



At Vin's restaurant, we elevate Italian flavours with a focus on locally sourced ingredients. We proudly incorporate artisanal cheeses, fresh seafood from East Malaysia and local kampung eggs into our daily handmade pastas.

We practice A'la minute cooking and scratch kitchen concept, preparing each dish to order using the finest and freshest ingredients.

We craft all our stocks, rubs and spice mixes in-house, ensuring that your meals arrive with **no artificial flavours or preservatives.**



A COMMUNITY EFFORT TO EDUCATE,
INFORM AND MAKE OUR LOVE FOR
FOOD, SUSTAINABLE.

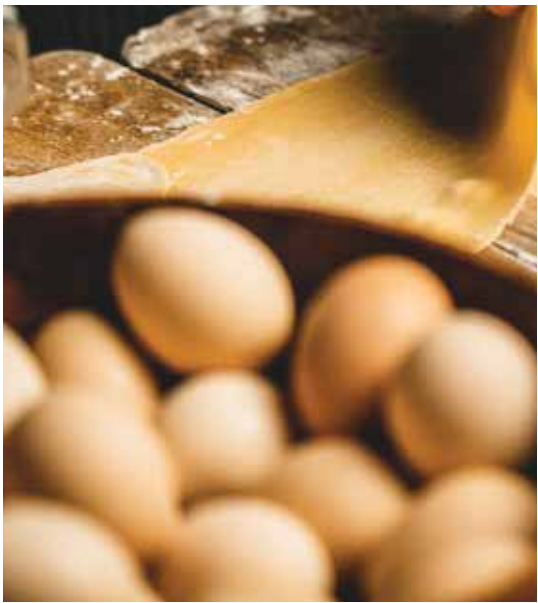


Follow Us on Youtube
"The Food Revolution by Navin Karu"



OPEN **7 DAYS** A WEEK
Sun to Thurs - 12pm to 11pm
Fri and Sat - 12pm to 12am
+6012 - 200 - 2119

CURATED BY CULINARY INNOVATOR
NAVIN KARU



NO MSG AT ALL . LOCAL PRODUCE . WHOLE FOOD

APPETIZER

SMALLS

PASTA ELEGANZA

ON THE GRILL

ARTISAN PIZZA

TO FINISH

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
& 6% PREVAILING GOVERNMENT TAX



BASIL FLAMED SEA PRAWNS

APPETIZER

Organic produce & handmade dressing.



FRESH FETA & AVOCADO SALAD (V, GF) 36

Insalata di Arance e Mandorle Avocado

Fresh Avocado, Local Kg. Buffalo milk feta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing, toasted almonds, reduced aged balsamic.

PORCINI AND BABY PORTOBELLO SOUP (V, GF*) 24

Zuppa di Funghi Porcini e re Ostrica

A medley of creamed portobello, wild mushrooms, truffle infusions and a delicious porcini crusted crostini.

ROASTED PUMPKIN SOUP (V, GF) 22

Zuppa di Zucca Arrosto

Heirloom pumpkins fire roasted to intensify flavours and blended with our secret spices.

CALAMARI & KAMPUNG EGG (GF) 36

Calamari All'uovo

An amazing combination of crispy tenderized squid, soft boiled egg, smoke dust, gherkin anchovy aioli and olives.

BABY MUSHROOMS WITH HONEY LEMON CASHEWS (V, GF*) 28

Funghi Ripieni di Pinoli Ricotta

Baby mushrooms dusted in Vin's secret rub, stuffed with ricotta baby spinach and tomato confit, on a trail of honey lemon cashew nuts.

VENETO CRAB CAKE 38

Cotoletta di Granchio Fritta

Handpicked crab meat chunks folded through with Calabria spices dressed with garlic aioli, silky guacamole and dollops of aged balsamic.

BASIL FLAMED SEA PRAWNS (GF*) 32

Focaccia di Rosmarino Gamberi al Brandy

Wild caught sea prawns flame grilled, beautifully layered with green pesto

CALABRIA LAMB MEATBALLS



SMALLS

Delight in perfectly sized bites to start your meal.



