



A MEMBER OF THE  
WOOLOOMOOLOO  
GROUP

## snacks

- M Beer Battered Squid** \$98  
Vegetable Strips, Herby Mayonnaise, Lemon
- M Prawn Cakes** \$98  
Capers, Herbs, Dill Mayonnaise
- Crispy Potato Disks** \$68  
Chive Ranch
- Corn Ribs** \$78  
Polenta Balls, Spicy Harissa Aioli
- Prawn Toast** \$98  
Shanghai Mayonnaise, Sesame Seeds
- Chicken Wings** \$138  
Sichuan Honey Glaze, Pickled Ginger, Lime
- Buffalo Wings** \$138  
Hot Sauce, Pickled Apple, Celery
- Thai Chili Pork Belly Skewer** \$85  
Green Curry Paste . Crispy Pork Skin
- Bang Bang Chicken Skewer** \$98  
Homemade Bang Bang Sauce

## salads

- Roast Chicken Caesar Salad** \$128  
Pickled Quail Eggs, Potato Croutons, Romaine,  
Parmesan Cheese, Bacon Sprinkles
- Smoked Salmon Caesar Salad** \$138  
Romaine, Quail Eggs, Parmesan Cheese,  
Bacon Sprinkles, Caesar Dressing
- MOOO' Salad** \$98  
Rocket, Beets, Avocado, Red Pepper, Goat Cheese,  
Green Goddess Dressing
- M Burrata** \$138  
Roasted Tomato, Pepper Piperade Basil,  
Olive Oil, Aged Balsamic Vinegar

## pasta

- Homemade Rotolo Pasta (V)** \$178  
Roasted Butternut, Spinach, Ricotta
- Spaghetti Carbonara** \$182  
Egg Yolk, Parmesan Cheese, Onion, Bacon, Cream
- M Chili Clam Spaghetti** \$208  
Shallot, Garlic, Chili, Tomato, Cured Fish Roe
- M Fettuccine Bolognese** \$198  
Slow Cooked Beef Ragu, Parmesan Cheese

## signatures

- Slow Cooked Australian Sirloin Claypot Rice** \$248  
Porcini Mushroom, Fried Egg
- Bone Marrow & Brisket Wellington** \$288  
Mushroom Duxelle, Duck Liver Mousse, Shallot Marmalade  
(Please allow 25 minutes to prepare)

## steaks . burgers

All steaks are served with Watercress Garnish

Choice of Sauce with Your Steak

Creamy Peppercorn  
Mushroom and Mustard  
Shallot and Red Wine

- M Filet Mignon (10oz)** \$428  
Grass Fed, Tender, Soft Bite, Cooked to your Liking
- Hanging Tender** \$350 / \$375  
(Original / Cajun Spiced)  
Firm Texture, Meaty Flavour
- Rib Eye, Australia Angus M3** \$435  
200 days, Grain Fed, Cooked to your Liking
- M Porterhouse Steak, Australia** \$888  
100 days grain fed beef (1kg)  
Served sliced with your choice of sauce
- M MOOO Mixed Grill** \$498  
Cajun Hanging Tender, Spiced Pork Sausage  
Chicken Skewer, Pickled Salad  
Served sliced with your choice of sauce
- MOOO's Burger** \$178  
St. André Cheese, Peppercorn Sauce, Fries
- Braised Beef Brisket Burger** \$198  
Cheddar Cheese, Pickled Onions, Garlic Mayo, Fries

## side dish

- French Fries (V)** \$78
- Crushed New Potato Stack (V)** \$75
- Creamy Mashed Potato (V)** \$58
- Creamy Spinach (V)** \$68
- Creamy Wild Mushroom (V)** \$78
- M Mac & Cheese (V)** \$88

## mussels

Mussels Available in 1/2 kg or 1kg  
1/2 kg - \$198 | 1kg - \$368

- M Mussels White Wine Cream**  
Shallots, White Wine Cream, Herbs,  
Seaweed Butter, Sourdough Toast
- M Mussels, Chili Singapore Style**  
Ginger, Garlic, Tomato Sambal,  
Coriander, Spring Onions, Sourdough Toast
- Mussels Cider**  
Shallots, Fennel, Dill Cream, Mustard,  
Mayonnaise, Sourdough Toast

## land . sea

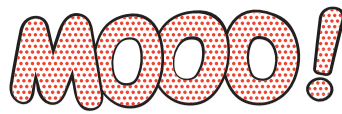
- M Swordfish Wellington** \$268  
Curried Coconut Rice, Curry Butter Cream Sauce  
(Limited Availability)
- Crispy Brick Chicken** \$258  
Wild Mushroom, Tarragon Sauce
- M Fish and Chips** \$198  
Pea Purée, Tartare Sauce
- Pork Chop** \$298  
Bacon Crusted, Red Cabbage,  
Roasted Apple Rosemary Mostarda
- Baby Back Ribs** \$162  
Barbecue Glazed, Pineapple & Tomato Salsa

