

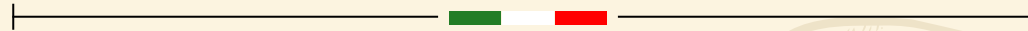


Vin's

KUALA LUMPUR

EST 14 JULY 2010

VIN'S GROUP BOOKINGS



INSPIRED IN ITALY PERFECTED IN MALAYSIA

ELEVATING ITALIAN FLAVOURS BY USING LOCAL PRODUCE
such as artisanal cheeses, seafood from east malaysia and using local kampung eggs in our freshly hand-made pastas made daily.

Our culinary innovator, navin karu would like to invite you to join his culinary adventure at vin's.



"Vin's is more than just a good meal. All you have to do is drop on by, we'll do the rest!"

"Life is all about love, and you can feel the love in every bite!"

"Relax & unwind at Vin's!"

BUONO APETITO,

Navin Karu

CULINARY INNOVATOR

Thank you for choosing us. We look forward to making your day a memorable one.

Our chefs are happy to cater to specific dietary requirements, just let us know ahead of time.

We practice ***a'la minute cooking*** and ***scratch kitchen concept***, preparing your dishes to order using only the finest and freshest ingredients.

We prepare all our stocks, rubs and spice mixes in house, ensuring that your meals come to you with ***no artificial flavours or preservatives.***



Handmade Pasta.

The Space



For Reservation

CAPACITY: 80-100PAX

TIME: 12PM-12AM

-WHOLE VIN'S-

WEEKDAY: RM10K

WEEKEND: RM12K

To reserve a table at Vin's Restaurant please click this link to make through our E- Reservation System. If you have any special requests, leave a note in the comments and we will get back to you.

CLICK HERE

Thank you and we look forward to having you over soon.



ADDRESS

6, LORONG DATUK SULAIMAN 1, KL

CONTACT

+6012-2002119

OPERATING HOURS

VIN'S KITCHEN
MONDAY TO THURSDAY
LUNCH: 12.00PM TO 3.00PM
DINNER: 5.00PM TO 10.30PM
(LAST CALL 10.15PM)

VIN'S BAR
MONDAY TO THURSDAY
12PM TO 11PM
(LAST CALL 10.45PM)

**FRIDAY/SATURDAY/SUNDAY
EVE OF PUBLIC/PUBLIC HOLIDAYS**
KITCHEN: 12PM TO 11PM
(LAST CALL 10.45PM)

BAR: 12PM TO 12AM
(LAST CALL 11.45PM)



What The Restaurant Provides As A Standard Setup



FULL CUTLERY AND TABLE SETTING
WINE GLASSES
INDIVIDUAL MENU CARD
CANDLES UPON REQUESTS



FOR ADDITIONAL SERVICES SUCH AS FLOWERS, BALLOONS,
SOUND AND LIGHT, PLEASE CONTACT THE NUMBERS
PROVIDED BELOW.

FLOWERS/BALLOON
SUE ANN +6012-2032131

SOUND/LIGHT
MR.KJ +6012-3058746



Additional Informations

AUDIO VISUAL SERVICES:

PROJECTOR & SCREEN: RM140 NETT

*DJS AND BANDS ARE WELCOME
BUT MUST BRING OWN SPEAKERS

PARKING:

PUBLIC PARKING AVAILABLE | NO CHARGES

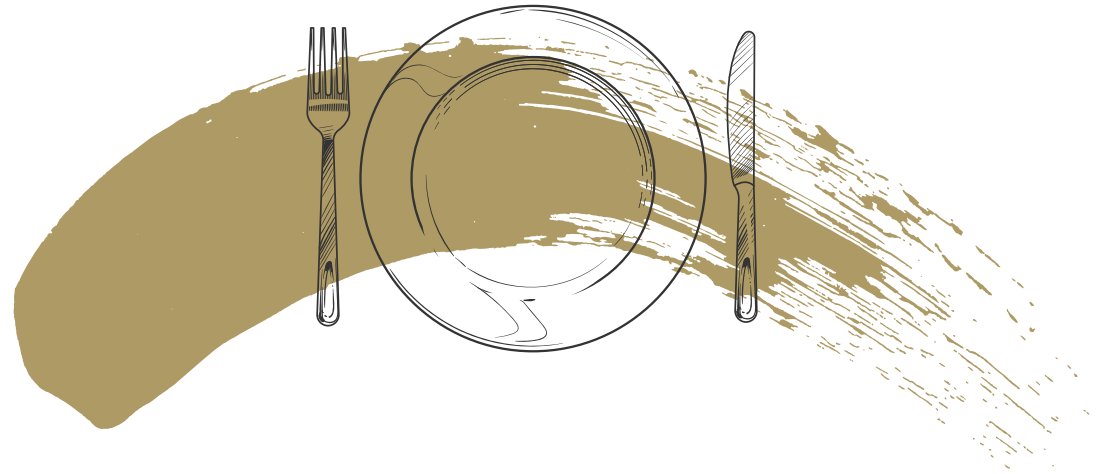
EVENT CONFIRMATION:

