

MOONBOW

Modern European. Asian influence.
Dishes that'll make you fall in love all over again.

SMALL PLATES TO KICKSTART YOUR MEAL

Garden of Escargot <i>Hors d'oeuvres with Fresh Micro Cress, Truffle Gelato, Lychee Pearl, Mushroom Soil, Mashed Edamame</i>	23
3pc Sea Urchins <i>Rich, creamy Uni on toast with French Butter & Caviar</i>	28
Wagyu Carpaccio <i>Seared Wagyu Beef slices with Purple Mustard & Truffle Shoyu</i>	28
Moonbow Oyster Bay <i>Ice Smoke Fine de Claire Oysters, Oyster Leaves, Yuzu Gel, Cucumber pearl, Yuzu Granita</i>	10/PC (MIN.2)
Burrata "Boo-rah-tuh" <i>Creamy Burrata, Yuzu Gel, Flinders Rose, Watermelon Tartare, Balsamic Reduction Pipette</i>	23
Octopus "Tentacles de Poulpe" <i>Grilled Paprika Octopus Tentacles & Clams, with Smashed Sweet Purple Potato</i>	29
Foie Gras <i>Foie Gras with Caramelized Grape & Prune, served with Micro Cress, Chicken Floss, Balsamico Pearl & Lychee Pearl</i>	22

SOUL BOOSTER SOUPS

Crustaceans Bisque 25

Soup of French Origin, Coulis of Crustaceans, Crab Timbale, Clam

Jerusalem Artichoke 25

64 °C Sous Vide Egg, Caviar, Sunchoke Chips

Silkie Fowl Consommé 25

Silkie Fowl Roll, Forest mushroom, Dried Forest Fruit, Hand Egg Custard

WHOLE SOME VEGETABLES FOR HEALTHIER LIVING

Heart of Palm 23

Sous Vide & Grilled Heart of Palm, Aged 3 Years Balsamico Pipette, Balsamic Pearl, Mesclun Salad, Honey Mustard

"Burnt" Caesar 21

Baby Romaine, Mushroom Soil, Bacon, Crispy Lava Egg

Cauliflower Bloom 25

Warm Cauliflower Floret, Dehydrate Cauliflower, Cauliflower Cous Cous, Cauliflower Purée, Mixed Nuts Crumbs, Garlic Crumbs, Cress, Hollandaise

The Heirloom Tomatoes 21

Fresh Heirloom Tomatoes, Marinated Heirloom Tomatoes, Heirloom Tomatoes Paper, Aged 3 years Balsamico Pipette, Balsamic Foam

Texture of Beetroot 21

Pickled Baby Beetroot, Ricotta Cheese, Beet Gel, Beetroot Powder

SATISFYING SPUDS

Potato Rock 18

Potatoes, Coconut Cream, Crispy Coconut Flakes

Ugly Truffle Idaho Potato 18

Truffle Perfumed Idaho Potato, Crispy Bacon

Cheesy Truffle Curly Fries 18

Truffle Perfumed Crispy Curly Fries, Parmesan Cheese, Truffle Mayo Dips

TANTALIZING EUROPEAN PLATES

Tomahawk de Swine (Serves 2) 68

Untrimmed 4-Day Aged Young Pork Tomahawk Chop, Roasted Garlic, Caramelized Lime, Pineapple Compote, BBQ Glaze

Angus Beef Short Ribs 68

Braised 100-Day Grain Fed Angus Beef Short Ribs, Smoked

The Seriously Iron Steak 58

Grilled Beef Flat Iron Steak, Foie Gras Port Wine Jus, Red Peppercorn, Tian of Tomatoes

Filet de Barramundi 38

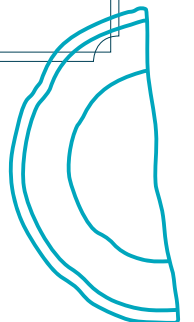
Grilled Filet de Barramundi, Fresh Herbs, Curry Infused Hollandaise, Tian of Cherry Tomatoes

The Salmon Fish & Chips (Serves 2) 68

Norwegian Salmon de Filet, light Batter, Mashed Edamame, Potato "Rock", Honey Mustard Dips, Tartar Dips, served in an English Picnic Luggage

Champignon Cod De Filet 58

Baked Cod De Filet, Sauce Creme Champignon, Gold Flakes, Black Garlic



MOONBOW

Modern European. Asian influence.
Dishes that'll make you fall in love all over again.

CHEF HEMAN'S MODERN EUROPEAN, ASIAN INFLUENCE DELIGHTS

Black Silkie Poulet 38

Chargrilled Black Silkie Chicken Leg, Garlicky Crumb, Bearnaise sauce, Wolfberry Mashed, Black Garlic Purée, Ugly Heirloom Tomatoes, Chives

Baby Swine Jowl Steak 38

Pork Jowl Steak "Ton Toro", Lemongrass, Asian's Creamy Salted Egg Curry Sauce, Crispy Lotus Roots Chips

Fermented Red Yeast Wine 38

Filet de Barramundi, Fermented Red Glutinous Rice Wine, Oyster Mushroom, Sweet Alyssum Flower

Heman's Impossible Shakshouka [V] 38

Impossible Meat Ball, 64C Egg, Tomato Coulis, Herbs, Ugly Heirloom Tomatoes

CHEF HEMAN'S ASIAN GRAIN CROP WONDERLAND

Chef Heman's Black Berry 4-Grain Healthy Rice

*Black Berry Rice, Red Rice, Barley,
Pearl Rice, Olive Leaves,
Chinese Lap Cheong Sausage*

+

Roasted Pork Jowl "Ton Toro" 38 Impossible Meat Patties [V] 28

THE MOONBOW REDISCOVERY DESSERT BOX

Treasure Drawer (Serves 2-3) 32

*Mango Passion Mousse, Petite Apple Crumble Tartlets,
Financier Raspberry, Chocolate Pralines,
Yuzu Star Anise Pate fruit, Truffle Cheese Macaron
Choice of Pistachio Chocolate Souffle or The Cendol*

DESSERT: A SWEET ENDING WITH ASIAN INFLUENCE

My Cendol 18

*Green Cendol, Coconut, Gula Melaka, Red Bean,
Attap Seed, Burnt Meringue*

Oolong Tea-ramisu 16

Oolong Tea Infused Tiramisu

Crème Brûlée Cempedak 16

The Burnt Cream, Cempedak, Fruity Compote, Flambe

My Apple Crumble 18

Apple Compote, Vanilla Gelato, Cinnamon Churro

Souffle 18

Pistachio, Chocolate, Yuzu Sorbet

