

TASTING MENU

18.00 – 20.30

晚市套餐

Four Courses 四道菜 \$598

Wine Pairing - Flight of Three 葡萄酒搭配 \$298

Mocktail Pairing - Flight of Three 無酒精雞尾酒 \$258

Toasted Focaccia 🌿🌱

hummus, romesco

意式橄欖麵包, 鷹嘴豆泥, 烤紅椒堅果醬

Leek & Turnip Soup 🌿

yamaimo, shimeji, ciabatta

日本大蔥蘿蔔湯, 山藥, 本菇, 意式白麵包

Seared Yellow Fin Tuna ^{GF DF}

avocado puree, sesame and ginger dressing

炙燒黃鰭吞拿魚, 牛油果醬, 芝麻薑汁

or - 或

Heirloom Tomato 🌿🌱^{GF}

burrata, basil pesto

原種蕃茄沙律, 水牛芝士, 羅勒青醬

Garagiste, Sauvignon Blanc, Mornington, Australia 2018

Fish of the Day ^{GF DF}

black tiger prawns, sauce tomatillo, kimchi and papaya salad

是日魚鮮, 黑虎蝦, 樹蕃茄醬, 木瓜泡菜沙律

or - 或

Cheese and Onion Tart 🌿🌱

pecan pastry, salad

芝士洋葱撻, 胡桃, 沙律

or - 或

Mayura Wagyu Bavette

choice of two sides

澳洲朱古力和牛後腰脊排 - 可選兩款配菜

fries 薯條 / sweet potato 蕃薯 / salad 沙律 / seasonal greens 時令蔬菜

Justin Girardin, Pinot Noir, Burgundy, France 2021

Pavlova 🌿^{GF DF}

matcha cream, seasonal fruits

蛋白脆餅, 抹茶忌廉, 時令水果

M.Chapoutier, Muscat de Beaumes de Venise. France 2018

4 COURSE MENU TO BE ENJOYED BY THE ENTIRE TABLE - 四道菜套餐需全桌一同享用

10% service charge | 10% 服務費

STARTERS

11:30-15:00 | 18:00-21:00

HEIRLOOM TOMATO   158

burrata, basil pesto

原種蕃茄沙律, 水牛芝士, 羅勒青醬

LEEK & TURNIP SOUP  138

yamaimo, shimeji, ciabatta

日本大蔥蘿蔔湯, 山藥, 本菇, 意式白麵包

SEARED YELLOW FIN TUNA   188

avocado puree, sesame and ginger dressing

炙燒黃鰭吞拿魚, 牛油果醬, 芝麻薑汁

BUCKWHEAT LARB   138



peanuts, jalapeno, mango

蕎麥生菜包, 花生, 墨西哥辣椒, 芒果

BEETROOT SALAD  158

comte, mortadella, tamarind dressing

紅菜頭沙律, 孔泰芝士, 意大利火腿, 酸子醬

TOASTED FOCACCIA hummus, romesco   88

意式橄欖麵包, 鷹嘴豆泥, 烤紅椒堅果醬

BOWLS

FUKUOKA RAMEN   198

yuzu xo dressing, japanese egg, shiitake, edamame

福岡拉麵, 柚子蘑菇醬, 日本雞蛋, 香菇, 枝豆

CHILLED SPICY SOBA  198

sesame, cucumber, nori, pickled daikon

涼拌香辣蕎麥麵, 芝麻, 青瓜, 紫菜, 醃白蘿蔔

ORRECHIETTE 198

broccoli rabe, sausage, parmesan, garlic oil

貓耳朵麵, 意式醃製菜心, 豬肉, 巴馬臣芝士, 蒜油

BUCKWHEAT FALAFEL   198

roasted cauliflower, baby gem, jalapeno yoghurt

炸蕎麥鷹嘴豆餅, 烤椰菜花, 娃娃菜, 墨西哥辣椒乳酪

MOXIE

MAINS

11:30-15:00 | 18:00-21:00

FREMANTLE OCTOPUS   388

ratatouille, caramelised sweet potato

南澳八爪魚, 法式燉菜, 烤蕃薯

TOOTHFISH & BLACK TIGER PRAWN   388

sauce tomatillo, kimchi and papaya salad

香煎鱈魚配黑虎蝦, 樹蕃茄醬, 木瓜泡菜沙律

CHEESE AND ONION TART  198

pecan pastry, salad

芝士洋蔥撻, 胡桃, 沙律

CHICKEN SCHNITZEL  248

mayonnaise, rocket salad

炸雞排, 蛋黃醬, 火箭菜沙律

MAYURA WAGYU BAVETTE (180g)  398

choice of two sides


澳洲朱古力和牛後腰脊排 (180克) - 可選兩款配菜

SIDES

Fries 薯條 48 Salad 沙律 48

Sweet Potato 蕃薯 48 Seasonal Greens 時令蔬菜 48

vegetarian  素食 | plant based  純素

dairy free DF 無奶製品 | contains nuts  含有堅果 | gluten free GF 無麩質


10% service charge | 10% 服務費

BURGERS & SANDWICHES

SMOKED SALMON SANDWICH   128

cucumber, whole grain bread

煙燻三文魚三文治, 全麥麵包, 青瓜

TUNA MELT SANDWICH  118

avocado, chilli mayonnaise

吞拿魚三明治, 牛油果, 香辣蛋黃醬

BEETROOT SANDWICH   108

toasted ciabatta, hummus, mustard green

紅菜頭三文治, 鷹嘴豆泥, 芥菜

MOXIE VEGGIE BURGER   198

lettuce, tomato, caramelised onion, fries

招牌素漢堡, 炸薯條, 涼拌卷心菜, 蕃茄, 洋蔥

WAGYU BURGER 248

lettuce, tomato, caramelised onion, fries

和牛漢堡, 炸薯條, 涼拌卷心菜, 蕃茄, 洋蔥

add on cheese 加芝士 +18

add on bacon 加煙肉 +18

DESSERTS

RICE PUDDING   88

pistachio, almond, golden raisin

椰子米布丁, 開心果, 杏仁, 金葡萄乾

PAVLOVA   108

matcha cream, seasonal fruits

蛋白脆餅, 抹茶忌廉, 時令水果

CAKE OF THE DAY 88

是日精選蛋糕