

MOONBOW

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

2-COURSE WEEKDAY SET LUNCH @ 38 (CHOICE OF 1 SMALL PLATE/SOUP & 1 BIG PLATE)

3-COURSE WEEKDAY SET LUNCH @ 48 (CHOICE OF 1 SMALL PLATE/SOUP, 1 BIG PLATE & 1 DESSERT)

• Available from Monday to Friday •

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

Boo-rah-tuh Burrata

Creamy Burrata, Yuzu Gel, Flinders Rose, Watermelon Tartare, Balsamic Reduction Pipette

Heart Of Palm

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

"Burnt" Caesar

Baby Romaine, Mushroom Soil, Bacon, Crispy Lava Egg

Cauliflower Bloom

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

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

Braised 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

Baby Swine Jowl Steak

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

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

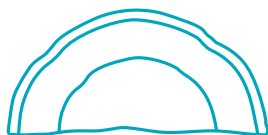
My Apple Crumble

Apple Compote, Vanilla Gelato, Cinnamon Churro

Crème Brûlée Cempedak

The Burnt Cream, Cempedak, Fruity Compote, Flambe

Add 12 for a glass of house pour (choice of Prosecco, white or red wine)



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