl

Ginrei Gassan Junmai Ginjyo Secchu-Jyukusei

98/720ml btl or **44**/300ml btl

Kiku Masamune Kimoto Daiginjyo

96/720ml btl or **44**/300ml btl

Kubota Senjyu Ginjyo

94/720ml btl or **44**/300ml btl

Kikusui No Karakuchi Honjyozo

82/720ml btl or **38**/300ml btl