

# MEDORA

A La Carte Menu

## APPETISER

<b>USDA Prime Tenderloin Beef Tartare</b> smoked pickled quail egg	\$258
<b>Bluefin Tuna Tartare</b> espelette mayonnaise, seaweed rice cracker	\$278
<b>Medora's Caesar Salad</b> double-smoked bacon, pickled anchovy	\$158
<b>Cherry Tomato Eggplant Salad</b> coriander chili vinaigrette	\$138
<b>18 Vegetables Salad</b> 🌿 roots & greens	\$158
<b>Fresh Shrimp Cocktail</b> 🍤 orange scented cocktail sauce	\$218
<b>Grilled Cheese</b> 🍷 Mortadella, Burrata +\$188 for 8g Oscietra caviar	\$168

## SOUP

<b>Truffle Mushroom Soup</b> 🍷 🌿 Parmesan cream	\$168
<b>Baby Oyster Chowder</b> 🍷 🍤 sourdough bread bowl	\$168
<b>French Onion Soup</b> 🍷 beef tendon, Gruyère cheese	\$158

## PASTA

<b>Spicy Scallop Spaghetti</b> 🍤 Thai basil, Chardonnay vinegar	\$238
<b>Mediterranean Red Prawn Linguine</b> 🍤 prawn head sauce, tomato confit	\$338
<b>Beef Shortrib Ragù Tagliatelle</b> scallion oil, beef jus	\$208
<b>Pork Knuckle Orecchiette</b> chorizo, crispy pork rind	\$208
<b>Ham &amp; Cheese Tagliolini</b> 🍷 Cheddar & Mozzarella gratin	\$208
<b>Fresh Chitarra</b> 🌿 tomato, basil	\$168

## SEAFOOD

<b>Crispy Langoustine Rolls (2 pieces)</b> 🍤 tartar sauce	\$308
<b>Clams &amp; Sausage Pot</b> 🍤 mixed clams, fennel pork sausage, ratte potato	\$448
<b>Grilled Boston Lobster</b> 🍷 🍤 garlic escargot butter, mashed potato	\$688
<b>Roasted Whole Sole (for 4 people sharing)</b> 🍤 \$1288 razor clams, cherry tomato	\$1288

## MEAT

<b>Barbeque Chicken (half, for sharing)</b> *40mins waiting time fermented habanero chili sauce	\$518
<b>Wagyu Beef Burger</b> 🍷 fruit tomato, Cheddar cheese, French fries	\$258
<b>Iberico Pork Milanese</b> coleslaw, pommery ranch	\$468
<b>Mayura Rump Cap Steak (250g)</b> green peppercorn sauce, gem's lettuce salad	\$528
<b>Australia M5 Bone in Striploin (600g, for sharing)</b> green peppercorn sauce, gem's lettuce salad	\$1148

## SIDE

<b>Truffle Fries</b> 🌿 🍷 Parmesan	\$98	<b>Tater Tots</b> 🌿 boiled egg tartar sauce	\$98
<b>Creamy Mashed Potato</b> 🌿 🍷 Parmesan	\$98	<b>Hot Honey Crispy Cauliflower</b> 🌿 double-smoked bacon	\$98
<b>Grilled Brocolini</b> 🌿 crispy garlic, pecorino	\$98	<b>Flame Grilled Kale</b> 🌿 🍷 hazelnut butter	\$98

## DESSERT

<b>Coffee Caramel Tart</b> 🌿 🍷 🍫 hazelnut praline	\$108	<b>Banoffee Trifle</b> 🌿 🍷 🍫 chewy toffee, roasted peanut	\$108
<b>Barely Baked Chocolate Tart</b> 🌿 🍷 🍫 crème fraiche	\$108	<b>Berries and Cream</b> 🌿 🍷 mochi sundae	\$108

🌿 Vegetarian   🍷 Dairy   🍫 Nuts   🍤 Shellfish

10% service charge applies.