

#m.o.t.d

MUSIC OF THE DAY

At m.o.t.d
we bring together food, music,
and design to create unforgettable
moments.

Influenced by Bauhaus simplicity,
our space is thoughtfully crafted
for comfort, connection, and
artistic charm.

Music is at the heart of m.o.t.d.
From curated playlists that
complement the day's vibe to live
performances by talented
vocalists in the evening,
every visit pulses with rhythm and
energy. Pair this with delicious
dishes and crafted drinks,
and you have a sensory experience
that evolves throughout the day.

Come for the food
stay for the music
leave with lasting memories

At m.o.t.d
every day has its own rhythm



 **motd_cafe_bar**



炸物 Bites

Fries	13
Fries - Mala	15
Fries - Truffle	19
Fried smoked bacon sausage with pickles	17
Homemade Calamari	22
Fried Chicken	22
Original	
Sriracha	
Honey Soy	



Starter

Wagyu Slider

f1 wagyu patties . cheese . pickle

1 slider **25**

2 sliders **48**



Starter

Homemade Ricotta 23

cherry tomato . mint . balsamic reduction . lemon dressing

Truffle ricotta 28

black truffle base . homemade ricotta . honey

Ikura & Chips 23

ikura . homemade sour cream

Summer Salad with Lemon Dressing 13

mesclun . orange . pickled onion

Grilled Asparagus 22

anchovy emulsion

Seasonal Grilled Vege 21

anchovy emulsion

 Spicy  Vegetarian  Chef Recommended



Eat the spaghetti
to forgetti
your regretti



Bolognese



Pasta

Bolognese

30

spaghetti . homemade ragù

Truffle mushroom

38

wild mushroom . parmigiano reggiano . truffle paste

Seafood Aglio Olio (garlic base)

39

prawn . squid . mussels

Seafood Marinara (tomato base)

39

prawn . squid . mussels

 Spicy  Vegetarian  Chef Recommended

Main Course

Chicken Parmigiana

32

chicken breast . tomato paste . cheese . salad

Fish and Chips

32

thick cut barramundi . fries . gribiche

Sichuan-Inspired Half Chicken

42

homemade five spices sauce . summer salad



If love had layers,
it would be smoky char,
tender greens,
and a salty kiss of anchovy



