

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, Fruity Pearl, Charcoal & Garlic Soil, Mashed Edamame</i>	23
Sea Urchins <i>Rich Creamy Uni On Toast With French Butter & Caviar</i>	28 (3PC)
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, Parma Ham, Yuzu Gel, Flinders Rose, Watermelon Tartare, Balsamic Reduction Pipette</i>	25
Octopus "Tentacles de Poulpe" <i>Grilled Paprika Octopus Tentacles & Clams, Smashed Sweet Purple Potato</i>	29
Foie Gras <i>Foie Gras With Caramelized Grape & Prune, Micro Cress, Chicken Floss, Balsamico Pearl, Fruity Pearl</i>	28
Prawn "Gambas" <i>Ocean Tiger Prawn, Coconut Emulsion, Kale, Coconut Crumbs</i>	28

Add: Parma Ham 10 / Truffle Pate 16 / Uni 18 / Foie Gras 22

SOUL BOOSTER SOUPS

Crustaceans Bisque 27

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

Jerusalem Artichoke 26

64°C Sous Vide egg, Caviar, Sunchoke Chips

Silkie Fowl Consommé 25

Silkie Fowl Roll, Forest Mushroom, Dried Forest Fruit, Hen's Egg Custard

WHOLESOME 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 Fried Hen's Egg

Cauliflower Bloom 25

Warm Cauliflower Floret, Dehydrated Cauliflower, Cauliflower Cous Cous, Cauliflower Puree, Cress, Garlic Sauce

The Heirloom Tomatoes 21

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

Texture Of Beetroot 21

Golden Beetroot, Pickled Baby Beetroot, Beetroot Cream, Beetroot Gel, Beetroot Powder, Beetroot Chips

SATISFYING SPUDS

Potato Rock 18

Potatoes, Truffle Mayo Dips

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

DESSERT: A SWEET ENDING WITH ASIAN INFLUENCE

My Cendol 18

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

Tea-choco Misu 16

Tea-infused Tiramisu, White Chocolate

Crème Brûlée Cempedak 18

The Burnt Cream, Cempedak, Fruity Compote, Flambe

My Apple Crumble 18

Apple Compote, Vanilla Gelato, Cinnamon Churro

Souffle 18

Pistachio, Chocolate, Yuzu Sorbet

THE MOONBOW REDISCOVERY DESSERT BOX

Treasure Drawer (Serves 2-3) 38

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

All Chocolatey Wonderland 42

Chocolate Fudge, Chocolate Lava Brownies, Tea-choco Misu, Dark Chocolate, Mango Mousse



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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 Rib 68

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

The Seriously Wagyu Iron Steak (MBS 4-5) 68

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

Hokkaido Scallops Orzo 38

Hokkaido Scallops, Creamy Orzo, Champignon Mushrooms, Grated Parmigiano-Reggiano

Seafood Paella de Orzo 58

Ocean Prawn, Clam, Salmon Confit, Crustaceans Bisque, Orzo

The Sea Master Treasure "Tingkat Box" (Serves 2-3) 78

Lobster Thermidor, Crispy Moonbow Oyster Bay, Yuzu Gel, Caviar, Hokkaido Scallops, Lime Emulsion

Heman's Impossible Shakshouka 38

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

Baby Swine Jowl Steak 38

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

Add: Truffle Pate 16 / Uni 18 / Foie Gras 22

CHEF HEMAN'S MODERN EUROPEAN, ASIAN INFLUENCE DELIGHTS

My "Teochew" Pork Collar Schnitzel 38

Iberico Pork Collar Schnitzel, Heman's Salty & Spicy Teochew Sweet Bean Sauce, Grated Parmigiano-Reggiano, Sunny Egg, Curly Fries, Buttered Kai Lan

Black Silkie Poulet 41

Chargrilled Black Silkie Chicken Leg With Feet, Puff Pastry Rolled Silkie Chicken Breast, Foie Gras, Garlicky Crumb, Bearnaise sauce, Wolfberry Mashed, Black Garlic, Ugly Heirloom Tomatoes, Chives

Soft Shell Crab Orzo 38

Heman's Chili Crab Orzo, Crispy Soft Shell Crab, Egg Drop, Coconut Gelato, Cress

Fermented Red Yeast Wine 38

Filet de Barramundi, Fermented Red Glutinous Rice Wine, Oyster Mushroom, Crispy Barramundi Roe

"Heman-zing" Plant-Based BBQ Chic-ken 38

Tindle Chicken, Spicy BBQ Sauce, Mashed Potatoes, Pineapple Compote, Olive Pearl, Seasonal Vegetables

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) 38

Prices are in Singapore Dollars, exclusive of 10% service charge & prevailing goods and services tax.