



x

MOGA

NEW YEAR'S *Brunch*

From Moga

Fresh Sashimi & Condiments

Assorted Sushi & Condiments

Sea Treasure

Lobster

Tiger Prawns

Snow Crab Legs

Fine de Claire

Choice of Condiments:

Mignonette, Tabasco, Lemon Wedges,
Russian Dressing, Ponzu, Shiso Vinaigrette

Carving

Black Angus NY Strip

Salt Baked Barramundi

BBQ Spare Ribs

Served with:

Flavored Mustards, Texas BBQ sauce, Beef Jus

All prices are subject to service charge & prevailing government taxes.



Mis Signature Sandwich

"Pull-ed Man" Pork

Potato Bun, Apple Vinegar Honey, Chopped Shallot,
Italian Parsley, Tomato, Lettuce, Cucumber

Reuben! Reuben!

Corned Beef, Sauerkraut, Reuben Dressing

WASP Bagel

Sesame Bagel, Lox, Red Onion, Capers,
Pickled Radish, Pickled Cucumber

Charcuterie Selection

Honey Ham

Bresaola

Mortadella

Spicy Chorizo

Pepperoni

Smoked Duck Breast

Choice of Condiments:

Dijon Mustard, Whole Grain Mustard, Sweet Bavarian Mustard,
Capers, Gherkins, Cocktail Onions, Sour Cream, Crème Fraiche

Cold Cut Fish

(Chef's selection of 3 types)


Smoked Salmon

Smoked Haddock


Smoked Swordfish

Smoked Tuna

White Tuna



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Artisanal Cheese

(Chefs selection of 12 types)

**Gruyere, Truffle Brie, Aged Comte, Mimolette, Camembert,
Tete de Moine, Emmental, Parmesan, Roquefort, St Maure, Boursin,
Gouda, Orange Cheddar, MONS cheeses**

Choice of Condiments:

Grapes, Walnut, Cheese Cracker, Dried Apricot, Fruit Paste

Caviar, Pate, Terrine & More

Oscietra Caviar

Chicken Liver Pate

Foie Terrine

Served with:

Blinis, Baguette, Pickles, Chives, Eggs

Desserts

(Chefs selection of 8 types)

Chocolate Fondue

(Fruit Skewer, Marshmallow, Oreo, Grissini, Waffles)

Fresh Sliced Fruits

Gelato

and many more



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