Umami unlocked

#m.o.t.d



Iberico Pork Cheeks

Main Course

Grilled Barramundi 45

grilled vegetables . beurre blanc . dill oil

Signature Iberico Pork Cheeks (180g) 🍷 58

*seasonal grilled vegetables .
chicken jus **or** black pepper sauce*

Premium Iberico pork loin ribs (350g) 55

homemade bbq sauce . pickle . salad

New zealand Lamb Rack (2 bones) 🍷 66

*seasonal grilled vegetables .
chicken jus **or** black pepper sauce*

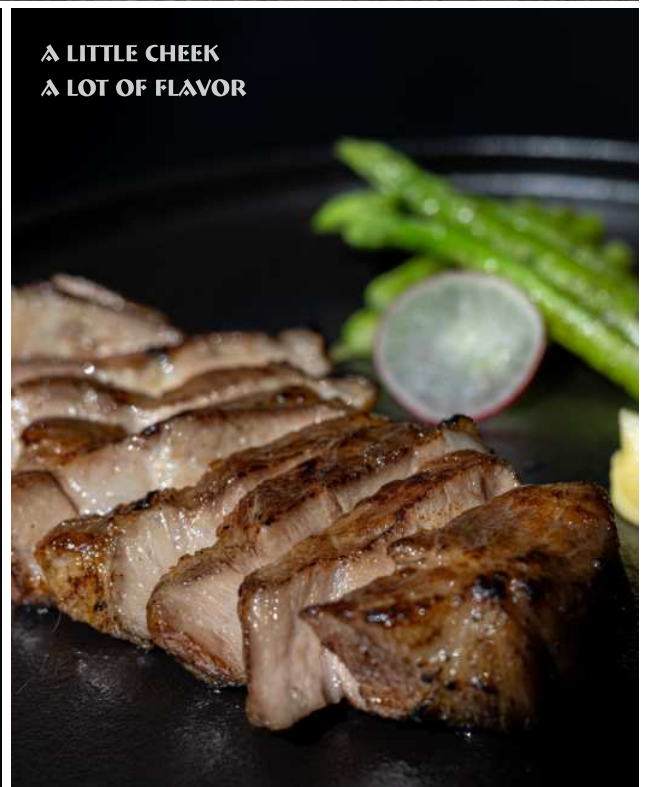
Australian Striploin Mb2 + (200g) 🍷 72

*garlic puree .
chicken jus **or** black pepper sauce*

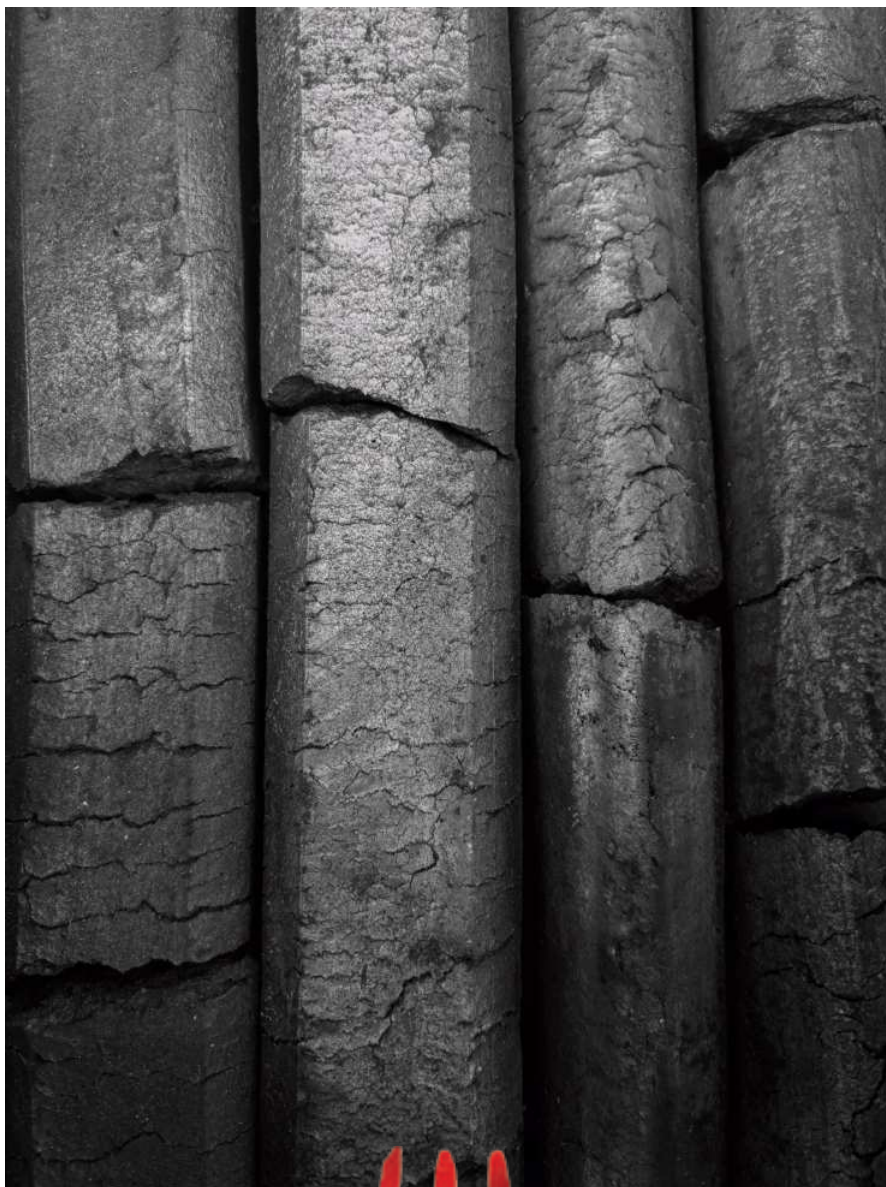
🌶️ Spicy 🌿 Vegetarian 🍷 Chef Recommended