MUST CONFIRM MENU AND BOOKING ONE WEEK PRIOR TO EVENT DATE

PAYMENT TERMS:

50% DEPOSIT REQUIRED UPON CONFIRMATION OF EVENT
50% BALANCE PAYMENT TO BE SETTLED ON THE EVENT DAY ITSELF

FOR ONLINE TRANSFER, PLEASE MAKE ALL PAYMENTS TO :
OCEAN FLAIR SDN BHD, MAYBANK BERHAD : 514271338712
WE ACCEPT CREDIT & DEBIT CARDS (VISA, MASTER CARD & AMEX)



CORKAGE

SPIRITS: RM170 NETT
WINE: RM82 NETT
CHAMPAGNE: RM118 NETT

BEER BARREL

CARLSBERG 22.7L:
RM1,050 NETT



After Hours Policy

We understand that for celebrations and on certain occasions, sometimes guests would want that extra time to unwind and enjoy a little more. We are happy to accommodate 1 hour after closing at an additional minimal cost.

For every hour thereafter a surcharge of rm250 per group booking is required. This is a flat fee that is non negotiable, regardless of the spend.

Should you need extended hours to be extended for the kitchen operations as well, the additional charges would be rm300 per hour. Or if you would prefer to order takeaway from the kitchen, that is also doable at no extra cost.

This ensures that we cover our costs and be able to keep serving you.
Thank you for your kind understanding.



The Menu

ALL MENU ARE APPLICABLE FOR 10 PAX AND ABOVE

ALL PRODUCTS ARE HALAL SOURCED

Sharing Menu

HOW DOES IT WORK?

When you choose a sharing menu you are required to **Choose 1 dish per course** for your guests.

However if you have a guest who has dietary restrictions, for the respective guests we can select another dish that is acceptable to them. Please select one dish for them to share.

The reason this is done is so that the chefs are able to manage the orders in a timely manner with the highest level of quality control. Too many orders will slow down the meal and result in guests receiving main courses at different times.

Individual Menu

HOW DOES IT WORK?

When you select an individual menu for the main course section, the host is allowed to provide his/her guests **a choice of 2 mains**.

The host must then get a **pre-order** from his/her guests on their main course choice at least **5 days before the booking**.

However if you have a guest who has dietary restrictions, for the respective guests we can select another dish that is acceptable to them. Please select 1 dish for them to have.

The reason this is done is so that the chefs are able to manage the orders in a timely manner with the highest level of quality control. Too many orders will slow down the meal and result in guests receiving main courses at different times.



VEGAN



GLUTEN-FREE

INDIVIDUAL MENU



FIRST COURSE ●

ROASTED PUMPKIN SOUP 🍂

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

PORCINI AND BABY PORTOBELLO SOUP 🍄

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

FRESH RICOTTA & AVOCADO SALAD 🥑🌿

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers

SECOND COURSE ○

MAGRELLO FETA PORTOBELLO 🍄🌿 WITH ROASTED PUMPKIN

Grilled giant portobello with a roasted pumpkin and smoky magrello feta center, accompanied by sauteed local greens, walnut pesto, tomato confit and cream.

GRILLED CHILI PADI CHICKEN 🍗

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

BARRAMUNDI WITH CANDIED WALNUT PESTO 🐟

Crispy skin barramundi in a Tuscan white wine basil sauce with reduced red wine, candied walnut pesto, baked asparagus spears and garlic chips.

