

FOOD SELECTIONS

	<i>1/2 Dz</i>	<i>1 Dz</i>
SELECTIONS OF FINEST OYSTERS ON ICE (S)	36	72
Freshly shucked oysters Fine de Clair Tasmanian Irish served with lemon, tabasco and mignonette sauce		
DUCK CROSTINIS	58	
Pan-seared foie gras with onion jam, dry-brined rillette, terrine with green peppercorn		
TRUFFLE LOBSTER ROLL (S)	42	
Brioche bun filled with Boston lobster, truffle bearnaise, ikura, chives		
	<i>1/2 Dz</i>	<i>1 Dz</i>
SATAY (N)	18	34
Chicken or beef skewers, vegetable achar and peanut gravy		
LAKSA FRENCH FRIES (S)	18	
Laksa crème, crisp kale and mayonnaise		
TRUFFLE FRENCH FRIES (V)	18	
Parmesan cheese and truffle oil		
MO BAR CHICKEN BOXING	22	
Hoisin chicken drumlet with sambel olek sauce		
WAGYU SLIDERS (3 per serving)	36	
Brioche bun, cheese, onion chutney		
CHARCUTERIE AND CHEESE BOARD (N)☐	58	
Gourmet selection of cold cut and cheeses, nuts, olives, dried fruits and crackers		
PIZZA SINGAPURA (S) (last order 10:30pm)☐	56	
Sri Lankan crab, homemade spicy chili sauce and coriander		
LOBSTER LAKSA (S) (last order 10:30pm)☐	42	
Thick vermicelli noodles with Maine lobster, fish cake and organic bean sprouts in an Asian spiced coconut infusion		
NASI GORENG (N)(S)	38	
Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled satay, sambal prawns, pickled vegetables and a fried egg		
ROYAL TANDOORI SELECTION (N)(S) (last order 10:30pm)☐	78	
Tandoori oven-baked chicken, mutton, prawns and fish cubes, served with naan		
TRUFFLE CHEESE NAAN (last order 10:30pm)☐	20	
Mozzarella cheese and cheddar cheese		
ALOO MATTER SAMOSA (V) (last order 10:30pm)☐	22	
Served with mint and tamarind chutney		
SWEETS		
SOUFFLE CHEESECAKE	18	
Baked airy light cheesecake forest berries compote greek yogurt sorbet		
WARM CHOCOLATE FONDANT	18	
Tahitian vanilla ice cream		
EXOTIC FRUITS	18	
Refreshing seasonal fruits		

S = Shellfish
V = Vegetarian
N = Nuts

All prices are in Singapore Dollars and subject to 10% service charge and prevailing GST.

