



FRESH SALADS

Caribbean Caesar Salad *G V* 26
Romaine lettuce, garlic crostini, blackened pineapple dressing

Greens By The Pool *V* 33
Catch of the day, local lettuce, mango, pepper, passion fruit vinaigrette

LIGHT FARES

Sushi Taco *G SF* 30
Nori, rice, spicy tuna

Mexican Ceviche 31
Local catch, cucumber, crispy scotch bonnet pepper

Hamachi Crudo 30
Yuzu, ponzu sauce, green onion powder

SUSHI

MO Signature Roll *G SF* 44
Tempura prawn, crab, salmon, avocado pulp

Unagi Roll 30
Smoked eel, bell peppers, cucumber

Vegetarian Roll *V* 28
Christophene, cucumber, pepper, chipotle mayo

CHEF SPECIALTIES

Godahl Bowl *V* 26
Watermelon, local sprout, cucumber, seaweed, seasoned rice
coconut-lemongrass sauce

Street Tacos *G* 31
Ribeye, pico de gallo

Hairoun- Jerk Pork Sliders *G* 30
Pickle, Caribbean BBQ sauce



DESSERT

Blueberry Cheesecake <i>G</i>	20
Fried Ice Cream <i>D</i>	20
Homemade Ice Cream & Sorbet Selection (3 scoops) <i>D</i>	20

COFFEE & TEA

All our coffee & teas are sustainably sourced from eco-friendly farms.

Caffè Americano Espresso	7
Caffè Latte Cappuccino Hot Chocolate	6
Iced Americano Iced Latte Iced Cappuccino	6
Affogato	12
Organic Teas	6

English Breakfast | Lavender Earl Grey | Long-life Green Oolong | Chamomile | Peppermint