CHILLI BEETROOT VEGAN MEATBALLS (VEGAN, GF*) 36

Polpette di barbabietola piccante

If you don't already know it's vegan, you wouldn't be able to tell! Infused with vegan cheese and fresh herbs in our homemade Italian pepper reduction. Served with rosemary focaccia.

CALABRIA LAMB MEATBALLS (GF*) 38

Polpetta di Piccanti Calabresi

Bursting with flavour lamb meatballs slow braised in a spicy tomato reduction. The beer drinker's ultimate fix. Served with rosemary focaccia.

CALAMARI & KAMPUNG EGG (GF) 36

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BASIL FLAMED SEA PRAWNS (GF*) 32

Focaccia di Rosmarino Gamberi al Brandy

Wild caught sea prawns flame grilled, beautifully layered with green pesto and cherry tomatoes on a garlic rubbed rosemary focaccia.

ARTISANAL SAUSAGES WITH THYME AIOLI (GF) 49

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 crispy sage and thyme aioli.



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
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PASTA ELEGANZA



Our range of pasta is made in small batches, daily using Italian durum wheat, antibiotic-free kampung eggs and extra virgin olive oil.

VEGAN PASTA

WALNUT PESTO WITH GRILLED OYSTER MUSHROOMS (GF*) 32

Linguine al pesto di noci con funghi Ostrica grigliati

Sautéed mushrooms folded with candied walnuts, fresh local organic Basil, grilled Oyster mushrooms and sundried tomato pesto tossed with linguine.

BEETROOT BALL LINGUINE AGLIO OLIO (GF*) 38

Polpette di Barbabietola Linguine Aglio Olio

This vegan masterpiece features linguine tossed in a flavorful blend of garlic-infused evoo, zesty chilli flakes, elevated with Vin's beetroot balls.

LINGUINE AGLIO OLIO (GF*) 26

Al dente linguine tossed in a tantalizing combination of chilli flakes, cold-pressed olive oil, and fragrant roasted garlic confit.

VEGETARIAN PASTA

VIN'S CLASSIC AGLIO OLIO (GF*) 29

Aglio Olio Classico

If you're in the mood for a simple classic here is our linguine with garlic parmigiano reggiano sauce, semi-sun dried tomatoes, fresh basil and cashew nut confit.

BASIL PESTO WITH BEETROOT CRUMBLE (GF*) 39

Linguine al pesto di basilico con cottura vegana

Fresh pasta made daily with our Vin's made pesto of aged Parmigiano Reggiano, fresh basil and cashew nuts, tossed with tomato confit and a crumbled signature vegan beetroot mince.

WALNUT PESTO WITH GRILLED CREMINI MUSHROOMS (GF*) 35

Linguine al pesto di noci con Funghi Cremini Grigliati

Sautéed mushrooms folded with candied walnuts, creamed mushrooms, sundried tomato pesto tossed with linguine, Beautifully garnished with Romano Pecorino cheese.

GF* - MAKE GLUTEN-FREE (+RM 6)

PASTA ELEGANZA



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FRESH HANDMADE PASTA

SALMON & SWEET BASIL MASCARPONE (GF*) 49

Mascarpone di Salmone e Basilico

On the menu since day one! Fresh salmon in a sauce of caper lemon mascarpone, livened up with onion confit and garlic tomatoes tossed over handmade tagliatelle.

DUCK BACON GARLIC PECORINO (GF*) 46

Pecorino All'aglio con Pancetta D'Anatra

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

SEAFOOD MARINARA TAGLIATELLE (GF*) 46

Tagliatelle di Mare con Passata al Cartoccio

A beautiful mix of, fresh Tawau sea prawns, local squid, mussels, baked in a parcel of momotaro tomato concasse with garlic chilli confit.

