

SET LUNCH

STARTERS

◆ **Sweet Miso- Roasted Beetroot Salad**  
*Roasted Caramel Peanut, Burrata. Pesto Sauce*

**Romaine Heart Salad**  
*Topped With Anchovy, Egg, Sakura Shrimp & Parmesan Cheese  
 Mentaiko Buttermilk Sauce*

**Australian Wagyu Beef Tartare (ADD \$38)**  
*Egg Yolk Puree, Lotus Chips, Tempura Seaweed*

DAILY SOUP

*Served with Fresh Bread*

MAINS

**Assorted Seafood Tartare Poke Rice (ADD \$48)**  
*Salmon, Spot Shrimp, Scallop. Kombu 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. Ponzu Sauce*

**Seasonal Forest Mushroom Udon**  
*In Black Garlic Soup With Onsen Egg*

◆ **24-Hr Slow-Cooked Hokkaido Umaiton Pork Belly (ADD \$48)**  
*On A Bed Of 30 Hr Cooking Wagyu Beef Cheek & Tendon Stew,  
 Mashed Potato*

ADDITIONAL SIDES

**French Fries** +\$48  
*Choose Black Truffle Mayo Or Roasted Garlic Mayo Sauce  
 (Extra Sauce \$5)*

**Crispy Chicken** +\$58  
*With Tempura Corn In Seaweed Sesame Dressing*

◆ **Fresh Blue Mussel** +\$68  
*Cook With Homemade Confit Cherry Tomato, Chorizo,  
 Brown Butter Sauce*

DESSERTS

**Mini Croffle** +\$48  
*Freshly Made Upon Order  
 Choose Caramel Banana,  
 Peanut Butter & Condensed Milk or Salted Egg Yolk*

◆ **Homemade Macaron Ice Cream Sandwich** +\$68  
*Low-Sugar Recipe Macaron With Homemade Ice Cream  
 Choose Bailey's, Oreo or Green Tea*

COFFEE or TEA

*...upgrade to cold drink \$5  
 ...upgrade to latte & cappuccino \$10  
 ...upgrade to non-alcohol special drink \$58*

Saturday, Sunday & Public Holiday

*#120mins Free-Flow  
 Selected Sparkling Wine, White Wine & Red Wine  
 \$138 per person*

**Three Courses ~ \$208 per person**  
*(Appetizer + Soup + Main)*

*#Last call in last 30 minutes*

◆ Monmono Signature

*10% service charge applies  
 Please inform us of any food allergies or dietary requirements prior to ordering*

## 午餐套餐

## 頭盤

## ◆ 甜味噌・醃甜菜根沙律

烤焦糖花生、水牛芝士・羅勒香草醬

## 羅馬生菜芯沙律

配銀魚柳、雞蛋、櫻花蝦・明太子乳酪汁

## 澳洲和牛韃靼(加 \$38)

蛋黃、天婦羅蓮藕片、天婦羅紫菜

## 是日餐湯

配新鮮麵包

## 主菜

## 蓋飯・海鮮韃靼(加 \$48)

三文魚、甜蝦、扇貝、昆布醬油

## 蓋飯・澳洲M7和牛後腰肉“TATAKI STYLE”

胡蘿蔔漬沙拉、天婦羅菌類、冷黑胡椒醬

## ◆ 自家製意大利麵・煙燻鱈・澳洲扇貝

## 蕎麥冷麵・挪威三文魚刺身

炙燒・三文魚籽、自家製酸汁

## 雜菌烏冬・溫泉蛋

黑蒜湯

## ◆ 24小時慢煮北海道千歲う米豚腩(加 \$48)

配30小時燉澳洲和牛臉頰牛筋、薯蓉

## 追加配菜

## 炸薯條

+\$48

選 黑松露沙律醬 / 烤蒜沙律醬  
(額外醬汁+\$5)

## 炸雞

+\$58

天婦羅玉米、紫菜芝麻醬

## ◆ 炒活藍青口

+\$68

自家製油封櫻桃番茄、西班牙辣香腸、牛油忌廉汁

## 甜品

## 牛角包窩夫(小)

+\$48

選 焦糖香蕉 / 花生醬及煉乳 / 鹹蛋

## ◆ 自家製馬卡龍雪糕

+\$68

選 抹茶 / 奧利奧 / 百利甜酒

## 咖啡 / 茶

+ \$5 升級至凍飲

+\$10 升級至鮮奶咖啡及泡沫咖啡

+58 升級至非酒精特飲

## 星期六、星期日及公眾假期

#120分鐘無限量

指定汽酒、白酒、紅酒

\$138/每位

## 三道菜品 ~ \$208/每位

(頭盤 + 餐湯 + 主菜)

#最後30分鐘最後點單

◆ 特色推介

加一服務費

若有任何食物過敏和特殊的飲食要求，請與我們聯絡

MON MONO

by THE MONTAGE GROUP LIMITED