



Taste Buds

Gua Bao	9.50
Steamed Bao Buns, Stir Fry Vegetables, Shredded Pork	
Aji Amarillo Chicken Skewers GF	10.90
Japanese Style Grilled Chicken Kebabs with Aji Amarillo Glaze	
Sizzling In-House Flavored Sausages GF	12.90
Trio of Sausages with Cherry Tomato Chutney	
Gambas Asian Infusion GF	11.90
Spicy Sizzling Prawns, Stir-Fry Vegetables, Asian Spices, Chorizo Picante	
Truffle Chicken Fricassee on Crouté	10.90
Mixture of Sautéed Field and Forest Mushrooms, Organic Chicken, Garlic, White Wine, Truffle Shavings, Tarragon, Crème Fresh and Brandy	

Duo of Burrata GF	12.90
Truffle and Smoked Scented Burrata, Prosciutto San Daniele, Walnuts, Fig Compote, Pickled Fruits, Aged Balsamic, Extra Virgin Olive Oil	

Scallops Di Paris GF	14.90
Baked Fresh Scallops with Café di Paris butter, Pico de Gallo, Caviar and Truffle Shaving	

Bourbon Oysters	13.90
Fresh Scottish Oyster Grilled with Bourbon Butter, Lemon and Mint Scented Breadcrumbs	

Prawn and Pork Gyoza GF	8.90
Gyoza Wrapper Filled with Ground Pork and Prawns with Soy Sauce	

Tower from the Land (to share)	20.90 pp
Gua bao, Trio of Flavoured Sausage, Spring Rolls, Angus Beef Carpaccio	

Tower from the Sea (to share)	21.90 pp
Gambas Asian Infusion, Lobster and Crab Croquettes, Crispy Calamari, Sake Salmon Tartar	

Simply Raw

Sake Salmon Tartar LF	11.90
Salmon Loin with Lime, Wakame, Avocado, Caramelised Pineapple, Passion Fruit, Chives, Yuzu Vinaigrette & Rye Bread	

Wagyu Tartare GF	14.90
Diced Beef Wagyu with Gherkins, Capers, Shallots, Chives, Jalapeno, Spring Onion, Pickled Oyster Mushroom, Parmesan Royal, Soy Cured Egg Yolk, Ponzu Dressing and Spicy Mayonnaise	

Angus Beef Carpaccio GF	11.90
Sliced beef carpaccio, truffle shavings, dolce latte mousse, oven dry tomatoes, roasted hazelnuts, petit herbs	

Gin and Tonic Salmon GF	12.90
24hrs Gin and Tonic Cured Salmon with Pickled Cucumber, Charred Asparagus, Radishes, Dill and Wasabi Mayonnaise, Beetroot Sorbet	

Fresh Oysters GF LF	
2 oysters	8.95
4 oysters	17.95
8 oysters	33.95

Vietnamese Rice Paper Rolls

Mondo	9.90
Arugula, Rice Noodles, Avocado, Cucumber, Carrots	

King Prawn	9.90
Prawn Tempura, Mayonnaise, Wakame Salad, Arugula, Avocado, Cucumber	

At Mondo, we do things differently. Our philosophy is to break free from the confines of tired, restrictive, traditional restaurant offerings to explore an exciting, brand-new form of culinary adventure.

Our gifted Head chef has scoured the globe and sourced the most exceptional ingredients, methods, and dishes that each culture has to offer. These choice selections are perfected, and sometimes we even shun convention and play with creative new avenues – all whilst maintaining a standard of superiority and respect for the source.

Our passion is to share with you the best of the best, par excellence.

Crisp

Chevre Raviolo V	10.90
Fried Pasta Sheet Filled with Chevre Cheese, Red Pepper Coulis and Aged Balsamic Vinegar with Oyster Mushrooms	

Crispy Calamari	12.90
Tossed Calamari with Quinoa Flour and Mix Spices, Chilli, Spring Onion, Garlic Confit with Tartar Sauce or Wasabi Mayonnaise	

Prawn Tempura	
Crispy Tempura of Atlantic Prawns with Soy Sauce	
3pc Prawn Tempura	10.90
5pc Prawn Tempura	17.90

Lobster & Crab Croquant Bite	10.90
Crispy Croquant with Lime and Cilantro Mayonnaise	

Oyster Tempura	13.90
Crispy Oysters with Wakame, Smoked Mayonnaise, Lime & Coriander Dressing	

In-house Flavored Spring Rolls	
Julienne of Vegetables with a Sweet Sticky Soy Sauce V	
Chicken thigh, Asian veg with a Hoisin Sauce	9.90
Pulled pork, Asian Veg with peanut sauce	9.90