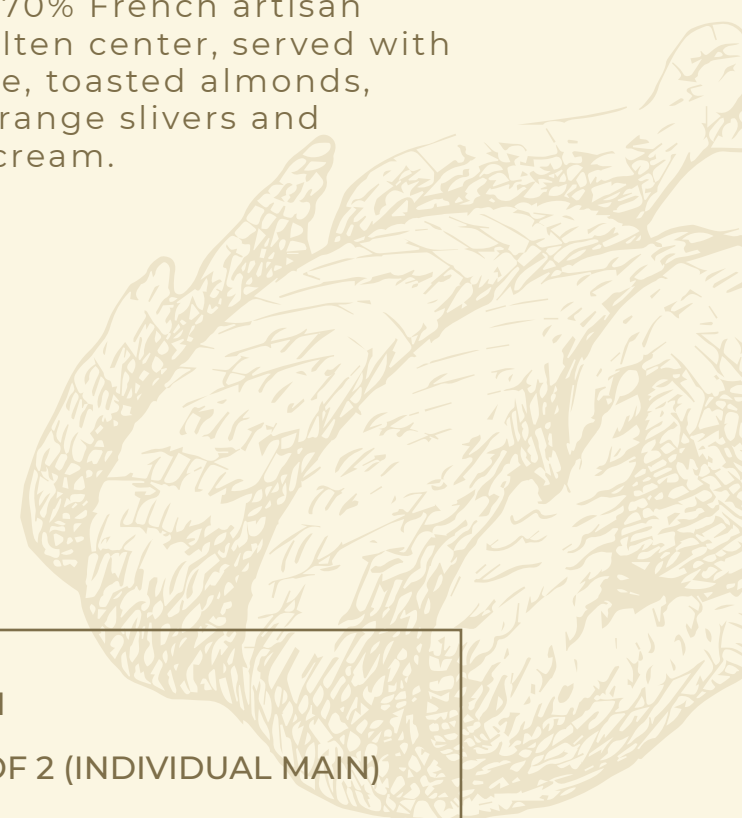
THIRD COURSE ●

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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

GUANAJA CHOCOLATE 🍫 WITH SEA SALT

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.



● CHOOSE 1

○ CHOICE OF 2 (INDIVIDUAL MAIN)

OPTION 1 – RM150 NETT

INDIVIDUAL MENU

FIRST COURSE ●

ROASTED PUMPKIN SOUP 🌿

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

PORCINI AND BABY PORTOBELLO SOUP 🌿

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

FRESH RICOTTA & AVOCADO SALAD 🌿🌱

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers

SECOND COURSE ○

BASIL PESTO WITH VEGAN CRUMBLE 🌿

Vin's premium pesto of parmigiano reggiano, fresh basil and nuts, tossed with tomato confit and a crumbled signature vegan mince.

ACACIA HONEY LEMON SALMON 🌱

Maillard crusted sashimi grade salmon, glazed in buttery rainforest honey soy, on a bed of sauteed savoury greens, toasted almond slivers and sugared lemon.

SOUTH ISLAND LAMB RACK WITH SMOKED ROSEMARY 🌱

Chargrilled lamb rack from Silver Fern Farms New Zealand, marinated with rosemary mustard served with a red wine reduction, charred broccoli and crispy garlic mint aioli.

THIRD COURSE ●

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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

GUANAJA CHOCOLATE WITH SEA SALT 🌱

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.

● CHOOSE 1

○ CHOICE OF 2 (INDIVIDUAL MAIN)

OPTION 2 – RM179 NETT

SHARING MENU

FIRST COURSE

CALAMARI & KAMPUNG EGG 🌿🌱

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

FRESH RICOTTA & AVOCADO SALAD 🌿🌱

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers

SECOND COURSE

VIN'S CLASSIC AGLIO OLIO 🌿

Our famous linguine with garlic parmigiano reggiano sauce, semi-sun dried tomatoes, fresh basil and cashew nut confit.

MARLBOROUGH MUSSEL & TAWAU PRAWN

New Zealand Green Mussels steamed open with white wine, tossed in with garlic chili prawns and Calabria pepper squid. Served with sugared lemon for a zesty twist.

THIRD COURSE

BASIL PESTO WITH VEGAN CRUMBLE 🌿

Our royale pesto of parmigiano reggiano, fresh basil and cashew nuts, tossed with tomato confit and a crumbled signature vegan mince.

BASIL CHICKEN PECORINO ROMANO

Hand cut fettuccine 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.

FORTH COURSE

BASIL PESTO WITH VEGAN CRUMBLE 🌿

Our royale pesto of parmigiano reggiano, fresh basil and cashew nuts, tossed with tomato confit and a crumbled signature vegan mince.

LAMB RAGOUT WITH HAND CUT PAPPARDELLE

A slow braised spiced stew 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.

SEAFOOD PASSATA PARCEL

An ode to the dish over which he proposed to his wife, Vin's gently steams a bounty of fresh seafood layered with mushroom tomato concasse in a sealed bag. This dish takes time but is worth the wait!

