

MO SAIC




LUNCH & DINNER

A LA CARTE 11am until 10pm

STARTERS & SALADS

Blue Swimmer Crab Cake 	97
Avocado, mango salsa, coriander, chilli & spring onion	
Thai Style Prawn Salad 	76
Grilled prawns, cherry tomato, cucumber, green mango, mint, Thai basil, kaffir lime leaves, chilli jam & lime	
Mandarin "Niçoise" Salad 	76
Homemade tuna confit, egg, green beans, potatoes, kalamata olives, baby artichokes, anchovies, tomatoes, capsicum, celery, cucumber, red onion, red radish lemon dressing	
Vitality Salad 	55
Avocado, beetroot, broccoli, asparagus, red radish, mango, almond flakes, citrus dressing	
Quinoa Salad 	40
Organic quinoa, heirloom tomato, asparagus, edamame, roasted bell peppers, cucumber, honey mustard dressing	
Add Cured Salmon 	25
Tomato & Mozzarella Salad 	69
Heirloom tomato, cow milk mozzarella, avocado, mixed leaves, mixed olives, extra virgin olive oil	
Mezze Platter 	50
Hummus, pumpkin moutable, tabbouleh, olives, Arabic bread	
Classic Caesar Salad 	47
Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef	
With your choice of:	
Sundried Tomatoes	50
Grill Chicken Breast	63
Smoked Salmon 	79
Grilled Prawns 	95





SNACKS

Malaysian Mixed Satay (6 pieces) 	68
Peanut sauce, rice cake, onions, cucumber, pineapple	
Honey-Ginger Glazed Chicken Wings 	44
Carrot, celery, cucumber stick, blue cheese dressing	
Nachos 	38
Olives, jalapeno peppers, red onions, coriander, tomato salsa, guacamole, cheese sauce	






SOUP

Thai Red Curry Coconut Soup 	58
Prawns, pumpkin	
Roasted Wild Mushroom Soup 	47
Chive sour cream, bagel chips	
Soup "Ekor Sapi Tradisi" 	40
Malaysian oxtail broth, green chilli, potatoes	
Oriental Lentil Soup 	34
Fresh lemon, homemade pita croutons	

STONE OVEN BAKED PIZZAS

Margarita 	61
Roma tomatoes, mozzarella cheese, fresh basil leaves	
Quatro Formaggi 	78
Blue cheese, goat cheese, mozzarella, red cheddar, oregano	
Taverna 	71
Spicy beef pepperoni, button mushrooms, chilli flakes, oregano	
Frutti di Mare 	74
Assorted seafood, anchovies, mozzarella, tomatoes, oregano, chilli	

PASTA

Choice of spaghetti, penne, fettuccine, gnocchi, or gluten-free pasta		
Pomodoro 	Traditional Italian tomato sauce, basil	50
Bolognese 	Beef ragout, tomatoes, oregano	59
Carbonara 	Cured beef, cream, egg, parmesan	55
Frutti di Mare 	Assorted seafood, cream, chives	76
Pesto 	Fresh basil parmesan cheese, garlic, pine nuts	59



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ALL TIME FAVOURITES




- Black Angus Beef Burger**  90
Sesame bun, black angus prime beef, cheddar cheese, cured beef, grilled tomato, caramelised onions, sauteed mushrooms, gherkin, lettuce, chipotle mayo
- Chicken Burger**  62
Sesame bun, free-range grilled chicken, tomatoes, gherkins, onion, iceberg lettuce, mayo
- Additional Toppings on Request:** 10 (each)
Cheddar cheese, blue cheese, cured beef, mushrooms, caramelised onions, fried egg
- Fish & Chips**  128
Battered fish, tartare sauce, green salad
- Oven-baked Miso Norwegian Salmon Fillet**  145
Asparagus, eggplant sesame and mashed potatoes
- King Prawn Skewer**  208
Assorted vegetables, seared lemon and chimichurri

FROM OUR LAVA STONE GRILL





Every dish includes a complimentary choice of one sauce and one side dish.

- Australian Angus Tenderloin 200g**  268
- Australian Angus Ribeye 300g**  295
- New Zealand Lamb Rack**  218
- Grilled Chicken Breast with Provencal Crust**  124

Please choose 1 sauce:

- Peppercorn 
- Mushroom 
- Salsa verde
- Bearnaise sauce 

Please Choose 1 Side Dish:

- Baked sweet potato 
- French fries
- Wedges 
- Mashed potato 
- Sautéed vegetables 




ASIAN CLASSICS

- Hainanese Chicken Rice**  68
Poached chicken, chicken rice with ginger, kailan, herbal broth
- Nasi Goreng**  80
Traditional spiced fried rice, chicken, shrimp, crispy anchovies, egg, your choice of beef or chicken satay
- Yellow Curry Soft Shell Crab**  162
Soft shell crab, yellow coconut turmeric gravy, white rice
- MO Curry Laksa**  58
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu
- Char Kuey Teow**  65
Fried rice noodles, seafood, eggs, bean sprouts, chives
- Mee Goreng Mamak**  61
Stir-fried yellow noodles, seafood, tomato, peanut gravy

ASIAN NOODLES




SANDWICHES

Served with garden salad and your choice of potato wedges or french fries.

- Club House Sandwich**  62
Brioche loaf, roasted chicken, cured beef, smoked turkey, fried egg, tomato, lettuce, guacamole, mustard spread
- Vegan King Burger**  58
Vegan soft bun, tofu patty, tomato, sauteed mushrooms, red cabbage, lettuce, homemade hummus
- Finger Sandwiches**  79
1 dozen. Choice of white or brown bread.
Egg mayonnaise, tuna cocktail sauce, chicken jerk, cheese mayonnaise

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread.

- Murgh Makhani**  65
Butter chicken, spicy tomato gravy
- Aloo Gobi**  48
Potato-cauliflower curry, cumin, ginger
- Hyderabad Lamb Briyani**  78
Boneless lamb leg cubes stewed in spicy gravy, layered basmati rice, rata



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