



À LA CARTE



0721

STARTER

MAIN COURSE

SWEETS

Daily Soup (Garlic Toast / Fresh Bread) \$58
是日餐湯 (蒜蓉吐司 / 新鮮麵包)

French Fries (Black Truffle Mayo / Roasted Garlic Mayo) \$68
炸薯條 (黑松露沙律醬 / 烤蒜沙律醬)
Extra Sauce 額外醬料 +\$8

Salmon Ceviche, Guacamole, Ponzu Sauce \$88
醃漬三文魚 · 牛油果醬 · 青柚子胡椒酸汁

Deep-Fried Calamari, Tomato Relish & Lemon Mayo \$88
炸魷魚 · 番茄汁及檸檬沙律醬

Garden Chopped Salad, Yuzukosho Vinaigrette \$98
& Honey Mustard Dressing
田園沙律 · 柚子胡椒汁及蜜糖芥末汁

❖ Crispy Seaweed Japanese Chicken Leg Boneless, \$98
Corn Tempura, Sesame Dressing
香脆炸紫菜日本雞腿肉 · 粟米天婦羅 · 芝麻醬

❖ Tempura “Trio” - Shiso & Oyster Sauce, Crab Spring Roll, \$98
Mushroom & Shrimp
天婦羅三重奏-蝦肉醬紫蘇葉 · 蟹肉春卷 · 蘑菇蝦肉

“MONMONO” Heirloom Tomato Salad, Tomato Foam, \$128
Burrata, Buttermilk Dressing
“MONMONO” 原種蕃茄沙律 · 蕃茄泡沫 · 水牛芝士 · 乳酪汁

❖ Slow Cooked Shredded Chicken Salad, Butter Lettuce, \$138
Shiso, Avocado, Citrus Sesame Dressing
慢煮雞胸沙律 · 牛油果 · 柑橘芝麻汁

❖ Fresh Blue Mussel, Chorizo, Tomato Brown Butter \$148
Cream Sauce, Garlic Toast
炒活藍青口 · 辣肉腸 · 蕃茄忌廉汁 · 蒜蓉吐司

Homemade Tomato Spaghetti, Manila Clam, \$208
Yuzu Foam
自家製蕃茄意大利麵 · 馬尼拉活蜆 · 柚子泡沫

Half Spring Chicken “Francaise”, Black Truffle Mashed \$228
Potato foam, Black Olive, Caper Sauce
法式香煎春雞 (半隻) · 黑松露薯蓉泡沫 · 黑橄欖 · 水瓜柳白酒汁

Double Beef & Cheese Burger, Sunny Side Egg, \$248
Jalapeño, Sukiyaki Onion, Sakura Shichimi French Fries
雙層牛肉芝士漢堡 · 太陽蛋 · 墨西哥辣椒 ·
壽喜燒洋葱 · 櫻花蝦七味粉薯條

❖ Homemade Spaghetti, Scallop & Mentaiko, Sakura \$248
Shrimp, Spicy Cherry Tomato & Lobster Sauce
自家製意大利麵 · 澳洲扇貝 · 櫻花蝦 · 香辣龍蝦車厘茄汁

Obsiblu Blue Shrimp Cold So-men, Lobster Consomme \$248
火灸藍蝦冷素麵 · 龍蝦蕃茄清湯

❖ Homemade Seaweed Fettuccine Crab Meat, \$258
Uni Miso Sauce
自家製意大利紫菜寬麵 · 蟹肉 · 海膽味噌湯醬

Homemade “Trio Ravioli” - Duck Meat Foie Gras Terrine, \$258
Porcini Sauce with Australian Wagyu Cheek
自家製三色意大利雲吞 - 鴨肉鴨肝醬 ·
牛肝菌汁 配 澳洲和牛臉頰

❖ Braised Chilean Seabass, Crispy Onigiri, \$268
Celery & Sansho Sauce
燴智利鱸魚 · 脆飯糰 · 山椒西芹汁

❖ Handmade Gobun Udon, Slow Cook A5 Wagyu \$328
Rump, Wagyu Mushroom Consomme
日本稻庭手打烏冬 · 慢煮A5和牛臀腰肉 · 法式蘑菇和牛清湯

Australian M7 Wagyu Flap Meat, “Tataki Style” \$368
Mushroom Pickles, Onion Salad, Tosazu Sauce
澳洲M7和牛後腰肉 · 洋葱沙律 · 酸汁

Homemade Macaron Ice Cream Sandwich \$78
(Matcha / Oreo / Bailey's)
自家製馬卡龍雪糕 (抹茶 / 奧利奧 / 百利甜酒)

Sunny Day (Orange Mousse Cake) \$98
晴空萬里 (橙味慕斯蛋糕)

Cloudy Day (Blueberry Mousse Cake) \$98
霧氣迷濛 (藍莓慕斯蛋糕)

Rainy Day (Sesame Mousse Cake) \$98
陰雨連連 (芝麻慕斯蛋糕)

❖ Croffle (Caramel & Banana / Peanut Butter & Condensed Milk / Salted Egg) \$108
牛角包窩夫 (焦糖香蕉 / 花生醬及煉乳 / 鹹蛋)

❖ Crystal Ball (Coconut Crumble & Pineapple Foam) \$188
水晶花園 (椰子脆脆及菠蘿泡沫)

All prices are subjected to 10% service charge

另收加一服務費

❖ Monmono Signature
特色推介

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