


MOONBOW

TAKEAWAY SELECTIONS

Modern European • Asian Influence

SMALL PLATES

RAW & CURED

Burrata “Boo-rah-tuh” 23 
Burrata, Parma Ham, Yuzu Gel, Watermelon Tartare,
Balsamic Reduction Pipette

FROM THE GARDEN

Garden of Escargot 23 
Baked Escargot, Charcoal & Garlic Soil, Mashed Edamame

Heart Of Palm 19
Heart Of Palm, Balsamic Pearl, Mesclun Salad, Honey Mustard

“Burnt” Caesar 18
Baby Romaine, Bacon, Fried Hen’s Egg

Cauliflower Bloom 20 
Cauliflower Floret, Dehydrated Cauliflower, Cauliflower Cous
Cous, Cauliflower Puree

Cheesy Truffle Curly Fries 16
Truffle Perfumed Crispy Curly Fries, Parmesan Cheese,
Truffle Mayo Dips

PLANT-BASED

Heman’s Black Berry 4-Grain Rice (V) 29 
Beef Impossible, Black Berry Rice, Red Rice, Barley, Pearl Rice

Crispy Cheesy Impossible Pork Ball 26
Pork Impossible, Mozzarella Cheese, Tomato Coulis

Heman’s Impossible Beef Shakshouka 29 
Beef Impossible, Egg, Tomato Coulis, Ugly Heirloom Tomatoes

FROM THE LAND

Spicy Garlicy Black Silkie Poulet 28 
Sous Vide Black Silkie Poulet, Garlicy Cajun BBQ sauce,
Tian Of Tomatoes

Foie Gras 27
Foie Gras, Caramelized Grape & Prune, Chicken Floss, Fruity Pearl

The Pork Confit, Chicharrones 28
Pork Belly Confit, Brown Jus, Crispy Lotus Roots Chips,
Chicharrones

FROM THE SEA

Octopus “Tentacules de Poulpe” 29 
Octopus Tentacles, Clams, Smashed Sweet Purple Potato

Prawn “Gambas” 24
Sea Prawn, Coconut Emulsion, Kale

Hokkaido Scallops Orzo 27
Hokkaido Scallops, Orzo, Champignon Mushrooms,
Grated Parmigiano-Reggiano

Smoke Eel Unagi Toast 26 
Grilled & Smoke Eel Unagi, Butter Brioche

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SHARING BIG PLATES

FROM THE LAND

Tomahawk de Swine 68

(Serves 2)
Untrimmed 4-Day Aged Young Pork Tomahawk Chop,
Pineapple Compote

Sanchoku Wagyu Striploin F1 58

Sanchoku Wagyu Striploin F1 (MBS 6-7),
Foie Gras Jus, Tian of Tomatoes

Angus Beef Short Rib 58

100-Day Grain Fed Angus Beef Short Ribs, Smoked

Heman's BBQ Iberico Prime Ribs 68

(Serves 2)
BBQ Iberico Prime Ribs, Micro Cress

Baby Swine Jowl Steak 36

Pork Jowl Steak "Ton Toro", Lemongrass,
Black Pepper Sauce, Crispy Lotus Roots Chips

FROM THE SEA

Fermented Red Yeast Wine 38

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

Salmon Fish & Chips Luggage 65

(Serves 2-3)
Norwegian Salmon de Filet, Mashed Edamame,
Potato "Rock", Honey Mustard Dips, Tartar Dips

Champignon Cod de Filet 42

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

The Sea Master Treasure

"Tingkat Box" 68 (Serves 2-3)
Lobster Thermidor, Crispy Oyster, Hokkaido Scallops

Heman's Chilli Crab King Prawn 38

Grilled King Prawn, Heman's Chilli Crab Sauce,
Asian Pappardelle, Crispy Leggy Decapods,
Coconut Gelato

DESSERT

My Apple Crumble 18

Apple Compote, Cinnamon Churro

Chocolate Fudge Cake 16

74% Dark Ganache Chocolate Cake

All Chocolatey Wonderland 42

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