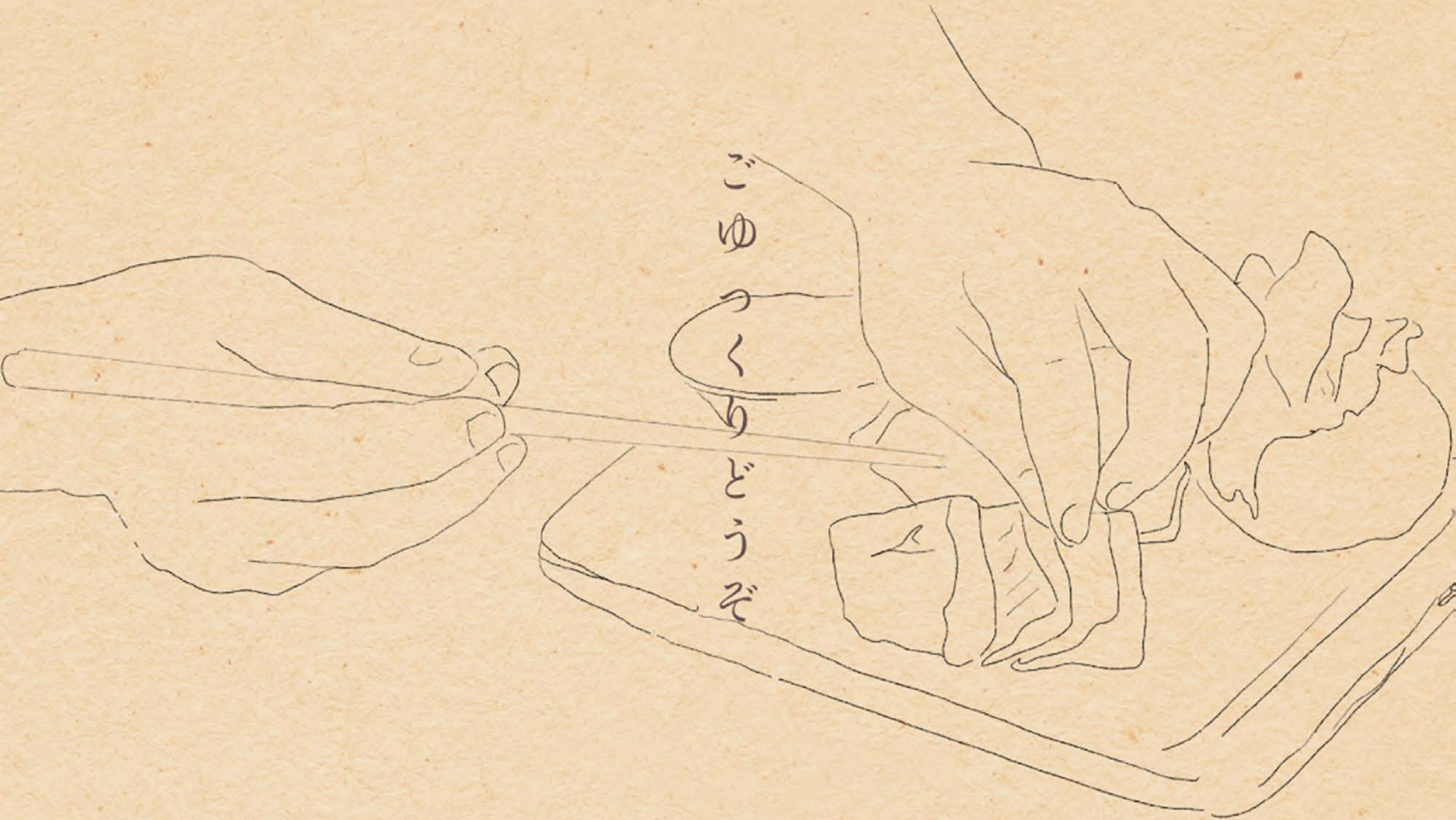




FAT COW



ランチ

**DAILY LUNCH SPECIALS**



# SET LUNCH

---

Each set includes salad, chawanmushi, miso soup and dessert

## WAGYU BROTH

45

Clear soup of wagyu tongue and tendon with steamed white rice

## GINDARA MISO YAKI

48

Saikyo miso-marinated cod

## WAGYU SUJI CURRY

55

Wagyu tendon stewed in Japanese-style curry with vegetable tempura on the side

## FAT FOA-GURA DON

58

Glazed foie gras and wagyu over steamed rice

## SASHIMI MORIAWASE

58

Chef's choice of premium sashimi

## SUSHI MORIAWASE

55

Chef's choice of premium sushi



# SET LUNCH

---

Each set includes salad, chawanmushi, miso soup and dessert

## **THE FAT COW DONBURI** 58

Charcoal-grilled wagyu with an onsen egg, truffle oil and alfafa over seasoned rice

## **HOKKAI CHIRASHI ZUSHI** 58

Chef's choice of the day's finest seafood over sushi rice

## **SOUS-VIDE TORIYAMA WAGYU DON** 55

Slow-cooked sliced Toriyama wagyu over sushi rice, sliced onions, chives, shio konbu, truffle ponzu and chopped truffle

## **PURE WAGYU HAMBURGER STEAK** 58

Charcoal-grilled 100% pure wagyu minced patty, seasonal vegetables and our signature fat rice



# SET LUNCH

---

Each set includes salad, chawanmushi, miso soup and dessert

## **TOKUJOU DONBURI**

68

Prawn tempura, unagi, salmon mentai, wagyu, foie gras, served with a housemade sauce over sushi rice

## **CHARCOAL-GRILLED WAGYU YAKINIKU DON**

68

Chef's Selection of wagyu cuts prepared in Yakiniku-style, served with an onsen egg, chives, mushroom, over our signature fat rice

## **THE FAT COW WAGYU SANDWICH**

88

Miyazaki wagyu striploin cutlet, buttered toast

*Limited quantities*

## **MIYAZAKI A4 WAGYU PREMIUM DONBURI**

128

Sliced miyazaki A4 wagyu steak on fat rice, topped with ikura, foie gras, an onsen egg, truffle shoyu



# SET LUNCH

---

Each set includes salad, chawanmushi, miso soup and dessert

## **21 DAYS DRY-AGED HIDA A5 WAGYU DONBURI**

168

Probably the only dry-aged Japanese wagyu donburi in Singapore, the A5 Hida wagyu, aged for at least 21 days for its exceptional taste and fine texture, savour it with ikura, foie gras, onsen egg on top of our signature fat rice





21 DAYS DRY-AGED HIDA A5 WAGYU DONBURI