

MOGĀ



MUMBAI MAYHEM

FEATURING:

**LEON
QUEK**

Head Chef

**DANICA
RUBIO**

Bar Supervisor

**NIYATI
RAO**

Head Chef

YATISH

Head

Mixologist



LEON QUEK
Head Chef



DANICA RUBIO
Bar Supervisor



NIYATI RAO
Head Chef



YATISH
Head Mixologist

A total sensory takeover. Watch the boundaries blur as MOGA's Japanese precision meets the soulful spice of Bombay Daak.

Bold bites, spirited pours, and pure Mumbai Mayhem for one night only.

MUMBAI MAYHEM

DESI

Whisky, Rose, Saffron, Caramelized Onion, Besan Ghee Fatwash

STRENGTH



TASTING NOTES

Savory, Buttery, Floral

BARMA BARMA

Vodka, Barma Coriander, Ginger, Piper Chaba

STRENGTH



TASTING NOTES

Bold, Zesty, Spicy

NAADAN KALLU

Tequila Silver, Toddy, Green Peppercorn, Ginger, Chilll, Lacto Lemon Pickle

STRENGTH



TASTING NOTES

Earthy, Tangy, Fermented

SANTRA SEASON

Gin, Teecha Cordial, Malvani Masala Hydrosol, Santra, Peashoot Lillet

STRENGTH



TASTING NOTES

Herbal, Aromatic, Crisp

25 per cocktail

MUMBAI MAYHEM

PRESENTED BY MOGĀ

HAMACHI & SALMON CRUDO 24

Jeju Mandarin Ponzu, Redhyang Orange, Dill Oil, Yuzu Kosho, Tangerine Gem, Ikura

TAMAGO BOMB 12

Chicken Tsukune, Nduja, Egg, Shio Kombu, Wasabi Hollandaise, Mizuna

SQUID INK TAGLIATELLE 24

Snow Crab, Prawns, Sakura Ebi, Confit Tomato, Kaffir Lime, Kombu Butter

WAGYU BEEF ROLL 26

A5 Wagyu Rump, Soy Braised Beef Tongue, Charred Onion Cream Cheese, Sriracha, Cucumber, Fried Enoki, Yuzu Ponzu Glaze

HAMACHI COLLAR 20

COLLABORATIVE DISH

Grilled Hamachi, Tungtap, Spiced Crisp, Charred Leeks

DIETARY INFORMATION

 Alcohol	 Beef	 Dairy	 Cage-Free Eggs
 Eggs	 Gluten	 Pork	 Sesame Choice
 Fish	 Soy	 Mustard	 Vegetarian
 Locally-Sourced	 Shellfish	 Seasonal	 Peanut

Please advise us if you have any dietary requirements or food allergies.
All prices are subject to service charge & prevailing government taxes.

MUMBAI MAYHEM

PRESENTED BY



SMOKED PORK 20

Shillong Smoked Pork, Mash, Calamansi

THE HOT GRAM 12

Whole Red Lentils, Pakwan, Pickles, Calamansi Cream

MILKMAID PRAWNS 26

Tiger Prawns, Milkmaid, Bombay Daak Spice

DAAK RICE PLATE 18

Chicken Thigh, Chilli Garlic Jam

MASKA BREAD 16

COLLABORATIVE DISH

110% Hydration Bread, 3 Cheeses, Green Mango Butter, Pork Floss

DESSERTS

ADZUKI COCONUT BOWL 12

Adzuki Gelato, Pandan Jelly, Coconut Meat, Fried Mochi

PANDAN CUSTARD 12

Crème Caramel

