



Vin's

KUALA LUMPUR
EST 2010

Modern European
Social Dining

Gather • Share • Savour

Scratch-crafted
Mediterranean-inspired cuisine.

Citrus Duck Confit (GF)



At Vin's, we celebrate the warmth of Mediterranean hospitality and the joy of gathering around the table.

Every stock, sauce, soup, dressing and infused oil is prepared in-house using real ingredients, with no MSG or artificial flavourings.

*Slow down.
Share generously.
Savour honest food crafted
from scratch.*



OUR RECOMMENDATION

For two guests we recommend:

1st course

One Feasting Board or two small plates

2nd course

One Sharing Main or Two Individual Mains

3rd course

One Dessert to Share

Just like dining around the Mediterranean.
Light beginnings inspired by Mediterranean flavours.



To Begin

SOUPS

Porcini & Baby Portobello Soup (V, GF*) 
Velvety porcini mushroom soup with sautéed baby portobello mushrooms, truffle oil and focaccia croutons. 28

Roasted Pumpkin Soup (V, GF*)
Roasted pumpkin soup finished with herb oil and toasted house bread. 26

GARDEN & FRESH

Orange Feta Arugula Salad (V, N)
Arugula, fresh feta, avocado crema, Valencia oranges, toasted almonds and grapefruit-lime vinaigrette. 39

Marinated Tomato & Herb Salad (N, VE*, GF)
Basil-marinated tomatoes, roasted olive & pepper relish, cucumber, mixed herbs, toasted almonds, extra virgin olive oil and aged balsamic. 39

TO SHARE

Inspired by Mediterranean dining, these dishes are made for sharing, bringing people together over honest food and good conversation.

Veneto Crab Cake 
Hand-picked crab with Calabria spices, avocado crema, anchovy aioli and aged balsamic. 46

Crispy Prawns & Romesco (N, GF*)
Golden crispy prawns served with roasted romesco, chive salsa and charred lemon. 46

Calamari & Kampung Egg (GF) 
Tender calamari served with a soft kampung egg, anchovy aioli and chilli dust. 36

Burnt Honey Cauliflower (V, VE*, GF*)
Crispy cauliflower finished with burnt honey, feta crumble, garlic chilli aioli and charred lemon. 32

House-made Lamb Meatballs (VE*, GF*)
House-made lamb meatballs slow-simmered in rich tomato ragù, finished with herbs and served with warm focaccia. 46

Nordic Beef Meatballs (VE*, GF)
House-made mini beef meatballs served over creamy mash with gravy, blueberry relish and fresh chives. 46

Hot Honey Rosemary Chicken 
Golden crispy chicken tenders finished with hot honey, garlic chilli aioli and fried rosemary. 38

Duck-Fat Rosemary Fries (VE*, GF)
Golden duck-fat fries seasoned with rosemary salt, finished with crispy rosemary and served with housemade tartare. 28



Vin's Signature – Our team's favourite dishes and the best place to begin your Vin's experience.

V - Vegetarian

VE* - Can be made Vegan

GF - Gluten Free

GF* - Can be made Gluten Free

N - Contains Nuts

S - Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 6% PREVAILING GOVERNMENT TAX
Please inform our team of any allergies or dietary requirements. While every care is taken, our kitchen handles gluten, dairy, eggs, nuts, seafood, shellfish, sesame, soy and other allergens.



SIGNATURE FEASTING BOARDS

A curated selection of Mediterranean favourites, crafted for sharing. Perfect for 2–3 guests

Vin's Antipasti Board (VE*, GF*)

Warm wholemeal loaf and focaccia served with smoked duck, tomato confit, sautéed mushrooms, cornichons and onion compote, alongside Café de Paris butter, basil pesto, romesco, extra virgin olive oil and aged balsamic. 92

The Butcher's Board (GF*)

House-crafted beef, Roman chicken and habanero sausages, smoked duck and fire-grilled chicken kebabs, served with charred onion compote, roasted garlic, pickled shallots, mustard, garlic aioli and warm focaccia. 119

The Mediterranean Coast

Fresh coastal flavours inspired by the Mediterranean shoreline. Crispy fish fritters, pesto prawns, avocado crema, dressed rocket, Mediterranean relish, tartare sauce, charred lemon and warm focaccia. 119

FROM THE GRILL

Flame-grilled favourites served with bold Mediterranean flavours and house-made accompaniments.