MB2 - SOFT-SPOKEN TENDERNESS



**▲ LITTLE CHEEK
▲ LOT OF FLAVOR**



炭 CHAR

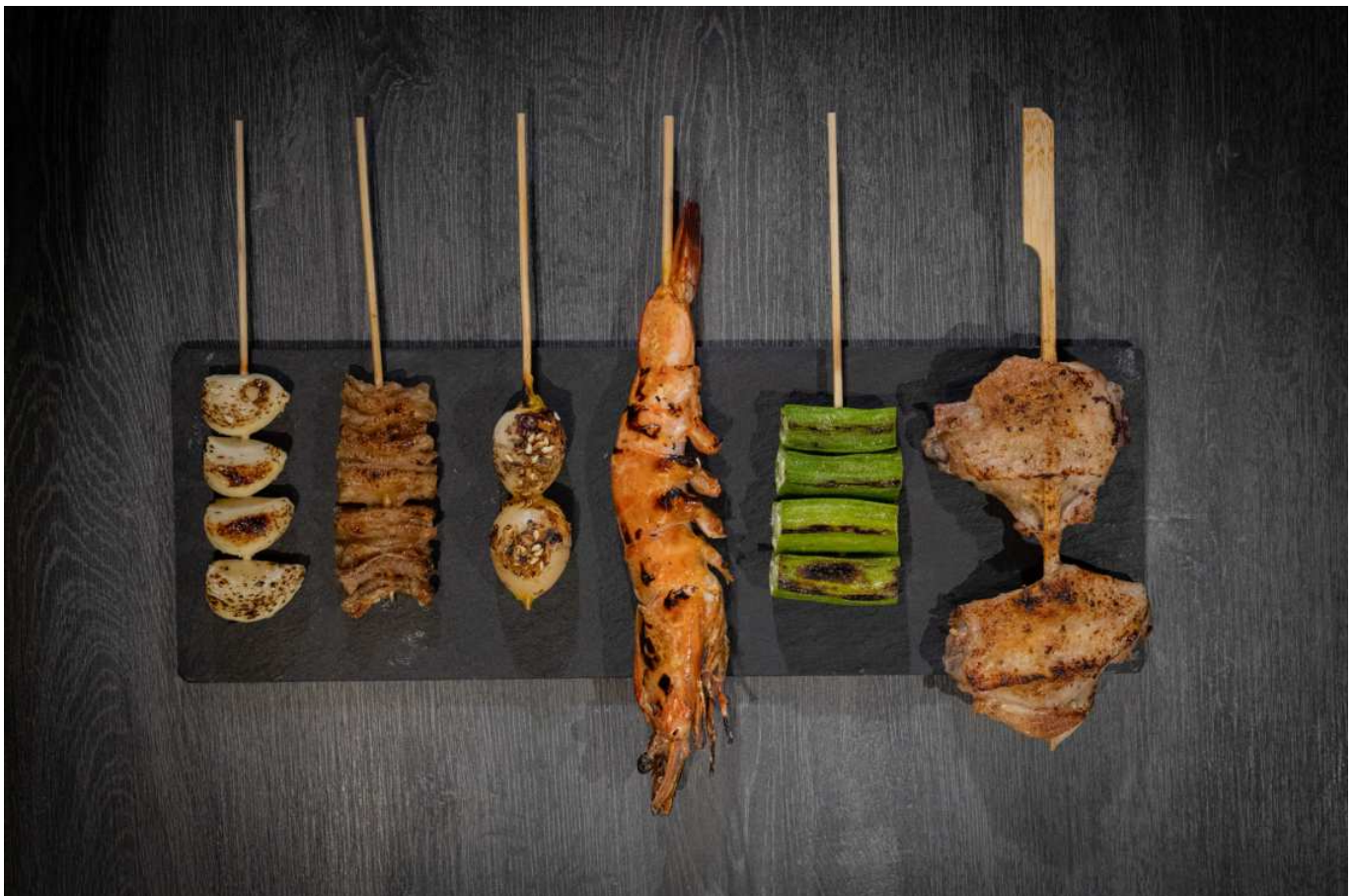


Garlic (2 skewers)	3
Okra	4
Zucchini	4
Quail egg	5
Pork belly	8
Grilled prawn	11
Beef (Australian Striploin)	16
Lamb (New zealand Lambrack) per bone	28



Chicken skin	4
Chicken gizzard	4
Chicken wing	8
Chicken thigh	10

Salt or tare - your call.



小菜

Cucumber and sesame dressing	9
Char Edamame (original / Szechuan)	9 / 11
Japanese sweet potato with burnt butter	19



Daily Specials

Please ask our team for today's selection.





We eat light, drink it in through our skins





meet CHEF KIT
where taste begins!

Food is music for your belly,
Music is food for your soul,
And wine? The MSG to the rhythm of life!

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