



## 3 COURSE \$208

### STARTER

 **SWEET MISO- ROASTED BEETROOT SALAD**  
roasted caramel peanut, burrata, pesto sauce

**ROMAINE HEART SALAD**  
topped with anchovy, egg, sakura shrimp and parmesan cheese. mentaiko buttermilk sauce

**AUSTRALIAN WAGYU BEEF TARTARE** (ADDITIONAL \$38)  
egg yolk puree, lotus chips, tempura seaweed

**DAILY SOUP**  
served with fresh bread

### MAIN


**ASSORTED SEAFOOD TARTARE POKE RICE** (ADDITIONAL \$48)  
salmon, spot shrimp, scallop, kumbu soy sauce

**AUSTRALIAN M7 WAGYU FLAP MEAT "TATAKI STYLE" POKE RICE**  
served with sour carrot salad, tempura shimeji mushroom. chill black pepper sauce

 **HOMEMADE SPAGHETTI WITH SMOKED EEL & SCALLOP**

**SEARED NORWAY SALMON SASHIMI COLD SOBA**  
torched. served with ikura and ponzu sauce


**SEASONAL FOREST MUSHROOM UDON**  
in black garlic soup with onsen egg

 **24-HR SLOW-COOKED HOKKAIDO UMAITON PORK BELLY** (ADDITIONAL \$48)  
on a bed of 30 hr cooking wagyu beef cheek and tendon stew, mashed potato


### ADDITIONAL SIDES

**FRENCH FRIES** **+\$48**  
choose black truffle mayo or roasted garlic mayo sauce  
... extra sause +\$5

**CRISPY CHICKEN** **+\$58**  
with tempura corn in seaweed sesame dressing

 **FRESH BLUE MUSSEL** **+\$68**  
cook with homemade confit cherry tomato,  
chorizo, brown butter cream sauce

### DESSERT

 **HOMEMADE MACARON ICE CREAM SANDWICH** **+\$68**  
low-sugar recipe of macaron with homemade ice cream.  
choose bailey's, oreo or green tea

**MINI CROFFLE** **+\$48**  
freshly made upon order. choose caramel banana,  
peanut butter & condensed milk or salted egg yolk

**COFFEE / TEA**  
...upgrade to cold drinks \$2  
...upgrade to non-alcohol special drink \$58

All prices are subjected to 10% service charge

 **Monmono Signature**

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