Earth Garden

Crispy Salmon or Tuna GF LF	12.90
Salmon or Tuna Coated in Sesame Seed and Seared, Fennel Shavings, Pickled Cucumber, Dry Cherry Tomatoes, Edamame Beans, Wakame, Capers, Salad Leaves, Poached Egg with Horseradish Vinaigrette	

Smoked Burrata Caprese GF V	11.90
Layered Beef Tomatoes Seasoned with Himalayan Salt, Smoked Burrata, Basil Pesto Dressing, Aged Balsamic Vinegar, Extra Virgin Olive Oil, Rucola, Basil Leaves	
Suggested extra item Prosciutto San Daniel	2.50

Spicy Chicken and Haloumi	12.90
Piri Piri Grilled Free Range Chicken Thigh, Couscous, Roasted Peppers, Red Onion, Roasted Courgettes, Avocado, and Fried Halloumi	

Mondo Beef Salad	14.90
Seared Beef, Bio Mix Leaves, Green Apple, Roasted Sweet Potato, Asparagus, Wild Mushroom, Croutons, Roasted Almonds, Steamed Broccoli with Barolo Vinaigrette	

Gourmet Burgers

100% Japanese Wagyu Burger (300g Raw)	20.90
Flamed Grilled Wagyu Burger, Caramelised Onions, Smoked Applewood Cheese	

Streaky Cheesy (220g Raw)	13.90
Flamed Grilled Black Angus Beef Patty, Maple Glazed Pancetta, Beef Tomatoes, Lettuce, Gherkins, Double Mature Cheddar Cheese, Smoked Mayonnaise	

Truffle Madness (220g Raw)	14.90
Flame Grilled Black Angus Beef Patty, Truffle Mature Cheddar, Lettuce, Beef Tomatoes, Caramelised Truffle Onions, Truffle Mushrooms, Truffle Mayonnaise	

Burger and Lobster (220g Raw) per person	34.90
Flame Grilled Black Angus Beef Patty, Mature Cheddar Cheese, Lettuce, Beef Tomatoes, Garlic Butter, Grilled Half Lobster, Mustard Mayonnaise	
Double It Up And Share two persons	64.90

Smoked Short Rib Burger	19.90
21hr Smoked Short Rib Burger, Glazed with Jack Daniels BBQ Sauce, Coleslaw, Raw Onions	

At Your Own Risk!!! (220g Raw)	12.90
Flamed Grilled Black Angus Beef Patty, Habanero Chilli Jam, Jalapenos, Lettuce, Beef Tomatoes, Caramelised Onions	

Chicken Chick	12.90
Fried Butter Milk Chicken Thighs, Caramelized Onions, Brie, Lettuce, Coleslaw, Smoked Mayonnaise	

Cheesy Double Trouble	15.90
Flamed Grilled Beef Patty, Double Mature Cheddar, Lettuce, Tomatoes, Gherkins, Raw Onions, Cheese Fondue, Mustard Mayonnaise	

Earth Burger V	12.90
Portobello Mushroom, Lettuce, Beef Tomato, Caramelized Onion, Grilled Peppers, Grill Courgettes, Haloumi Cheese, Tomato Fondue	

All Burgers are Served with Artigianale Brioche Bread & Rustic Fries

From The Grain

Spaghetti Al Pomodoro e Pesto di Basilico V	9.90
Local Basil Pesto with a Rich Tomato Sauce	

Risotto Anatra GF	13.90
Roasted Butternut Squash and Sage Purée, Aged Parmesan, Crispy Sage, 5 Spice Roasted Duck Breast	

Risotto Porcini Al Tartuffo GF V VE	12.90
Carnaroli Risotto, Porcini Mushroom Ragù, Black Truffle, Truffle Shavings, Grana Padano	

Tagliatelle Guanciale & Calamari	13.90
Roasted Cherry Tomatoes, Guanciale Stagionale, Calamari, Garlic, White Wine, Tomato Sauce, Fresh Herbs	

Tagliatelle Scottish Lobster	28.90
Half Lobster, Roasted Cherry Tomatoes, Lobster Bisque, Brandy, Fresh Herbs	

Spaghetti Cacio e Pepe	12.90
Pecorino Romano, Truffle Shavings and Guanciale Stagionale	

Spaghetti Pistachio E Burrata V	16.90
Pesto Di Pistachio, Burrata, Pistachio Crumbs, Extra Virgin Olive Oil	

Casarecce Pollo e Chorizo	11.90
Sautéed Chicken, Speck, Roasted Chorizo, Roasted Peppers, Gorgonzola, Walnuts, Brandy, Cream	

Pulled Beef Tortellacca	14.90
Large Tortellacca, Pecorino Emulsion, Oyster Mushrooms, Truffle Oil, Truffle Shavings	

Lamb Agnelotti	12.90
Stuffed Pasta, 12-hour Slow Cooked Lamb Ragout with a Hint of Chilli, Tomato Fondue, Peas, Mint	

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.





