

casa mori

Small Plates

JAMON IBERICO 'BELLOTA' <i>36-months with tomato bread</i>	38
TRUFFLE MUSHROOM CROQUETAS (4PC) 🍴 <i>grated shiitake, dark soy mayo</i>	16
KALIPOQUETAS (4PC) 🍴 🍴 <i>chicken, curry, potato, curry aioli</i>	16
PADRON PEPPERS <i>bonito, almond flakes</i>	18
SALMON TARTARE <i>mango tomato salsa, ponzu, furikake</i>	26
WARM SEAFOOD SPREAD 🍴 🍴 <i>otak otak, hand-picked crab meat</i>	26
MUSHROOM PRATA PIZZA 🍴 <i>roti, cheese</i>	20
SAMBAL PRAWN PRATA PIZZA 🍴 <i>roti, cheese</i>	22
IBERICO SECRETO SKEWERS 🍴 <i>indonesian sate glaze, pineapple, peanuts</i>	24
GRILLED OCTOPUS 🍴 <i>cincalok, garlic, paprika</i>	36
GARLIC HUAJIAO PRAWNS 🍴 <i>szechuan pepper, confit garlic</i>	32

🍴 CASA MORI SIGNATURE

🍴 SPICY

🍴 VEGETARIAN

Greens

BURRATA PONZU SALAD 🍴 <i>cherry tomatoes, beetroot burrata, cucumber</i>	26
BROCCOLINI & BRUSSELS SPROUTS 🍴 🍴 <i>chilli crisp, tahini, lemon</i>	24
ROASTED CAULIFLOWER 🍴 <i>miso romesco base</i>	24
HALLOUMI CHEESE 🍴 <i>palak paneer, chargrilled pumpkin</i>	24

Pasta / Rice

OYSTER OMELETTE PASTA 🍴 <i>tagliatelle, battered oyster, egg lace, signature sambal</i>	28
PORK SAUSAGE RADICCHIO PASTA <i>rigatoni, parmesan</i>	28
SQUID INK FRIED RICE 🍴 🍴 <i>tobiko, baby squid tempura, onsen egg</i>	38
VEGETABLE WET RICE 🍴 🍴 <i>sayur lodeh style</i>	36
HOKKIEN MEE FIDEUA 🍴 🍴 <i>argentinian red prawns, clams, mussels, bacon</i>	58

Sides

FRENCH FRIES 🍴 <i>parmesan cheese</i>	16
JAPANESE CABBAGE 🍴 <i>sakura ebi salad, assam</i>	16

Large Plates

SPRING CHICKEN 🍴 <i>ginger & scallion relish</i>	36
BLACK COD 🍴 <i>chinese olive mustard leaf, japanese takana</i>	38
PORK RIBS <i>honey, miso</i>	48
CHARCOAL TANDOORI LAMB RACK 🍴 <i>palak paneer sauce, pickled red onions</i>	36
WAGYU BEEF SMASHED BURGER <i>foie gras sauce, fries</i>	34
WAGYU BEEF RIBEYE 250G <i>baby spinach salad, crispy potato, salted fish chimichurri</i>	56
ANGUS BEEF RIBEYE 500G <i>baby spinach salad, crispy potato, salted fish chimichurri</i>	98
SUCKLING PIG <i>mirin soy sauce jus, padron peppers good to share (2-4pax). prep time 45mins</i>	95

Desserts

CHURROS 🍴 <i>chocolate sauce, homemade kaya</i>	16
HORCHATA SEMIFREDDO <i>dark chocolate ice cream, roasted strawberries</i>	16
BLACK SESAME CHEESECAKE 🍴 <i>mango sorbet</i>	16
PEAR TART <i>vanilla ice cream</i>	14

prices are subject to 10% service charge and 9% GST