



INTRODUCTION TO M

FIRST

French Onion Soup
or
Crab Bisque
or
Cheese Soufflé, Greens

SECOND

Uni, Spaghetti, Crab, Nori
or
Amatriciana, Penne, Guanciale, Pecorino
or
Mentaiko Tagliolini

MAIN

Skirt Steak, Beurre Blanc
or
Chicken, Porcini Jus
or
Sea Bass, Meunière, Lemon Segments, Croutons, Capers

DESSERT

Bread Pudding
or
Ile Flottante
or
Tiramisu

P2950++/person

*Wine Pairing 1750++ per person
(please ask you server for options)*

Prices are subject to a 10% service charge.



BRUNCH

(Fridays to Sundays and Holidays only)

FRENCH TOAST, salted caramel ice cream,
orange segments, crème fraiche 800

LEMON RICOTTA PANCAKES, raspberry compote, candied lemon rind,
Honeycomb compound butter, maple syrup 750

CREAMY OMELET, foie gras, short ribs, crostini 1450

SAUSAGE & GRAVY, hash browns, eggs, biscuit 710

PORK & BITS, eggs, garlic rice 650

PRAWN & CRAB BENEDICT, hollandaise, poached eggs,
brioche, mixed greens 1200

DUCK HASH, potatoes, eggs 970

FRITTATA, shiitake, pecorino, spinach, tomato salad 810

BACON, soy eggs, roasted tomatoes 900
(choice of garlic rice or hash browns)

CHEESEBURGER, fries, caramelized onions 960

ROAST BEEF SANDWICH, ciabatta, English cheddar,
horseradish, red wine jus 1260

SIDES

BACON, house-cured, thick 530

HASH BROWNS 330

UNLIMITED BUBBLY

NV Benotto Luigino, Prosecco Spumante Brut, Veneto Italy 1800

NV Piper Heidsieck Cuvee Brut, Champagne 2600

COCKTAILS

Mimosa 900

Bloody Mary 790

Espresso Martini 680

Prices are subject to a 10% service charge.



STARTERS

ONION SOUP, French-style 680

CRAB BISQUE, crème fraiche 920

SOFT SHELL CRAB, ikura, micro greens 820

TOMATO SALAD, tonnato, brioche shavings 650

PAKO, kesong puti, cashews, avocado oil 700

SALAD NIÇOISE, tuna, olives, eggs, greens 890

HEART OF PALM SALAD, leeks, parmesan 785

BURRATA, charred cherry tomatoes, scallion oil, crostini 1730

3-CHEESE FONDUE, brioche, roasted potatoes 1250

SOUFFLÉ, cheese 530

FOIE GRAS, stewed grapes 1370

PASTA

LASAGNA, cacio e pepe 620

TUNANESCA, spaghetti, olives, tomatoes 600/790

AMATRICIANA, penne, guanciale, pecorino 660/860

NORCINA, tagliatelle, sausage, shiitake, light cream 610/850

MENTAIKO, Tagliolini, king oyster & maitake mushrooms 490/740

BOTTARGA, linguine, vongole 990/1465

UNI, spaghetti, crab, nori 780/990



MAINS

SCALLOPS, saffron cream 1890

MEUNIÈRE, sea bass, greens 1250

HAMACHI, grilled, ponzu, asparagus 1570

CHICKEN, porcini mushroom jus, baby potatoes 1360

*DUCK LEG CONFIT, polenta, haricot verts, 2880

*KAGOSHIMA PORK LOIN, French beans, marble potatoes 2300

*NEW ZEALAND LAMB CHOPS, Pasture Fresh®, zucchini,
cherry tomatoes, au poivre 2980

*SHORT RIBS, madeira jus 1920

STEAKS

*SKIRT STEAK, beurre blanc, potato strings 1450

*TENDERLOIN, sms glaze, baby corn 2750

*PRIME ribeye 1200/100g

*HOUSE DRY-AGED PRIME ribeye, bone-in 1750/100g

*CARRARA WAGYU ribeye 1750/100g
(Please ask your server for the available sizes)

*With Pan-Seared Foie Gras 840

Vegetables and Sides: (Choose 3)

Potato Puree

French Fries, Aioli

Creamed Spinach

Grilled Shishito Peppers, Rock Salt

Sauteed Onions & Shiitake Mushrooms

Sauces: (Choose 1)

Red Wine Jus

Béarnaise

Au Poivre



DESSERT

GIANDUJA soufflé 670

CANÉLES, salted caramel ice cream 550

BRIOCHE BREAD PUDDING, vanilla sabayon 450

CRÉME BRÛLÉE Tart, raspberry compote 600

MILK SOFT SERVE, chocolate, caramel 670

PAVLOVA SUNDAE, mango, vanilla bean ice cream,
mascarpone, caramel 750

BANANA CHOCOLATE COOKIE, bananas foster,
vanilla bean ice cream 700

WARM CHOCOLATE, honey ice cream 700

TIRAMISU, lady fingers, mascarpone 700

ILE FLOTTANTE, vanilla sabayon 450



BAR

PARMESAN CHIPS, goat cheese mousse 650

CALAMARI, rouille 790

TUNA TARTARE, tobiko, potato crisps 800

IKURA, uni butter, brioche 850

LARDO, maitake, crostini, crème fraiche 750

UNAGI, tempura, shiso, 890

CHORIZO PUFF, aioli 650

BUFFALO WINGS, bleu cheese 590

CHORIZO IBERICO TART, shoestring potatoes 1300

M's SPECIAL TART, shiitake, shrimps, anchovies 1030

CHEESEBURGER, fries, caramelized onions 960

ROAST BEEF SANDWICH, ciabatta, English cheddar,
horseradish, red wine jus 1260

FRENCH FRIES, hand-cut 775
mentaiko 820