



MOGĀ x JO MALONE  
LONDON

10 MAY 2026 | 12 - 3PM

**MADE WITH LOVE:**  
*Mother's Day Brunch*

**UDON STATION**

**Udon Soup**

Served with Onsen Egg, Dashi Broth,  
Spring Onion & Braised Morels

**HOT STATION**

**Prawn Tempura (GF)**

Served with Daikon Dipping Sauce

**SASHIMI & MAKI**

**Salmon | Tuna | Hamachi**

Served with Wasabi, Pickled Ginger & Soya Sauce

**Avocado Roll (V, GF)**

**Spicy Salmon Maki (GF)**

**SIDES**

**Zaru Soba | Tamagoyaki (GF) |**

**Miso Soup | Potato Salad (V, GF)**

(V) Vegetarian / (GF) Gluten-Free

Please advise us of any special dietary requirements, including potential reaction to allergens.  
All prices are subject to service charge & prevailing government taxes.



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**SEA TREASURE (GF)**

**Lobster | Snow Crab Legs | Fine de Claire**

Served with Mignonette, Tabasco, Lemon Wedges,  
Russian Dressing & Ponzu & Shiso Vinaigrette

**LIVE STATION**

**Rossini**

Pan Seared Foie, Pulled Beef, Caramelised Onion,  
Brioche Bun, Tomato, Lettuce & Cucumber

**Asian Braised Pork Belly Slider**

Soft Roll, Braised Pork Belly, Grilled Pineapple & Asian Slaw

**Pizzamania**

Pizza Margherita & Spicy Salami Pizza

**Egg-Addict**

Smoked Salmon, Honey Ham, Florentine, English Muffin,  
Hollandaise & Smoked Paprika

**Carving**

Salt Baked Whole Barramundi | Beef Striploin

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**SALAD LAB (V, GF)**

Garden Greens | Romaine | Red Cabbage |  
Radicchio | Corn Salad | Beetroot | Cherry Tomato |  
Japanese Cucumber | Green Olives | Black Olives |  
3 Colored Capsicum | Shredded Carrots |  
Canned Corn | Avocado | Fresh Sliced Onion |  
Balsamic Vinaigrette | Orange Vinaigrette |  
Extra Virgin Olive Oil

**CHARCUTERIE SELECTIONS (GF)**

Honey Ham (Pork) | Bresaola (Beef) |  
Mortadella (Chicken) | Spicy Chorizo (Pork) |  
Pepperoni (Beef) | Smoked Duck Breast

**Condiments**

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

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**ARTISANAL CHEESES (GF)**

Gruyère | Aged Comté | Camembert | Emmental |  
Parmesan | Roquefort/Blue Cheese | Boursin |  
Gouda | Orange Cheddar

**Condiments**

Grapes, Walnuts, Cheese Crackers,  
Dried Apricots & Fruit Paste

**HOT SELECTIONS**

BBQ Pork Baby Back Ribs with Warm Orzo Salad |  
Briyani Rice (V) | Vegetarian Stir Fry Bee Hoon (V) |  
Stir Fry Black Pepper Beef | Jeera Aloo |  
Eggplant Moussaka | Drunken Prawns |  
Chicken Piccata | Indian Lamb Curry

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**CAVIAR, PATE, TERRINE  
& MORE.....**

Chicken Liver Pate

**YO YO YOGHURT**

Greek / Low Fat Plain Yoghurt  
Mango, Blueberry, Strawberry

**DESSERTS**

**Chef's Chocie: 8 Types of Desserts**

**Chocolate Fondue (GF)**

Fruits Skewers, Marshmallows, Oreos,  
Grissini & Waffles

**Fresh Sliced Fruits (GF)**

**Gelato Trolley (GF)**

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**FREE-FLOW  
LIQUID BUFFET**

*Upgrade your Mother's Day  
Celebration for S\$68<sup>++</sup> Per Guest*

**Taittinger Champagne**

**Prosecco**

**Red/White Wines**

**Lion Brewery Beers**

**Soft Drinks**

**Juices**



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**À LA CARTE BEVERAGE**

*Price by the glass*

**Soft Drinks and Juices**

8

**Champagne Brut, Taittinger**

28

**Prosecco Treviso Brut "99", San Martino**

20

**Riesling Feinherb, Fritz Haag**

24

**Sauvignon Blanc, Giesen Estate**

24

**Chardonnay "Favourite Son", Parker Estate**

22

**Willamette Valley Pinot Noir "Three Otters", Fullerton**

25

**Rosso di Montepulcian "Myra", Manvi**

24

**Cabernet "Favourite Son", Parker Estate**

22

**Little Pig Rosé, The Flying Winemaker**

23