



MON MONO

LUNCH MENU

STARTERS

Caprese Salad

Heirloom Tomato / Buffalo / Balsamic Dressing

Norway Salmon Crudo

Ikura / Avocado Puree / Ponzu / Herbs Oil / Roasted Hazelnut

Slow-cooked A4 Wagyu Tataki (add 68)

Caramelized Onion Puree / Japanese Egg Yolk / Horseradish Cream & Ponzu Dressing

SOUP OF THE DAY

MAINS

Homemade Seafood Spaghetti

Garlic / Chili / Clams / Courgette / Tomato / White Wine

French Chicken Supreme

Baby Carrot / Mashed Potato / Wild Mushroom Sauce

Roasted Barramundi with Bouillabaisse

Scallop / Broccolini / Herbs Oil

Slow-cooked Wagyu Beef Cheek (add 68)

Black Truffle / Ratatouille / Parsnip / Gravy

DESSERT SURPRISE

Four Courses | 388 per guest

*(1 Starter + Soup + 1 Main + Dessert)
+ 80 for an extra Starter
+ 28 for Coffee or Tea*

Sommelier's selection: 3-glass 75ml wine pairing | 268 per guest

*Prices are in Hong Kong Dollars and subject to 10% service charges.
Please inform us of any food allergies or dietary requirements prior to ordering.*