

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
CRABMEAT OTAK TERRINE 🍴 🍴 <i>seabass, prawns, rempah</i>	26
MUSHROOM PRATA PIZZA 🍴 <i>roti, cheese</i>	20
SAMBAL PRAWN PRATA PIZZA 🍴 <i>roti, cheese</i>	22
IBERICO SECRETO SATAY (3PC) 🍴 🍴 <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 🍴	26
<i>cherry tomatoes, beetroot, cucumber</i>	
BROCCOLINI & BRUSSELS SPROUTS 🍴 🍴	24
<i>chilli crisp, tahini, lemon</i>	
ROASTED CAULIFLOWER	24
<i>miso, hummus, bonito</i>	
HALLOUMI CHEESE 🍴	24
<i>palak paneer, chargrilled pumpkin</i>	

Pasta / Rice

OYSTER OMELETTE PASTA 🍴	28
<i>battered oyster, egg lace, signature sambal</i>	
PORK SAUSAGE RADICCHIO PASTA	28
<i>rigatoni, parmesan</i>	
SQUID INK FRIED RICE 🍴	38
<i>tobiko, baby squid tempura, onsen egg</i>	
SAYUR LODEH RISOTTO 🍴 🍴	30
<i>spices, vegetables, coconut milk</i>	
HOKKIEN MEE FIDEUA 🍴 🍴	58
<i>argentinian red prawns, clams, mussels, bacon</i>	

Sides

FRENCH FRIES 🍴	14
<i>parmesan cheese</i>	
JAPANESE CABBAGE 🍴	14
<i>sakura ebi salad, assam</i>	

Large Plates

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

Desserts

MOCHI CHURROS 🍴	16
<i>chocolate sauce, homemade kaya</i>	
BLACK SESAME CHEESECAKE 🍴	16
<i>coconut sorbet</i>	
PEAR TART	14
<i>vanilla ice cream</i>	

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