



MON MONO

DINNER MENU

Amuse Bouche

Fresh Oyster

Japanese Oyster / Ikura / Herbs Oil

Black Angus Beef Carpaccio

Passion Fruit Vinaigrette / Hollandaise / Nuts

-or-

Otokomae Tofu Panna Cotta

Ikura / Crispy Wild Rice

-or-

Osstera Caviar (add 258)

Spanish Red Prawn / Boton Ebi

* Surprise Dish *

Homemade Chanterelle Tortellini

Wild Mushroom / Parmesan Cheese / Béchamel Sauce

* Seasonal Special *

Chawanmushi

Crab / Sea Urchin / Saffron Seafood Blanc

Main

French Chicken Supreme

Mashed Potato / Sauteed Vegetables / Porcini Sauce

-or-

Slow Cooked Hokkaido Uमितon Pork Belly

Mashed Potato / Three Peppercorn Sauce

-or-

A4 Wagyu "2 Way" (add 198)

A4 Miyazaki Wagyu Sirloin / Tenderloin Tempura / Pumpkin / Black Garlic Sauce

Dessert Surprise

Six Courses		888 per guest
Seven Courses*		1088 per guest
Eight Courses**		1288 per guest

Sommelier's selection: 4-glass 75ml wine pairing		488 per guest
3-glass Signature Mocktail pairing		288 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.*