

SOUL

Infladita

David Hervé Royale oyster / Mezcal / Chayote

Ceviche

Hamachi / Green peas / Colombian cubio

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Nori

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Green Asparagus

Lemon thyme / Homemade matambre bacon / Cilantro

Red Mullet

XO sauce / Peruvian oca

-

Corn Mousse

Coconut / Grilled pineapple / Sparkling Tepache

-

Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

JOURNEY

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Hamachii / Green peas / Colombian cubio

Erizo

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Nori

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Red Mullet

Venezuelan fosforera / Costa Rican cassava / Cilantro

Aveyron Lamb Saddle

Strawberry anticucho / Mint chimichurri / Peruvian oca

-

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

SOMMELIER'S SELECTION

WINE PAIRINGS

THREE GLASSES
FIVE GLASSES

\$620
\$850

BY THE GLASS

Miolo Brut N.V., Brazil	\$140
Artadi Vinas de Gain Blanco 2017, Spain	\$160
Riccitelli Vino de la Chacayes Malbec 2019, Argentina	\$250
Minuty Prestige Rosé 2021, France	\$168

SOUL

*Complimentary glass of
Perrier-Jouët Blason, France*

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-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Venezuelan Fosforera

Galician octopus / Costa Rican cassava / Cilantro

Red Mullet

XO sauce / Peruvian oca

-

Corn Mousse

Coconut / Grilled pineapple / Sparkling Tepache

-

Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

JOURNEY

*Complimentary glass of
Krug Grande Cuvée, France*

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Hamachii / Green peas / Colombian cubio

Erizo

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Nori

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Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

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Red Mullet

Venezuelan fosforera / Costa Rican cassava / Cilantro

Aveyron Lamb Saddle

Strawberry anticucho / Mint chimichurri / Peruvian oca

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Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

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Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

SOMMELIER'S SELECTION

WINE PAIRINGS

THREE GLASSES
FIVE GLASSES

HK\$620
HK\$850

M O N O

MONO

DINNER

SOUL / JOURNEY *

WINE PAIRINGS

STANDARD

PREMIUM

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Buri / Green peas / Colombian cubio

Erizo *

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Nori

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Scottish Scallop *

Changua / Guasca / Kabu turnip

Taco

Yunnan morel / Mexican 21-ingredient mushroom mole / Foie gras

Amadai

Venezuelan fosforera / Costa Rican cassava / Cilantro

Hanwoo 1++ Striploin

Peruvian oca / Argentinian chimichurri / Beer jus

-

Avocado Leaf

Avocado fruit / Strawberry / Hibiscus

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

MONO

JOURNEY DINNER TASTING MENU

WINE PAIRINGS

STANDARD

PREMIUM

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Buri / Green peas / Colombian cubio

Erizo

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Nori

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Scottish Scallop

Changua / Guasca / Kabu turnip

Taco

Yunnan morel / Mexican 21-ingredient mushroom mole / Foie gras

Amadai

Venezuelan fosforera / Costa Rican cassava / Cilantro

Hanwoo Striploin 1++

Pertuis asparagus / Argentinian chimichurri / Beer jus

-

Avocado Leaf

Avocado fruit / Strawberry / Hibiscus

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Dulce de leche Bon-bon / Chamoy

"Each day at MONO we bridge opposite ends of the world; translating, transmitting, and transporting guests to Latin America through the flavours of my nostalgia mingled with everything I have learned along the way, in every place I call home."

A handwritten signature in black ink that reads "Ricardo!!". The signature is stylized and expressive, with the first letter 'R' being particularly large and looped. The name "Ricardo" is written in a cursive-like font, followed by two exclamation points. The signature is set against a light, textured background.

- Chef Ricardo Chaneton