FIFTH COURSE

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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

GUANAJA CHOCOLATE WITH SEA SALT 🌱

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.

VANILLA MASCARPONE & SALTED CARAMEL PECAN 🌿🌱

Handmade pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.

● CHOOSE 1 FOR EACH COURSE

OPTION 3 : PASTA – RM110 NETT

SHARING MENU

FIRST COURSE

BABY MUSHROOMS WITH HONEY LEMON CASHEWS

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

FRESH RICOTTA & AVOCADO SALAD

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers.

SECOND COURSE

BASIL MOZZARELLA & OLIVE TAPENADE

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

THIRD COURSE

GARLIC CHILI SEA PRAWNS

Sabah sea white prawns in creamy chilli garlic sauce, fresh ricotta, crunchy arugula and dill leaves.

RICOTTA CRAB IN CHILI AIOLI

Handpicked crab meat in roasted hot peppers, fresh ricotta, dill & chili aioli.

● CHOOSE 1 FOR EACH COURSE

FORTH COURSE

CREMINI & PORCINI MUSHROOM

A spectacular white pizza ensemble of sauteed baby portobello, cremini mushrooms, crumbled porcini dust, topped with Italian sea salt.

SICILIAN SMOKED DUCK

A Sicilian rendition of semi-dried tomatoes, hickory smoked duck bacon strips, rocket leaves, onion compote and aged balsamico.

PAPRIKA LAMB & CUMIN MINT

Smoked hot paprika lamb, over a sauce of cumin mint infused ricotta topped with fresh coriander.

FIFTH COURSE

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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

GUANAJA CHOCOLATE WITH SEA SALT

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.

VANILLA MASCARPONE & SALTED CARAMEL PECAN

Handmade pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.

OPTION 4 : PIZZA – RM110 NETT

SHARING MENU

FIRST COURSE

CALAMARI & KAMPUNG EGG 🌿

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

FRESH RICOTTA & AVOCADO SALAD 🌿

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers

SECOND COURSE

BABY MUSHROOMS WITH HONEY LEMON CASHEWS 🌿

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

CHILI BEETROOT VEGAN MEATBALLS 🌿

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.

CALABRIA LAMB MEATBALLS

Bursting with flavour lamb meatballs slow braised in a spicy tomato reduction.

THIRD COURSE

GRILLED CHILI PADI CHICKEN 🌿

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

BARRAMUNDI WITH CANDIED WALNUT PESTO 🌿

Crispy skin barramundi in a Tuscan white wine basil sauce with reduced red wine, candied walnut pesto, baked asparagus spears and garlic chips.

● CHOOSE 1 FOR EACH COURSE

FORTH COURSE

- PASTA -

BASIL PESTO WITH VEGAN CRUMBLE 🌿

Our royale pesto of parmigiano reggiano, fresh basil and cashew nuts, tossed with tomato confit and a crumbled signature vegan mince.

DUCK BACON GARLIC PECORINO

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

SALMON & SWEET BASIL MASCARPONE

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.

SEAFOOD PASSATA PARCEL

An ode to the dish over which he proposed to his wife, Vin's gently steams a bounty of fresh seafood layered with mushroom tomato concasse in a sealed bag. This dish takes time but is worth the wait!

- PIZZA -

CREMINI & PORCINI MUSHROOM 🌿

A spectacular white pizza ensemble of sauteed baby portobello, cremini mushrooms, crumbled porcini dust, topped with Italian sea salt.

GARLIC CHILI SEA PRAWNS

Hand cut fettuccine 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.

FIFTH COURSE

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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

GUANAJA CHOCOLATE WITH SEA SALT 🌿

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VANILLA MASCARPONE & SALTED CARAMEL PECAN 🌿

Handmade pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.

OPTION 5 – RM138 NETT

SHARING MENU

FIRST COURSE

CALAMARI & KAMPUNG EGG 🌿

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

FRESH RICOTTA & AVOCADO SALAD 🌿

Slices of avocado, ricotta cheese and Valencia oranges, dressed in a zesty grapefruit lime dressing and toasted almond slivers

SECOND COURSE

BABY MUSHROOMS WITH HONEY LEMON CASHEWS 🌿

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

CHILI BEETROOT VEGAN MEATBALLS 🌿

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CALABRIA LAMB MEATBALLS

Bursting with flavour lamb meatballs slow braised in a spicy tomato reduction.