Uramaki Rolls

Salmon Avocado	11.90
Salmon, Avocado, Sesame Seeds	
Pacific	12.90
Salmon Tartare, Spicy Sauce, Cheese, Avocado, Sesame	
Chicken Caesar	11.90
Chicken, Lettuce, Parmesan, Caesar Sauce, Purple Chips	
Crispy Salmon	11.90
Salmon, Avocado, Panko, Spicy Mayonnaise	
Spicy Tempura	11.90
Prawn Tempura, Avocado, Spicy Mayonnaise	
Tuna Truffle	11.90
Tuna, Chives, Truffle Mayonnaise	
Chicken Teriyaki	11.90
Chicken, Avocado, Cucumber, Sesame Oil, Teriyaki Sauce	

Futomaki Rolls

Spider	14.90
Softshell Crab, Avocado, Masago, Goma Ponzu Sauce	
Crazy Lobster	16.90
Lobster, Masago, Cucumber, Banana, Spicy Mayonnaise, Fried Onion	
Shime Saba	14.90
Crabstick, Avocado, Cucumber, Shime Saba, Gold Flakes	

Signature Rolls

Lava	12.90
Prawn Tempura, Asparagus, Sesame Seeds, Masago, Lava Sauce	
Fire	12.90
Prawn Tempura, Avocado, Cucumber, Tuna Tartare, Spicy Sweet Sauce, Scallion, Crumbs	
Smoke Duck	14.90
Duck Breast, Cucumber, Avocado, Teriyaki Sauce, Fried Onion	
Rainbow	13.90
Salmon, Crabsticks, Avocado, Tuna, Chives, Sesame Seeds, Spicy Mayonnaise, Teriyaki	
Centipedes	13.90
Tempura, Mango, Cream Cheese	
Ceviche	12.90
Seabass, Avocado, Cucumber, Red Onion, Coriander, Lime, Olive Oil	

Sashimi Platters

Nigiri Lovers (20pc)	24.90
<i>(Thinly sliced fish laid over a cluster of Japanese rice)</i> 4pc Salmon, 4pc Tuna, 4pc Seabass, 4pc Unagi, 4pc Ebi	
Sashimi Maniac (20pc)	24.90
<i>(Pieces of raw fish)</i> 4pc Salmon, 4pc Tuna, 4pc Seabass, 4pc Unagi, 4pc Shrimp	
Sashimi Assortment (12pc)	14.90
<i>(Pieces of raw fish)</i> 4pc Salmon, 4pc Tuna, 4pc Seabass	
Family Platter (32pc)	33.90
4pc Salmon Nigiri, 4pc Tuna Nigiri, 4pc Seabass Nigiri, 4pc Ebi Nigiri, 8pc Fire Roll, 8pc Crispy Salmon Roll	
Savage Platter (48pc)	45.90
4pc Salmon Nigiri, 4pc Tuna Nigiri, 4pc Seabass Nigiri, 4pc Ebi Nigiri, 8pc Spicy Tempura Roll, 8pc Chicken Teriyaki Roll, 8pc Spicy Tuna Roll, 8pc Spider Roll	
Mondo Platter (56pc)	58.90
4pc Salmon Nigiri, 4pc Tuna Nigiri, 4pc Seabass Nigiri, 4pc Ebi Nigiri, 8pc Spicy Tempura Roll, 8pc Crazy Lobster Roll, 8pc Salmon Avocado Roll, 8pc Pacific Roll, 4pc Salmon Sashimi, 4pc Tuna Sashimi	

Hotmaki Rolls

Lion King	14.90
Salmon, Tuna, Surimi, Sweet Sauce, Teriyaki, Panko	
Dynamite Roll	13.90
Tuna, Spring Onion, Spicy Sauce	

