

MOONBOW

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

4-COURSE WEEKDAY SET DINNER @ 89 (CHOICE OF 1 SMALL PLATE, 1 SOUP, 1 BIG PLATE & 1 DESSERT)

5-COURSE WEEKDAY SET DINNER @ 99 (CHOICE OF 2 SMALL PLATES, 1 SOUP, 1 BIG PLATE & 1 DESSERT)

• Available from Monday to Thursday •

SMALL PLATES

Garden of Escargot +\$5

Hors d'oeuvres With Fresh Micro Cress, Truffle Gelato, Fruity Pearl, Charcoal & Garlic Soil, Mashed Edamame

Wagyu Carpaccio +\$5

Seared Wagyu Beef slices with Purple Mustard & Truffle Shoyu

Heart Of Palm

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

Texture Of Beetroot

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

Cauliflower Bloom

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

The Heirloom Tomatoes

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

SOUL BOOSTER SOUPS

Crustaceans Bisque

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

Silkie Fowl Consommé

Silkie Fowl Roll, Forest Mushroom, Dried Forest Fruit

BIG PLATES

Angus Beef Short Ribs +\$10

100-Day Grain Fed Angus Beef Short Ribs, Smoked

The Seriously Wagyu Iron Steak (MBS 4-5) +\$10

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

Black Silkie Poulet

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

Fermented Red Yeast Wine

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

Heman's Impossible Shakshouka

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

Chef Heman's Black Berry 4-Grain Healthy Rice

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

Add on: Roasted Pork Jowl "Ton Toro" or Impossible Meat Patties [V]

Add Foie Gras or Uni at \$15

A SWEET ENDING

Tea-choco Misu

Tea Infused Tiramisu, White Chocolate

Crème Brûlée Cempedak

The Burnt Cream, Cempedak, Fruity Compote, Flambe

My Apple Crumble

Apple Compote, Vanilla Gelato, Cinnamon Churro



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