

MEDORA

A La Carte Menu

APPETISER

|                                                                                 |       |
|---------------------------------------------------------------------------------|-------|
| <b>USDA Prime Tenderloin Beef Tartare</b> 🥚<br>smoked pickled quail egg         | \$248 |
| <b>Bluefin Tuna Tartare</b><br>espelette mayonnaise, seaweed rice cracker       | \$258 |
| <b>Medora’s Caesar Salad</b><br>double-smoked bacon, pickled anchovy            | \$148 |
| <b>Cherry Tomato Eggplant Salad</b><br>coriander chili vinaigrette              | \$128 |
| <b>18 Vegetables Salad</b> 🌿<br>roots & greens                                  | \$148 |
| <b>Cold Cut Selection</b><br>cornichon & onion                                  | \$198 |
| <b>Fresh Shrimp Cocktail</b> 🦐<br>orange scented cocktail sauce                 | \$198 |
| <b>Grilled Cheese</b> 🧀<br>Mortadella, Burrata<br>+\$188 for 8g Oscietra caviar | \$158 |

SOUP

|                                                           |       |
|-----------------------------------------------------------|-------|
| <b>Truffle Mushroom Soup</b> 🧀 🌿<br>Parmesan cream        | \$158 |
| <b>Baby Oyster Chowder</b> 🧀 🦐<br>sourdough bread bowl    | \$158 |
| <b>French Onion Soup</b> 🧀<br>beef tendon, Gruyère cheese | \$148 |

PASTA

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| <b>Spicy Scallop Spaghetti</b> 🦐<br>Thai basil, Chardonnay vinegar           | \$228 |
| <b>Mediterranean Red Prawn Linguine</b> 🦐<br>prawn head sauce, tomato confit | \$318 |
| <b>Beef Shortrib Ragu Tagliatelle</b><br>scallion oil, beef jus              | \$198 |
| <b>Pork Knuckle Orecchiette</b><br>chorizo, crispy pork rind                 | \$198 |
| <b>Ham &amp; Cheese Tagliolini</b> 🧀<br>Cheddar & Mozzarella gratin          | \$198 |
| <b>Fresh Chitarra</b> 🌿<br>tomato, basil                                     | \$158 |

SEAFOOD

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| <b>Crispy Langoustine Rolls</b> (2 pieces) 🦐<br>tartar sauce                       | \$298  |
| <b>Clams &amp; Sausage Pot</b> 🦐<br>mixed clams, fennel pork sausage, ratte potato | \$428  |
| <b>Grilled Boston Lobster</b> 🧀 🦐<br>garlic escargot butter, mashed potato         | \$688  |
| <b>Roasted Whole Sole</b> (for 4 people sharing) 🦐<br>razor clams, cherry tomato   | \$1288 |

MEAT

|                                                                                                          |        |
|----------------------------------------------------------------------------------------------------------|--------|
| <b>Barbeque Chicken</b> (half, for sharing) *40mins waiting time<br>fermented habanero chili sauce       | \$488  |
| <b>Wagyu Beef Burger</b> 🧀<br>fruit tomato, Cheddar cheese, French fries                                 | \$248  |
| <b>Mayura Rump Cap Steak</b> (250g)<br>green peppercorn sauce, gem’s lettuce salad                       | \$498  |
| <b>Australia M5 Bone in Striploin</b> (600g, for sharing)<br>green peppercorn sauce, gem’s lettuce salad | \$1088 |

SIDE

|                                              |      |                                                              |      |
|----------------------------------------------|------|--------------------------------------------------------------|------|
| <b>Truffle Fries</b> 🌿 🧀<br>Parmesan         | \$98 | <b>Tater Tots</b> 🌿<br>boiled egg tartar sauce               | \$98 |
| <b>Creamy Mashed Potato</b> 🌿 🧀              | \$98 | <b>Hot Honey Crispy Cauliflower</b> 🥚<br>double-smoked bacon | \$98 |
| <b>Grilled Broccolini</b> 🌿<br>crispy garlic | \$98 |                                                              |      |

DESSERT

|                                                           |      |                                                              |      |
|-----------------------------------------------------------|------|--------------------------------------------------------------|------|
| <b>Coffee Caramel Tart</b> 🌿 🧀 🥚<br>hazelnut praline      | \$98 | <b>Banoffee Trifle</b> 🌿 🧀 🥚<br>chewy toffee, roasted peanut | \$98 |
| <b>Barely Baked Chocolate Tart</b> 🌿 🧀 🥚<br>crème fraiche | \$98 | <b>Berries and Cream</b> 🌿 🧀<br>mochi sundae                 | \$98 |