CHICKEN

Calabrian Chilli Chicken (S, N, GF*)

250 grams of flame-grilled boneless chicken thigh served with roasted pumpkin purée, Mediterranean relish and salsa onions. 58

Chimichurri Chicken & Romesco (N, GF*)

Herb-marinated chicken thigh served with fresh chimichurri, cashew salsa, roasted pepper purée, Café de Paris potatoes and onion compote. 58

Chicken Dijonnaise (N, GF*)

250 grams grilled chicken breast served over creamy Parmesan polenta with anchovy cream, mushroom gravy, pickled onions, roasted broccoli and toasted almonds. 58

BEEF

Slow-Braised Australian Beef (GF*)

Slow-braised Australian beef ribs deboned served with garlic mash, charred broccoli, Caesar dressing and pickled onions. 112

SIGNATURE FEASTS TO SHARE

Designed for sharing. Perfect for two.

Porcini-Crusted Ribeye (GF)

250 grams of grass-fed ribeye crusted with porcini, served with Café de Paris butter, mushroom duxelles, garlic-confit, creamed spinach and duck-fat potatoes. 199

House-Glazed Pressed NZ Lamb (N)

250 grams of house-made glazed pressed lamb mince, piquant sauce served with creamy mash, roasted broccoli and toasted almonds. 88

Citrus Duck Confit (GF)

350 grams of crisp duck confit served with creamy mash, tomato confit, mushroom duxelles, garlic confit, glazed oranges and citrus dressing. 138



Vin's Signature – Our team's favourite dishes and the best place to begin your Vin's experience.

V - Vegetarian

VE* - Can be made Vegan

GF - Gluten Free

GF* - Can be made Gluten Free

N - Contains Nuts

S - Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 6% PREVAILING GOVERNMENT TAX
Please inform our team of any allergies or dietary requirements. While every care is taken, our kitchen handles gluten, dairy, eggs, nuts, seafood, shellfish, sesame, soy and other allergens.

Salmon & Mascarpone Tagliatelle



SEAFOOD

Fresh seafood prepared with Mediterranean flavours and seasonal ingredients.

Garlic Chilli Tiger Prawns (GF*)

Chargrilled tiger prawns served with creamy polenta, roasted garlic chilli oil, charred citrus, fresh herbs and warm focaccia. 64

Crispy Perch & Duck-Fat Fries

300 grams of crispy three-blend battered perch served with duck-fat fries, tartare sauce, dressed rocket and charred lemon. 68

Provençal Baked Fish (GF*)

Market fish baked with garlic chilli cream, Mediterranean relish, buttered brunoise potatoes, pangrattato and fried sage. 58

Candied Walnut Barramundi (N, GF*)

Crispy-skin barramundi served with creamy basil sauce, candied walnut pesto, garlic confit and aged balsamic reduction. 68

Acacia Honey Lemon Salmon (GF)

200 grams of sashimi grade grilled salmon served with garlic-confit creamed spinach and acacia honey-lemon glaze. 96

PASTA

Premium Italian semolina pasta and fresh house-made egg pasta, finished with our signature sauces.

Duck Bacon & Pecorino Tagliatelle (GF*)

Creamy pecorino and mascarpone with crispy duck bacon, garlic-shallot confit and fresh egg tagliatelle. 48

Lamb Ragù Pappardelle (GF*)

Slow-braised lamb shoulder in a rich tomato ragù with charred leeks and fresh egg pappardelle. 48

Porcini & Truffle Pappardelle (V, GF*)

Fresh egg pappardelle tossed in a porcini-truffle cream with baby portobello mushrooms, mascarpone and truffle oil. 68

Salmon & Mascarpone Tagliatelle (GF*)

Fresh salmon with mascarpone, capers, blistered cherry tomatoes, confit onions, dill, lemon and fresh egg tagliatelle. 56

Beef Meatballs al Ragù (VE*, GF*)

House-made beef meatballs in a slow tomato ragù, finished with Parmesan, basil, crisp pangrattato and fresh egg tagliatelle. 52

Seafood Tagliatelle (GF*)

Tawau prawns, squid and Mediterranean anchovies in a roasted pepper tomato sauce with Mediterranean relish and fresh egg tagliatelle. 54

Prawn Diavolo (S, GF*)

White sea prawns simmered in a spicy tomato sauce with lemon zest, fresh herbs and premium Italian linguine. 48

Seared Tuna Puttanesca (GF*)

Seared tuna with cherry tomatoes, Kalamata olives, capers, Mediterranean relish, lemon zest, parsley and fresh egg tagliatelle. 49

Roasted Garlic & Semi-Dried Tomato Linguine (V, VE*, GF*)

Roasted garlic and semi-dried tomatoes tossed with premium Italian linguine, finished with Parmesan, basil, parsley and crispy pangrattato. 49

Vin's Finishing Touch

Vin's Signature Garlic & Chilli Oil +6



Vin's Signature – Our team's favourite dishes and the best place to begin your Vin's experience.

