

Appetizers

bacon vinaigrette

Mains

Desserts

CAVIAR RUSSE		CLASSIC BURGER	39
classic osetra 1oz	180	choice of cheese (cheddar, swiss, bleu, american), lettuce, tomato,	
golden osetra 1oz	250	onion, pickle	
BURRATA Ø	32	MO LOUNGE BURGER	39
bitter greens, apple jam, celery mignonette, radishes	32	brûléed comté, frisée, kimchi aioli	
NON-TRADITIONAL GAZPACHO y	21	CHICKEN CLUB SANDWICH	29
yuzu, daikon, gochujang		toasted sourdough, avocado, bacon, lettuce, tomato, spicy aioli, served with french fries or potato chips	
MARKET GREEN SALAD y Ø	23	CRISPY CHICKEN SANDWICH	29
seasonal greens, watercress, champagne vinaigrette		buttermilk fried chicken, asian slaw, togarashi aioli	2)
add seared chicken or salmon	22		
shrimp	23	VEGETABLE FRIED RICE $\psi \varnothing$	26
		poached egg, basmati rice, fried rice sauce	
SPRING RISOTTO	31	add seared chicken or salmon	22
parmesan, mushroom, snap pea, chili oil, cured egg yolk		shrimp	23
BEEF TARTARE	33	pork belly & chinese sausage	25
shallot, crispy capers, lemon, manchego, crostini		CHINESE EGG NOODLE SOUP	36
		chicken and shrimp wontons, pork belly, poached egg,	
SHRIMP COCKTAIL	32	shiitake mushrooms, bok choy	
tiger prawns, house made cocktail sauce, lemons			
		HOUSE-MADE SPIRULINA PASTA ψ \varnothing	34
		kelp bolognese, parmesan, sea beans, pine nuts	
Signature Salads		CONFIT CHICKEN	38
		asparagus, fava beans, morel vinaigrette	
MARINATED TOFU ý	28		
greens, mala sauce, grapefruit, furikake, crispy shallot		STEAMED BLACK BASS \varnothing	38
		coconut broth, tender bok choy, lime, served with jasmine rice	
TUNA TATAKI	39	SEARED SCALLOPS ∅	46
sesame tuna, shredded black kale, toasted almonds, avocado,		elotes, crispy cotija, grapefruit salad	40
blood orange ponzu		ciotes, crispy cotija, graperiuit salau	
LOBSTER COBB	39	STEAK FRITES	58
baby gem, poached lobster, radish, cherry tomato, soft egg, snap peas,	37	7 oz american wagyu, yuzu koji, mushroom butter	
paby gern, poached lobsler, radish, cherry tornato, soft egg, shap peas,			

THE MANDARIN tea mousse, fresh mandarin, ginger chocolate streusel	24
CHOCOLATE DECADENCE hazelnut feuilletine, soft caramel, chocolate mousse	24
MANGO COCONUT CAKE almond financier, lime yuzu curd, coconut chantilly	24
BERRY PAVLOVA strawberry confit, greek yogurt mousse, coconut dacquoise	24
TIRAMISU lady finger, coffee cream, mascarpone mousse	24
GUAVA CHEESECAKE serves two. guava lime pâté fruit, spiced graham cracker	32
ICE CREAM & SORBET vanilla bean ice cream chocolate ice cream seasonal sorbet	10

For a sweet delight in a box, dessert takeaway is available.

Please ask your server for more information.