

MOONBOW

Modern European • Asian Influence

WEEKEND BRUNCH & ROAST

Saturday & Sunday 11am - 3pm

BRUNCH

Heman's Orzo Nasi Lemak 29

Coconut Creamy Orzo, Homemade Onion Sambal Chilli, Salmon Fish Fillet, Sunny-Side Up Egg, Pickled Cucumber, Tomato, Crispy Chicken Wing, Luncheon Meat, Spiced Nuts

Heman's Impossible Beef Shakshouka 29

Beef Impossible, Egg, Tomato Coulis, Ugly Heirloom Tomatoes

Moonbow Hen's Egg Benedict 25

Avocado Gratin, Poached Egg, Butter Brioche, Burnt Citrus Hollandaise, Smoked Salmon, Bacon, Mesclun Salad

Mushroom Truffle Risotto 31

Risotto, Black Truffle, Oyster Mushroom

Chicken Schnitzel 4-Grain Asian Rice Bowl 22

Black Berry 4-Grain Rice, Chicken Schnitzel, 64°C Hen's Egg

Smoke Eel Unagi 4-Grain Asian Rice Bowl 29

Black Berry 4-Grain Rice, Smoked Eel, 64°C Hen's Egg

Pork Impossible 4 Grain Asian Rice Bowl 29

Pork impossible Meat, Black Berry 4 Grain Rice, 64°C Hen's Egg

Chicken Schnitzel Brioche 22

Crispy bacon Bits, Crispy Chicken Boneless, Onion, Lettuce, BBQ Sauce, Cheese

Cheesy Pork Impossible Brioche 26

Cheesy Pork Impossible, Onion, Roman Lettuce, Cajun BBQ Sauce

ROAST

Heman's BBQ Iberico Prime Ribs 68 (Serves 2)

BBQ Iberico Prime Ribs, Micro Cress

Sanchoku Wagyu Striploin F1 58

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

Ocean Barramundi 38

Roasted Barramundi, Tobiko, Sautéed Farm Vegetable, Lemon Cream Velouté

Crispy Fin & Leather Drawer 39

Cheesy Truffle Potato Popcorn, Crispy Chicken Filet, Crispy Salmon Filet, Mesclun Salad, Cheesy Dips

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

SIDES

Cheesy Truffle Curly Fries 16

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

Brussel Sprout 15

Maple Buttered Brussel Sprout, Crispy Radish, Bacon Bits

Yorkshire Pudding 6.50/pc

Baked Pudding Made From A Batter of Eggs, Flour & Milk

Apple Waldorf Salad 13

Green Smith Apple, Pineapple, Mayonnaise, Sultana Raisins

 MOONBOW SIGNATURES

 CHEF RECOMMENDATION

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SMALL PLATES

Garden of Escargot 23

Baked Escargot, Truffle Gelato, Charcoal & Garlic Soil, Mashed Edamame

Moonbow Oyster Bay 10/pc (min 2pcs)

Ice Smoke Fine de Claire Oysters, Oyster Leaves, Yuzu Gel, Yuzu Granita

Corn-fed Chicken 21

Sous Vide Corn-fed Chicken Leg Boneless, Cajun BBQ Sauce, Garlic Crips, Cucumber

Wagyu Beef Carpaccio 23

Searched Wagyu Beef Slices, Mustard, Truffle Shoyu

Burrata "Boo-rah-tuh" 23

Burrata, Parma Ham, Yuzu Gel, Watermelon Tartare, Balsamic Reduction Pipette

Sea Urchins Crema Avocado 26

Uni, Crema Avocado, Caviar

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

SOUP

Crustaceans Bisque 19

Coulis of Crustaceans, Crab Timbale, Clam

Jerusalem Artichoke 18

64°C Sous Vide Egg, Caviar, Sunchoke Chips

DESSERT

My Cendol 18

Green Cendol, Coconut Panna Cotta, Gula Melaka, Red Bean, Attap Seed

Tea-ramisu 16

Tea infused Tiramisu

Crème Brûlée Cempedak 18

Burnt Cream, Cempedak, Fruity Pearl, Popping Candy

My Apple Crumble 16

Apple Compote, Cinnamon Churro

Souffle 19

Pistachio, Chocolate, Yuzu Sorbet

Impossible "Bacon" Cheesecake 19

Pork Impossible, Cream Cheese, Vanilla Gelato

MOONBOW REDISCOVERY DESSERT BOX

Treasure Drawer 38 (Serves 2-4)

Mango Passion Mousse, Apple Crumble, Financier Raspberry, Yuzu Pate, Truffle Cheese Macaron, Orange Granita

Choice of Pistachio Chocolate Souffle or The Cendol

All Chocolatey Wonderland 42 (Serves 2-4)

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

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