THIRD COURSE

GRILLED CHILI PADI CHICKEN 🌿

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

SOUTH ISLAND LAMB RACK WITH SMOKED ROSEMARY

Chargrilled lamb rack from Silver Fern Farms New Zealand, marinated with rosemary mustard served with a red wine reduction, charred broccoli and crispy garlic mint aioli.

ACACIA HONEY LEMON SALMON

Maillard crusted sashimi grade salmon, glazed in buttery rainforest honey soy, on a bed of sauteed savoury greens, toasted almond slivers, sugared lemon.

● CHOOSE 1 FOR EACH COURSE

FORTH COURSE

- PASTA -

BASIL PESTO WITH VEGAN CRUMBLE 🌿

Our royale pesto of parmigiano reggiano, fresh basil and cashew nuts, tossed with tomato confit and a crumbled signature vegan mince.

DUCK BACON GARLIC PECORINO

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

SALMON & SWEET BASIL MASCARPONE

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- PIZZA -

CREMINI & PORCINI MUSHROOM 🌿

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GARLIC CHILI SEA PRAWNS

Hand cut fettuccine 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.

FIFTH COURSE

SATIN TOFFEE CAKE WITH DULCE DE LECHE

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GUANAJA CHOCOLATE WITH SEA SALT 🌿

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VANILLA MASCARPONE & SALTED CARAMEL PECAN 🌿

Handmade pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.

OPTION 6 – RM128 NETT

BEVERAGE MENU

All beverages need to be pre ordered 7 days in advance. Please click the link to view the beverage menu.

Note: do not purchase from this link, simply view menu only.

Let our team know what you want to pre order and we will do so accordingly.

[CLICK HERE](#)

The Gallery

Food & Drink

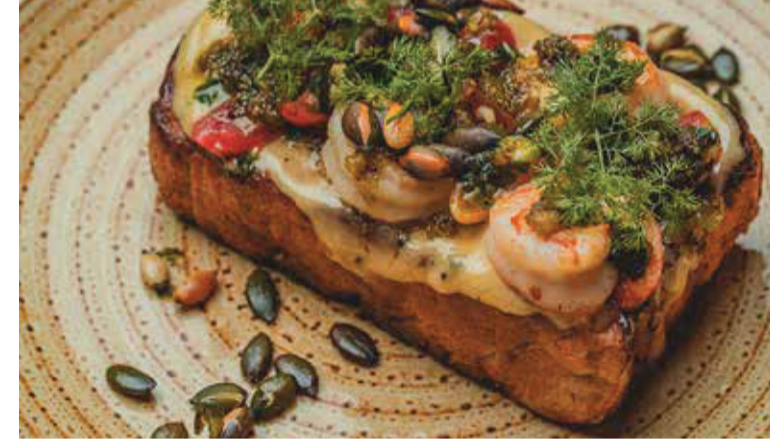
OUR CULINARY INNOVATOR, NAVIN KARU BELIEVES THAT 'HE WHO MASTERS THE SALT, MASTERS THE KITCHEN'. HAVING SAID THAT, WE DO NOT ADD PRESERVATIVES AND MSG, ARTIFICIAL FLAVOURS IN OUR FOOD.



48-HOUR FERMENTED PIZZA DOUGH

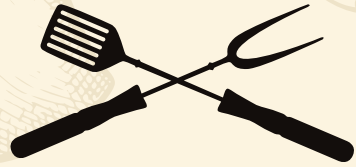


FRESH PASTA ROLLED UPON ORDER



WHICH DRINK IS THE BEST TO PAIR WITH YOUR MEAL?





BIG BOYZ at
BARBEQUE



Vin's



Malaysia's Gourmet BBQ Specialist

We specialise in using top notch grass fed meat and made from scratch marinades. We put EASE where you need it, TASTE where you want it.

2 Services We Provided

Big Boyz Buffet

FOR 30-120 PAX

30 PAX: RM2.9K - RM4.5K

40 PAX: RM3.6K - RM5.8K



Big Boyz Live Lamb Station

FOR 20-30 PAX

RM2.8K - RM3K

FOR ENQUIRY / INFORMATION,
PLEASE CONTACT:

Kyle: 012-3737015
Event Catering Manager

2013
2014
2015
2016
2019

Travelers' Choice™



CLICK THE ICONS TO VIEW MORE INFORMATIONS.

 Vin's Restaurant
 vinski
 Vin's Restaurant
 vinsrestaurant.com

Clients





Vin's

KUALA LUMPUR

EST 14 JULY 2010

VIN'S GROUP BOOKINGS



INSPIRED IN ITALY PERFECTED IN MALAYSIA