V - Vegetarian

VE* - Can be made Vegan

GF - Gluten Free

GF* - Can be made Gluten Free

N - Contains Nuts

S - Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 6% PREVAILING GOVERNMENT TAX
Please inform our team of any allergies or dietary requirements. While every care is taken, our kitchen handles gluten, dairy, eggs, nuts, seafood, shellfish, sesame, soy and other allergens.

Garlic Chilli Tiger Prawns (GF*)



ARTISAN PIZZA

Crafted with Italian “00” flour, naturally fermented for a crisp, light crust and finished with premium ingredients.

Sicilian Smoked Duck Pizza (GF*)

Tomato sauce, mozzarella, smoked duck, onion compote, semi-dried tomatoes, rocket, Grana Padano and balsamic glaze. 62

Smoke & Fire Chicken Chorizo Pizza (GF*)

Tomato sauce, mozzarella, house-made Smoke & Fire chicken chorizo, roasted capsicum, caramelised onions, basil and Grana Padano. 59

Cremini & Porcini Mushroom Pizza (V, GF*)

Garlic cream, mozzarella, cremini mushrooms, porcini mushrooms, sautéed mushrooms, thyme, Grana Padano and truffle oil. 58

Margherita & Candied Walnut Pesto Pizza (GF*)

Tomato sauce, mozzarella, basil, candied walnut pesto, Grana Padano and basil oil. 58

Enhance Your Pizza

• Vin’s Signature Garlic & Chilli Oil +6

SWEET ENDINGS

Crafted in-house with premium ingredients and inspired by timeless European classics, our desserts are designed to be shared, savoured and remembered.

Tiramisu Noir

Layers of espresso-soaked ladyfingers, mascarpone cream and dark cocoa, finished with grated dark chocolate, extra virgin olive oil and a touch of sea salt. 38

Burnt Lime Cheesecake

Burnt citrus cheesecake on a toasted sesame crust, served with mixed berry compote. 30

Salted Caramel Mascarpone (V, GF*)

Silky vanilla mascarpone layered with salted caramel, caramelised banana, toasted pecans and caramel popcorn. 32

Warm Sticky Toffee Cake

Warm sticky toffee cake served with dulce de leche and house-made Vanilla Mascarpone Gelato. 34

Guanaja Molten Chocolate Cake (V, GF*)

Warm Valrhona Guanaja 70% chocolate cake with a molten centre, mixed berry compote and house-made Vanilla Mascarpone Gelato. 34



Vin's Signature – Our team's favourite dishes and the best place to begin your Vin's experience.

V - Vegetarian **VE*** - Can be made Vegan **GF** - Gluten Free **GF*** - Can be made Gluten Free **N** - Contains Nuts **S** - Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 6% PREVAILING GOVERNMENT TAX
Please inform our team of any allergies or dietary requirements. While every care is taken, our kitchen handles gluten, dairy, eggs, nuts, seafood, shellfish, sesame, soy and other allergens.

Guanaja Molten Chocolate Cake



HOUSE-MADE GELATO & SORBET

Made fresh in-house using premium ingredients, our gelato and sorbet are crafted in small batches for exceptional flavour and texture.

Vanilla Mascarpone Gelato

House-made vanilla bean gelato enriched with mascarpone for a rich, silky finish.

17

Lemon & Sea Salt Sorbet (VE*, GF)

House-made lemon sorbet finished with extra virgin olive oil, flaky sea salt and candied lemon peel.

17

Berry Swirl Cheesecake Gelato

House-made cheesecake gelato swirled with mixed berry compote and finished with buttery biscuit crumble.

17

Single-Origin Arabica Coffee Gelato (GF)

House-made gelato crafted from freshly brewed single-origin Arabica coffee, delivering smooth caramel notes with a lingering roasted finish.

17

AFTER DINNER INDULGENCES

The perfect finale to a memorable meal.

Vin's Signature Guanaja Drinking Chocolate (GF)

Premium Valrhona Guanaja 70% chocolate gently melted into steamed creamy milk, crowned with whipped cream and finished with dark chocolate shavings.

18



Vin's Signature – Our team's favourite dishes and the best place to begin your Vin's experience.

V - Vegetarian

VE* - Can be made Vegan

GF - Gluten Free

GF* - Can be made Gluten Free

N - Contains Nuts

S - Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 6% PREVAILING GOVERNMENT TAX
Please inform our team of any allergies or dietary requirements. While every care is taken, our kitchen handles gluten, dairy, eggs, nuts, seafood, shellfish, sesame, soy and other allergens.

Porcini-Crusted Ribeye (GF)







Vin's

KUALA LUMPUR
EST 2010