TAGLIATELLE ARRABBIATA BEEF CHORIZO (GF*) 48

Tagliatelle All'arrabbiata Di Manzo Chorizo

A fiery and flavorful dish featuring al dente tagliatelle pasta in a spicy tomato sauce, enhanced with the richness of our very own handmade Beef Chorizo.

LAMB RAGOUT WITH HAND-CUT PAPPARDELLE (GF*) 48

Pappardelle con Ragù di Agnello

A slow braised spiced ragout of lamb, charred leeks and semi dried tomatoes, this dish is a much beloved Vin's family recipe showcasing flavours from two cultures and traditions.

SEA WHITE PRAWN WITH CHILLI PRAWN BUTTER (GF*) 39

Spaghetti di Gamberi Bianchi di Mare con Burro di Gamberi al Peperoncino

Fresh handmade spaghettini made with lemon zest, Tawau sea white prawns. A concoction of chilli peppers, garlic chilli confit and extra virgin olive oil.

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SEMOLINA PASTA

BASIL CHICKEN PECORINO ROMANO (GF*) 41

Pasta Di Pollo Basilico Con Pecorino Romano

Linguine tossed in a tapenade of organic local basil and Tuscan pecorino, enhanced with the bursting flavours of Roman chicken sausages from our own deli, The Food Company.

CHILLI CHORIZO WITH LINGUINE (GF*) 39

Salsiccia al Peperoncino

Sliced homemade chorizo of chicken and chilli padi with sundried Pachino tomatoes, tossed in a garlic-infused olive oil emulsion.

MARLBOROUGH MUSSEL & TAWAU PRAWN (GF*) 39

Linguine di Cozze e Gamberi

New Zealand Green Mussels, tossed in with garlic chilli prawns and Calabria pepper squid. Served with sugared lemon for a zesty twist.

PRAWN DIAVOLLO LINGUINE (GF*) 39

Linguine Al Diavolo Con Gamberi

Made with tomato chilli confit, lemon zest, Tawau sea white prawns. A concoction of chilli peppers, garlic tomatoes and extra virgin olive oil.

KIDS' PASTA

VIN'S CHICKEN CARBONARA (GF*) 27

Pasta Alla Carbonara Di Pollo

Our kid's chicken carbonara pasta combines creamy carbonara sauce, seasoned egg yolk with tender chicken pieces, creating a rich and satisfying dish that kids will love.

VIN'S MUSHROOM CARBONARA (GF*) 24

Pasta Alla Carbonara Ai Funghi

Features savoury mushrooms tossed in creamy carbonara sauce, offering a flavorful and wholesome choice for young taste buds.

SALMON & SWEET BASIL MASCARPONE



SOUTH ISLAND LAMB RACK WITH SMOKED ROSEMARY



ON THE GRILL



PORCINI RUBBED RIBEYE (GF) 138

Osso con Porcini Burrata

Tangy, creamy, and simply irresistible slices of tender, grass-fed Ribeye, porcini-dusted and sage-seasoned Portobello, with pomegranate reduction and Vin's signature mushroom gravy. Cooked medium to medium-well.

SOUTH ISLAND LAMB RACK WITH SMOKED ROSEMARY (GF) 92

Agnello con Senape di Rosmarino Affumicata

Chargrilled lamb rack with cape on from Silver Fern Farms New Zealand, marinated with rosemary mustard served with a red wine reduction, charred broccoli, roasted slice almond and garlic confit.

BARRAMUNDI WITH CANDIED WALNUT PESTO (GF) 52

Barramundi nel Crema Basilico All'oliva

Crispy skin barramundi in a cream basil sauce with pomegranate reduction candied walnut pesto, baked asparagus spears and garlic confit.

CALABRIA CHILLI CHICKEN (GF) 42

Pollo alla Griglia con Peperoncino Piccante

Free-range boneless chicken thigh in a bird's eye chili marinade, paired with crunchy sautéed onion , salsa, cherry tomatoes and pumpkin puree.

