

# Brunch Menu

SATURDAY & SUNDAY  
11.30AM — 3.30PM

X

DISHES ARE MEANT FOR COMMUNAL SHARING  
AND WILL ARRIVE AT THE TABLE AS READY

ADD \$48++/PAX FOR A 2-HR FREE FLOW OF  
RED/WHITE WINE | PROSECCO | ROSÉ | APEROL SPRITZ | BEER

ADD \$38++/PAX FOR A 2-HR FREE FLOW OF  
RED/WHITE WINE | PROSECCO

## Mezze

### MOXIE DIPS

<b>HUMMUS (V)</b> Black Garlic Confit	\$8	<b>FRENCH ONION LABNEH (V)</b> Caramelized Onions   Pickled Shallots	\$8
<b>SMASHED KABOCHA (V)</b> Brown Butter   Toasted Almonds	\$8	<b>WHIPPED RICOTTA (V)</b> Sundried Tomatoes   Rosemary-Thyme Oil	\$8

PITA, SOURDOUGH OR CRUDITÉS ARE AVAILABLE AS OPTIONAL ADDITIONS

<b>PITA BREAD</b>	\$3	<b>SOURDOUGH</b>	\$3
<b>CRUDITÉS</b>	\$4		

**BUTTERMILK FRIED CHICKEN LOLLIPOP** \$15  
Spice Crust | Smoked Almond Aioli | Scallions

**FENNEL CITRUS SALAD (V)** \$14  
Heirloom Tomatoes | Fennel Confit | Pickled Cucumber | Orange | Lemon Vinaigrette

**BURRATA (V)** \$26  
Roasted Red Beets | Charred Grapes | Pistachio Dukkah

**ROASTED PARMESAN CAULIFLOWER (V)** \$16  
Pickled Mustard | Parsley | Sun-Dried Tomato

**SPICED CORN RIBS (V)** \$16  
Cumin Aioli | Feta Crumbs | Chopped Herbs

**YELLOWTAIL CARPACCIO** \$32  
Torch Ginger Flower | Chili Lime Dressing | Radish | Toasted Sesame Drizzle

**FRITTO MISTO** \$21  
White Bait | Prawn | Squid | Herb Crisps | Aioli

**SHAKSHUKA (V)** \$18  
Baked Eggs | Red Vine Tomato Stew | Sourdough

**CIOPPINO** \$28  
Shellfish Bisque | Tiger Prawns | Calamari | Venus Clams | Fish of the Day | Cherry Tomatoes

**HONEY RICOTTA TOMATOES (V)** \$15  
Lime Cardamom Dressing | Parsley Mint Drizzle | Pomegranate Molasses

**POTATO RÖSTI** \$21  
Golden Shredded Potato | Sun-Dried Tomato Chipotle Pesto | Dill Ricotta | Fried Egg

**SPANISH COD BRANDADE** \$19  
Torched Salt Cod Spread | Crème Fraiche | Shio Kombu | Toasted Sourdough

## Gyros

**HARISSA LAMB** \$30  
Spiced Minced Lamb | Turkish Chili Yogurt | Pomegranate | Wrap

**WAGYU BEEF** \$34  
Grilled Wagyu | Tzatziki | Beetroot Gel | Sumac Onions | Feta Crumbs | Wrap

**CALABRESE COCONUT CHICKEN** \$32  
Chili-Coconut Marinade | Confit Garlic Tahini | Pickled Baby Carrots | Wrap

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All prices are subject to 10% service charge and prevailing GST at 9%

www.moxie.sg

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## Mains

<b>CONCHIGLIE ALLA VODKA (V)</b> Peperoncini   Cherry Tomato	\$25
<b>BLACK GARLIC PESTO</b> Linguine   Black Garlic Aglio Olio   Rock Shrimp   Hokkaido Scallops   Clams	\$32
<b>SHRIMP AND GRITS</b> Grilled Calabrian Tiger Prawns   Saffron Cream Corn Grits   Cotija Cheese   Pomegranate Molasses	\$36
<b>CRAB CAVATELLI</b> Jumbo Lump Crab   Crustacean Tomato Bisque   Mystic Sauce   House Pesto	\$32
<b>UMAMI RICE</b> Shellfish Bisque   Tiger Prawns   Scallops   Squid   Clams   Matsu Rice Additional Prawns Available at \$9 per Piece	\$46
<b>DOUBLE BONE IBERICO PORK CHOP</b> Pecan Sage Crust   Pancetta Sweet Corn Hash   Forest Berry Compote   Pork Jus	\$42
<b>WAGYU FLANK STEAK</b> Guinness Marinade   Coffee-Spice Rub   Jalapeño Lime   Caramelized Onions   Espresso Butter	\$68

## Sweet

**ADD ICE CREAM \$6 PER SCOOP [FRENCH VANILLA OR DARK CHOCOLATE]**

<b>GREEK YOGURT PANNA COTTA</b> Toasted Pistachio Granola Crumb   Coconut Flakes   Balsamic Rose Water Berries Compote	\$14
<b>DARK CHOCOLATE MOUSSE (V)</b> Hazelnut   Streusel   Hazelnut Gelato   Berries Compote	\$16
<b>BANANA MANGO CRUMBLE</b> Almond Butter Crumb   Golden Raisins   Cloves   Dark Rum   Vanilla Ice Cream	\$15
<b>PISTACHIO CHEESE BRULEE TART</b> Pistachio   Cream Cheese Custard   Almond Sablé Breton	\$18

## Salty

Choice Of:

2 Types \$28 | 3 Types \$36

**COMTE 18 MONTHS 'SUMMER MILK'**  
France | Hard | Raw | Cow

**PATURAGES COMTOIS  
DOUBLE CREAM BRIE**  
France | Soft | Pasteurised | Cow

**COOMBE CASTLE BLUE STILTON**  
UK | Blue | Pasteurised | Cow

Served With Berry Compote, Thyme Honey, Herb Oil, Dried Stone Fruit, Grapes, Wafers

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