## grilled pizza

- M Roast Beef Pizza** \$ 208  
White Sauce, Caramelized Onions,  
Beef Dripping Butter,  
Hollandaise Cream, Mango Salsa
- M Barbeque Chicken** \$ 188  
Balsamic Onion, Roasted Red Pepper,  
Three Cheeses:  
Pecorino, Mozzarella, Monterey Jack
- Margarita (V)** \$ 168  
Cherry Tomato, Basil, Buffalo Mozzarella
- Kimchi, Three Cheese (V)** \$ 168  
White Sauce, Cheddar, Mozzarella,  
Pecorino, Spring Onion, Pickled Onions
- Kilpatrick** \$ 178  
Smoked Bacon, Onions, Mozzarella,  
Parmesan Cheese, Tomato Sauce



chef's recommendations



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## snacks

- M Beer Battered Squid** \$98  
啤酒脆炸魷魚、香草蛋黃醬
- M Prawn Cakes** \$98  
炸蝦餅、酸豆、刁草蛋黃醬
- Crispy Potato Disks** \$68  
香脆馬鈴薯、田園沙律醬
- Corn Ribs** \$78  
炸粟米條、哈里薩蒜泥蛋黃醬
- Prawn Toast** \$98  
香脆蝦多士、醬油蛋黃醬
- Chicken Wings** \$138  
川式蜜汁香脆雞翼、醋漬薑片
- Buffalo Wings** \$138  
水牛城雞翼、醃蘋果、西芹
- Thai Chili Pork Belly Skewer** \$85  
泰式青咖喱豬腩肉串燒
- Bang Bang Chicken Skewer** \$98  
香烤棒棒雞串燒

## salads

- Roast Chicken Caesar Salad** \$128  
烤雞肉鵝鶉蛋凱撒沙律
- Smoked Salmon Caesar Salad** \$138  
煙三文魚鵝鶉蛋凱撒沙律
- MOOO' Salad** \$98  
火箭菜、紅菜頭、紅椒、  
羊奶芝士招牌沙律
- M Burrata** \$138  
布袋水牛芝士、烤蕃茄、  
燉甜椒、橄欖油、意大利陳醋

## pasta

- Homemade Rotolo Pasta (V)** \$178  
旋渦闊條麵、烤奶油瓜、  
菠菜、羊奶芝士
- Spaghetti Carbonara** \$182  
卡邦尼意粉、蛋黃、巴馬臣芝士、  
洋蔥、煙肉、忌廉汁
- M Chili Clam Spaghetti** \$208  
蜆肉意粉、乾蔥、蒜片、辣椒、  
蕃茄、烏魚子
- M Fettuccine Bolognese** \$198  
慢煮牛肉肉醬闊條麵、  
巴馬臣芝士

## signatures

- Slow Cooked Australian Sirloin Claypot Rice** \$248  
黯然銷魂慢煮澳洲西冷  
牛扒牛肝菌煲仔飯
- Bone Marrow & Brisket Wellington** \$288  
原條牛骨髓慢煮牛腩威靈頓  
(請預留25分鐘製作時間)

## steaks . burgers

All steaks are served with Watercress Garnish  
所有牛扒均配西洋菜沙律  
選擇您最喜歡的牛扒醬汁

**Creamy Peppercorn** 胡椒忌廉汁  
**Mushroom and Mustard** 蘑菇芥末汁  
**Shallot and Red Wine** 紅酒汁

- M Filet Mignon (10oz)** \$428  
澳洲草飼牛柳
- Hanging Tender** \$350 / \$375  
澳洲封門柳  
(原味/香辣風味)
- Rib Eye, Australia Angus M3** \$435  
澳洲200日穀飼安格斯M3肉眼扒
- M Porterhouse Steak, Australia** \$888  
澳洲100日穀飼 T 骨牛扒 (1 公斤)
- M MOOO Mixed Grill** \$498  
招牌MOOO燒烤拼盤  
澳洲封門柳、香料豬肉腸、  
烤雞串、醋漬沙律
- MOOO's Burger** \$178  
黑椒汁法式芝士漢堡、薯條
- Braised Beef Brisket Burger** \$198  
慢煮牛腩漢堡、車打芝士、  
醃洋蔥、蒜香蛋黃醬、薯條

## side dish

- French Fries** 炸薯條 \$78
- Crushed Potato Stack** 香脆新薯 \$75
- Mashed Potato** 忌廉薯蓉 \$58
- Creamy Spinach** 忌廉菠菜 \$68
- Creamy Wild Mushroom** 忌廉野菌 \$78
- M Mac & Cheese** 芝士焗通心粉 \$88

## mussels

提供1/2公斤或1公斤選項  
1/2 kg - \$198 | 1kg - \$368

- M Mussels White Wine Cream**  
白酒忌廉青口、乾蔥、香草、  
海藻風味牛油、酸種多士
- M Mussels, Chili Singapore Style**  
新加坡香辣青口、薑、蒜片、  
蕃茄參巴醬、芫茜、香蔥、  
酸種多士
- Mussels Cider**  
蘋果酒煮青口、乾蔥、茴香、  
刁草忌廉、芥末、蛋黃醬、  
酸種多士

## land . sea

- M Swordfish Wellington** \$268  
劍魚柳威靈頓、咖喱椰香飯、  
咖喱牛油汁 (每日限量供應)
- Crispy Brick Chicken** \$258  
香烤春雞、野菌、龍蒿汁
- M Fish and Chips** \$198  
炸魚薯條、青豆蓉、他他醬
- Pork Chop** \$298  
脆煙肉豬扒、紫椰菜、  
烤蘋果芥末醬
- Baby Back Ribs** \$162  
燒烤醬豬肋骨、蕃茄菠蘿莎莎

## grilled pizza

- M Roast Beef Pizza** \$208  
燒牛肉薄餅、白汁、  
焦糖洋蔥、荷蘭醬忌廉、  
芒果莎莎
- M Barbeque Chicken** \$188  
烤雞薄餅、意大利黑醋洋蔥、  
烤紅椒、三式芝士
- Margarita (V)** \$168  
蕃茄羅勒水牛芝士薄餅
- Kimchi, Three Cheese (V)** \$168  
韓式泡菜三式芝士薄餅、  
白汁、香蔥、醃洋蔥
- Kilpatrick** \$178  
煙肉、洋蔥、巴馬臣芝士  
水牛芝士蕃茄醬薄餅



chef's recommendations

主廚推薦菜式