From The Jospier Oven

BBQ Short Rib GF	22.90
21hr smoked Jack Daniels BBQ Short Rib	
Grain Fed Beef Tagliata 350G GF	22.90
Grain Fed Beef Ribeye 350G GF	31.90
Grain Fed Beef Fillet 250G GF	35.90
Add Half a Lobster and Surf & Turf It Up	
Japanese A5 Wagyu Ribeye GF	31.00
<i>per 100g</i>	
USDA Beef Sirloin 350G GF	37.90
USDA Beef Ribeye 350G GF	49.00
Surf & Turf Skewers GF	29.00
USDA Beef and Prawn Skewers with a Teriyaki Glaze	
Corn Fed Chicken GF	19.90
Corn Fed Baby Chicken, Infused For 48hrs with Honey, Thyme, Lemon & Mustard	
Anticuchos De Pollo	19.90
Chicken Thighs Marinated in Anticuchos Sauce	
Local Pork Neck Fillet GF	18.90
With Caramelised Apple & Golden Raisin Chutney	
Rolled Lamb Breast GF	21.90
36hr Sous Vide Lamb Breast Marinated in Garlic & Rosemary Pan Jus, Tomato Fondue	
Lamb Chops GF	24.90
Mint & Yoghurt Marinated Lamb Chops	

Fish And Shellfish

Arragosta al Jospier GF	58.00
Grilled whole Scottish Lobster with Garlic & Herb Butter	
Black Cod	35.90
Miso Marinated Black Cod, Couscous, Edamame Beans, Almonds, Black Olive, Oven Dry Cherry Tomato, Sautéed Broccoli with Hint of Chili, Yuzu Miso Glaze	
Salmon & Prawn A La Brasa	24.90
Soy Glazed Grilled Salmon, Grilled Asparagus, Stir Fry Vegetables, Quinoa, Spicy Grilled Argentinian Prawn	

Mondo Tower <i>(minimum for two persons)</i>	55.90
<i>per person</i>	
Whole Grilled Lobster, Crispy Calamari, Scallops Di Paris 6pc, Prawn Tempura 6pc	

All main course is served with an option of roasted seasonal vegetables or seasonal salad, roasted new potatoes or rustic fries

On The Side

Sauces GF	3.50	Bites GF	3.50
Truffle and Forest Mushroom		Seasonal Petite Salad	
Cognac and Peppercorns		Crunchy Chips	
Chimichurri		Garlic Roasted Potatoes	
Gorgonzola and Walnut		Black Truffle Chips	
Café Di Paris Butter		Seasonal Vegetables	
Cheese Fondue			

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Gourmet Pizza (from the woodburning oven)

Sake Salmon Tartar	15.90
Crispy Focaccia Dough, Chive Mascarpone, Saki Salmon Tartar, Caviar, Wakame	
L'Aragosta	25.90
Crispy Focaccia Dough, Butter Poached Lobster, Smoked Mayonnaise, Pesto Di Pistachio, Caperberries	
Citrus Salmon	14.90
Crispy Focaccia Dough, Moët & Chandon Cured Salmon, Guacamole, Asparagus, Friarielli	
Bresaola	18.90
Crispy Focaccia Dough, Crema di Radicchio, Bresaola, Tomato Fondue, Age Parmesan	
Prosciutto San Daniele	24.90
Crispy Focaccia Dough, Prosciutto Crudo, Caramelised Peaches, Truffle Burrata, Black Pepper	
Beef Tartar E Tartufo	24.90
Crispy Focaccia Dough, Beef Tartar, Truffle Shavings, Smoked Burrata	
Vegetarian V	12.90
Crispy Focaccia Dough, Black Olive Tapenade, Cipollini, Artichoke Hearts, Chevre Mousse	

Pizza (from the woodburning oven)

Al Balsamico	11.90
Fior Di Latte, Guanciale, Honey Drizzled Figs, Walnuts, Gorgonzola, 30yr Old Balsamic Vinegar	
Funghi Tartufata V	13.90
Fior Di Latte, Crema Di Tartufo, Truffle Burrata, Mixture of Sautéed Field and Forest Mushrooms, Truffle Shavings, Truffle Infused Honey	
Smoked Beef & Asparagus	13.90
Fior Di Latte, Tomato Sauce, Pulled Smoked Beef, Asparagus, Roasted Onions, Horseradish Cream	
Al Pistachio	14.90
Fior Di Latte, Pesto Di Pistachio, Caramelised Onions, Chevre Cheese, Mortadella, Rucola	
Chicken & Nduja	14.90
Fior Di Latte, Marinated Chicken, Spicy Nduja, Cracked Egg, Apple Wood Cheese, 30yr Old Balsamic Vinegar	
Goats & Beets V	12.90
Beetroot Pesto, Crumbled Chevre, Caramelised Onions, Flaked Almonds	
I Kasumi	16.90
Squid Ink Tomato Sauce, Mozzarella Di Bufala, Scottish Scallops, Tiger Prawns, Caviar, Moët & Chandon Marinated Salmon, Wakame, Caperberries	
Surf & Turf	23.90
Fior Di Latte, Tomato Sauce, Truffle Paste, USDA Beef, Headless Prawns, Truffle Shavings	



View All Our Menus