

THE FAT BELLY POP-UP

JUL-AUG 2025 | MARKET BISTRO, MBFC TOWER 3

A LA CARTE

CHARCOAL GRILL

GRAIN-FED ANGUS FLAT IRON (200g) Angus Reserve, Australia	28
GRASS-FED RIBEYE (200G) 36° South, Australia	36
F1 WAGYU MS 4/5 ONGLET (200g) W.Black Wagyu, Australia	48
FULL BLOOD WAGYU MS 8/9 DENVER (200g) 2GR Blue Label, Australia	65
SALMON STEAK (180g) served with charred lemon & salsa verde	30

SAUCES (\$4 each)

BORDELAISE | GREEN PEPPERCORN | SALSA VERDE | MUSTARD ROYALE

STARTERS

TOASTED SOURDOUGH salted butter	6
RACLETTE CHEESE crispy bacon	18
BURRATINA CHEESE (V) oven-dried tomatoes	26
BLUE SWIMMER CRAB CAKE hand-chopped tartare sauce	20

SIDES

MUSHROOM FRICASSEE thyme, shiitake, shimeji, champignon & white wine	14
POMME PUREE drizzled with evo oil	10
FRIED BRUSSELS SPROUTS garum caramel & savoury granola	14
SHOESTRING FRIES original or truffle	10

DESSERTS

\$14 EACH

SIGNATURE TIRAMISU
crème chantilly

NEW YORK CHEESECAKE
red berry compote & passionfruit coulis

Prices are subject to prevailing service charge & GST

SET FOR 2

188++

STARTER

BURRATINA CHEESE (V)

oven-dried tomatoes

FROM THE GRILL

AMERICAN WAGYU PICANHA MS 6/7 (200G)

Snake River Farms, USA

FULL BLOOD WAGYU MS 8/9 DENVER (200G)

2GR Blue Label, USA

SIDES (PICK TWO)

MUSHROOM FRICASSEE

thyme, shiitake, shimeji, champignon & white wine

POMME PUREE

drizzled with evo oil

SHOESTRING FRIES

original or truffle

FRIED BRUSSELS SPROUTS

garum caramel & savoury caramel

DESSERT

SIGNATURE TIRAMISU

creme chantilly