ACACIA HONEY LEMON SALMON (GF) 68

Miele di Acacia Limone Salmone

A succulent grilled salmon steak complemented with creamy spinach sauce, topped with fresh dill for a delightful culinary experience.



ARTISAN PIZZA



Our ultra thin 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.

SICILIAN SMOKED DUCK (GF*) 49

Pizza All'anatra Siciliana

48 hours fermented dough paired with a Sicilian rendition of semi-dried tomatoes, hickory smoked duck bacon strips, rocket leaves, onion compote & aged balsamico.

PAPRIKA LAMB & CUMIN MINT (GF*) 49

Agnello di Paprika e Ricotta alla Menta

48-hour fermented pizza dough paired with smoked hot paprika lamb, over a sauce of cumin mint infused local buffalo milk ricotta topped with Italian parsley.

TRUFFLE ANGUS PIZZA (GF*) 68

Pizza Al Tartufo Angus

Handmade angus ribeye mince with black truffle pate, layered on 48 hour fermented pizza dough, topped with black olives and fresh local cheese.

GARLIC CHILLI SEA PRAWNS (GF*) 49

Pizza ai gamberi bianchi di mare

Sabah sea white prawns in creamy chilli garlic sauce, fresh ricotta & crunchy arugula.

ARTISAN PIZZA



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SWEET ONION AND BASIL PIZZA (VEGAN, GF*) 42

Pizza ai gamberi bianchi di mare

It's finally here. A fully vegan pizza worth eating with hand pressed tomato passata.

HOT PAPRIKA MINCE MUSHROOM ONION PIZZA (V, GF*) 49

Pizza calda con cipolla tritata e funghi con paprika

we are proud to bring you this dish which gives a bite for vegetarians. handmade vegan patty made with minced shiitake, brown rice, herbs, spices and sweet onions. Layered with hand pressed tomato passata with local cheese.

BASIL MOZZARELLA WITH WALNUT PESTO (V, GF*) 44

Basilico Mozzarella e Pesto Oliva

Organic Cameron Highland tomato confit with walnut pesto, grana padano, cheddar and oozing fresh mozzarella.

CREMINI & PORCINI MUSHROOM (V, GF*) 43

Pizza Porcini e Cremini

48 hour fermented dough paired with a white pizza ensemble of sauteed baby portobello, local buffalo milk fresh mozzarella, cremini mushrooms, crumbled porcini dust, topped with Italian sea salt.



BASIL MOZZARELLA WITH
WALNUT PESTO

VANILLA MASCARPONE & SALTED CARAMEL PECAN



DESSERT



VANILLA MASCARPONE & SALTED CARAMEL PECAN (V, GF) 28

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.

SATIN TOFFEE CAKE WITH DULCE DE LECHE 26

Caramella Appiccicosa con Dulci di Latte

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

GUANAJA WARM CHOCOLATE CAKE WITH SEA SALT (V, GF) 28

Cioccolato Guanaja con Sale Marino

Vin's personal favourite, this made to order dark chocolate cake is served warm, with a 70% French artisan chocolate molten center, served with berry compote, toasted almonds, dehydrated orange slivers and mascarpone cream. (Allow 20 minutes.)



NO MSG AT ALL . 48-HOUR FERMENTATION DOUGH



EVOO PASTA . LOCAL PRODUCE . WHOLE FOOD

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EVOO PASTA . LOCAL PRODUCE . WHOLE FOOD



PRIVATE FUNCTIONS

For years Vin's has been the venue for those celebrating their special moments and functions. We customised our menus to best suit your guest's needs and curate a special course menu to create the sense of sharing, creating a fully inclusive dining experience.

For more informations, contact us or view our **GROUP BOOKING E-BOOKLET** from the website.



@VINSKL

WWW.VINSRESTAURANT.COM

CURATED BY CULINARY INNOVATOR

NAVIN KARU

Google
Reviews ★★★★★

Enjoyed your experience? Please consider leaving us a
Google review! Your feedback helps us to improve.

