


A La Carte

小食

SNACK

	日本枝豆 Japanese Edamame	\$58
	炸薯條 French Fries with Black Truffle Mayo	\$78
	日式炸雞 Crispy Chicken with Tempura Corn in Seaweed Dressing	\$88
	串燒拼盤 Assorted Kushiyaki Platter Chicken x2 Chicken Skin x2 Beef x2 with Teriyaki Sauce	\$88
	炒澳洲活藍青口 Fresh Blue Mussel with Homemade Confit Cherry Tomato, Chorizo, Brown Butter Sauce	\$108
	天婦羅拼盤 Assorted Tempura Platter Shrimp, Squid, Pumpkin, Eggplant with Homemade Ponzu Sauce	\$118

前菜

STARTER

	羅馬生菜芯沙律 Romaine Heart Salad Topped with Egg, Parmesan Cheese & Green Apple, Mentaiko Buttermilk Sauce	\$88
	甜味噌紅菜頭沙律 Sweet Miso-roasted Beetroot Salad Roasted Caramel Peanut, Watermelon Radish, Pesto Sauce	\$98
	鴨肉香橙酸汁雜菜沙律 Duck Meat Mixed Salad Orange, Cherry Tomato, Orange Ponzu Sauce	\$108
	澳洲和牛他他 Australian Wagyu Beef Tartare Egg Yolk Puree, Lotus Chips, Tempura Seaweed	\$148

飯及意大利麵

RICE & PASTA

	傳統蒜香橄欖油意大利麵 Spaghetti Aglio E Olio	\$88
	傳統蕃茄芝士直通粉 Penne Al Pomodoro	\$98
	黑松露雜菌露筍意大利麵 Spaghetti with Truffle Mushroom Cream Asparagus, Mushroom, Parmesan Cheese	\$128
	挪威三文魚刺身蕎麥冷麵 Seared Norway Salmon Sashimi Cold Soba with Homemade Ponzu Sauce	\$138
	香蒜辣椒橄欖油鴨肉吸管麵 Bucatini Duck Meat Aglio E Olio	\$148
	海鮮他他蓋飯 Assorted Seafood Tartare Poke Rice Salmon, Spot Shrimp, Scallop, with Kombu Soy Sauce	\$168
	日本廣島蠔天婦羅冷烏冬 Tempura Hiroshima Oyster Cold Udon with Tomato Consommé	\$188

A La Carte

自家製 意大利麵

HOMEMADE PASTA



自家製蟹肉寬麵 **Homemade Seaweed Fettuccine**
with Japanese Crab Meat, Uni Miso Sauce

\$208



自家製櫻花蝦帶子意大利麵
Homemade Spaghetti, Scallop & Sakura Shrimp
with Spicy Cherry Tomato Lobster Sauce

\$208

主菜

MAIN

香煎挪威三文魚配櫻花蝦海鮮濃汁
Norway Salmon with Seafood Stew

Mussel, Sakura Shrimp, Squid, Cherry Tomato

\$188

法式香煎春雞(半隻) **Half Spring Chicken "Francaise"**

Stir Fry Vegetable with Black Garlic, Carrots Puree, Creamy Mushroom Sauce

\$198



24小時慢煮北海道千歲う米豚腩
24-hr Slow-cooked Hokkaido Umaiton Pork Belly

with 30-hr Slow-cooked Wagyu Beef Cheek & Tendon Stew, Mashed Potato

\$258



阿根廷肉眼 **Argentinian Angus Ribeye**

Smoked Red Bell Pepper Puree, Mashed Potato, Black Garlic Puree, Jalapeno Salsa

\$288

澳洲封門柳 **Australia Hanger Steak**

Pickled Enoki Mushroom, Red Onion, Tosazu Sauce

\$318

甜點

DESSERT

自家製馬卡龍雪糕三文治
Homemade Macaron Ice Cream Sandwich

Bailey's OR Oreo OR Green Tea

\$78

陰雨連連 **Rainy Day**

Sesame Mousse Cake

\$88



焦糖香蕉牛角包窩夫 **Caramel Banana Croffle**

\$98

120分鐘無限量任飲套餐 · 指定氣泡酒、白酒及紅酒
120mins Free-flow Package . Selected Sparkling Wine, White Wine & Red Wine

Monday to Friday (Available on Dinner)

星期一至星期五 (晚市供應)

Saturday, Sunday & Public Holiday (Available all day)

星期六、星期日及公眾假期 (全日供應)

\$138 / 每位 Per Person



Monmono Signature 特色推介

10% service charge applies

加一服務費

Please inform us of any food allergies or dietary requirements prior to ordering

若有任何食物過敏和特殊的飲食要求，請與我們聯絡

MONMONO

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