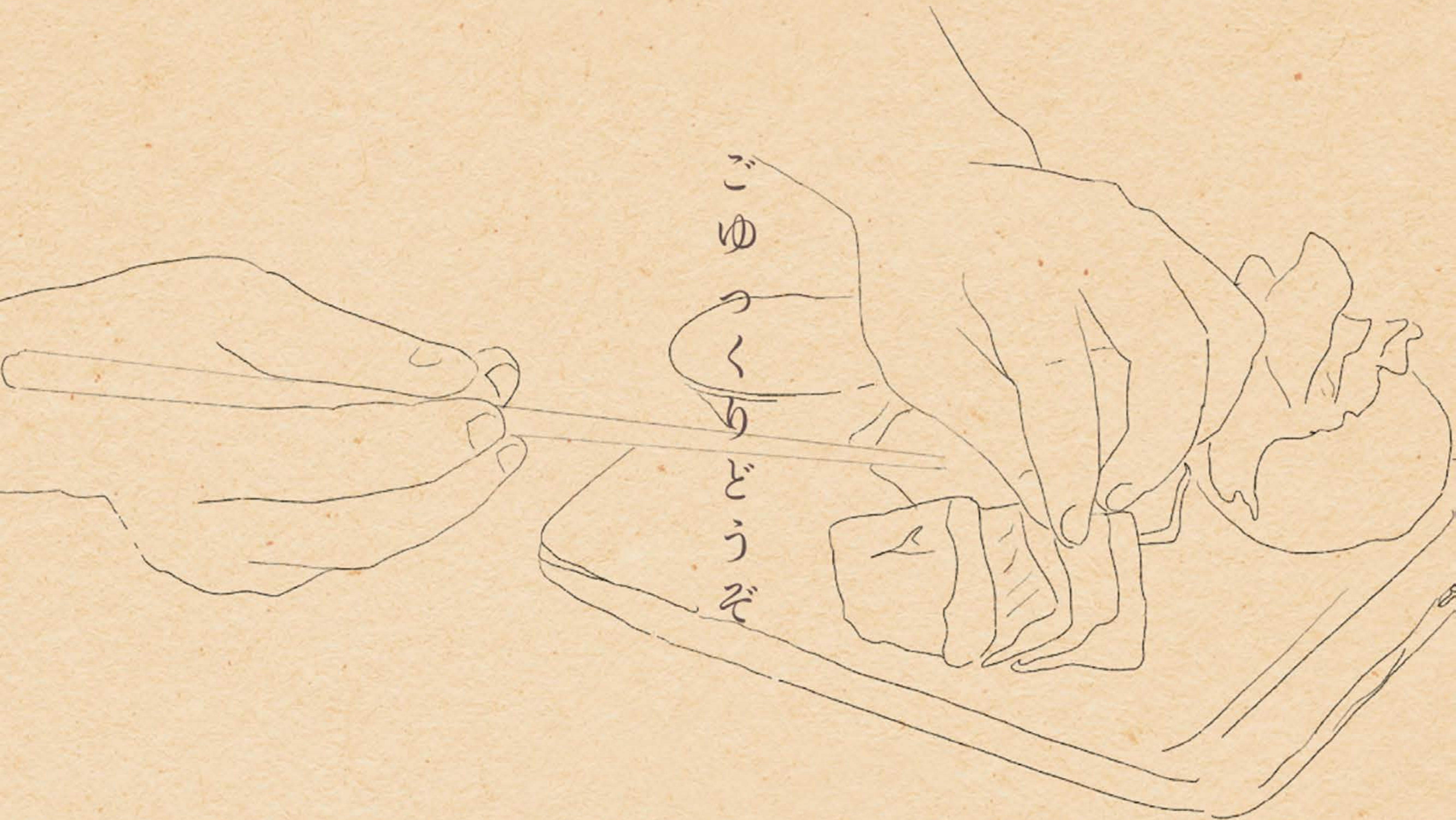




FAT COW



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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

TOKUJOU DONBURI 68

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

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

CHARCOAL-GRILLED WAGYU YAKINIKU DON 68

Chef's Selection of wagyu cuts prepared in Yakiniku-style, served with an onsen egg, chives, watercress and leek, 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

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