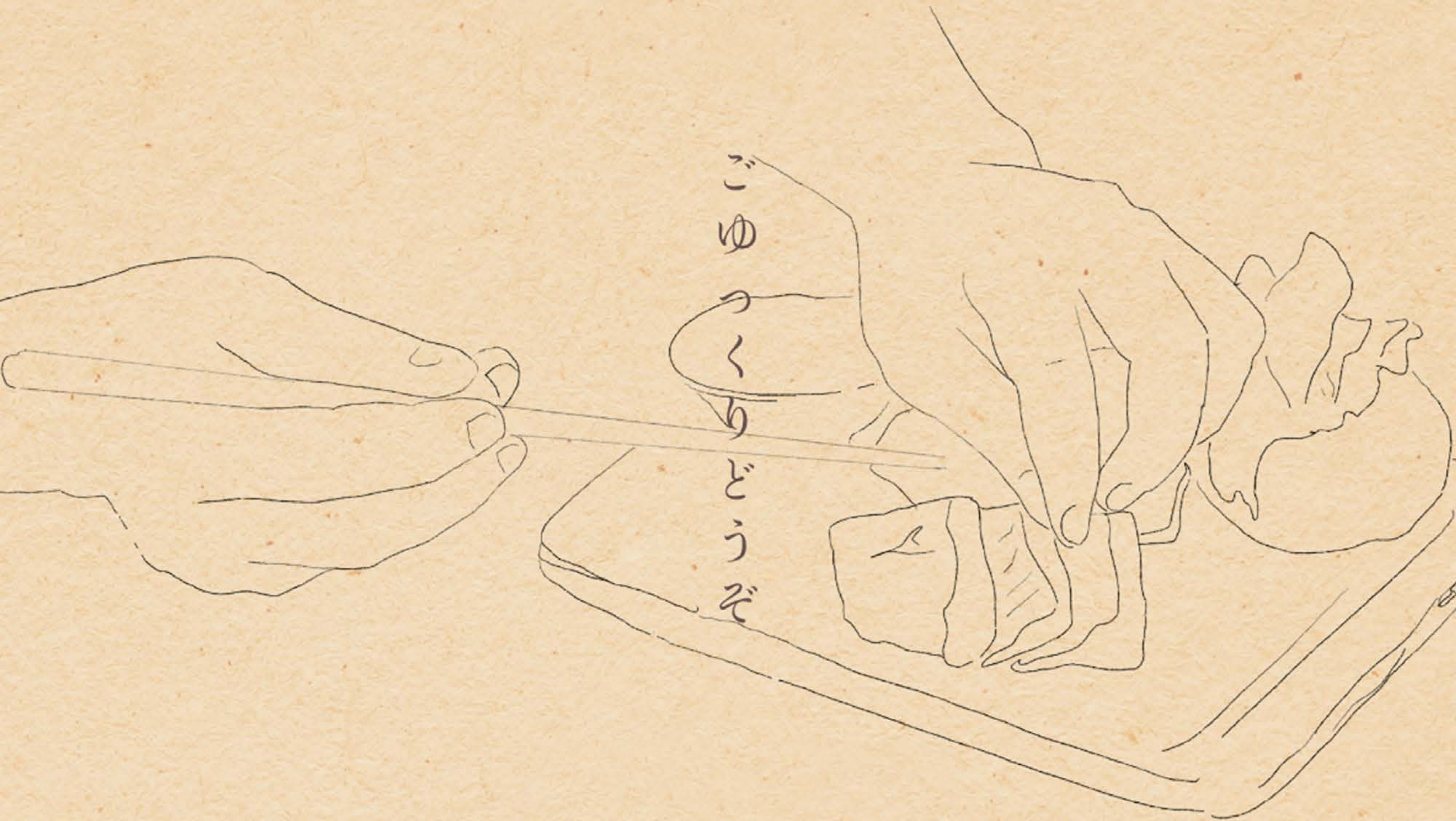




FAT COW



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DAILY LUNCH SPECIALS



FAT COW

Your well-being is our utmost priority.

In adherence to government regulation, please be reminded that **masks must be worn at all times unless you are consuming your food and beverage.**

Let's all be socially responsible!

NOTE ON SERVICE CHARGE

Kindly note that as of 10 January 2022, the 10% service charge will apply to the full price of your food order, before any discounts or promotions are applied.

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

WAGYU STEW

45

Slow-cooked wagyu in sake and mirin

GINDARA MISO YAKI

48

Saikyo miso-marinated cod

TENDERLOIN WAGYU CURRY

55

Pan seared tenderloin with sautéed shimeji mushroom and house-made Japanese curry

FAT FOA-GURA DON

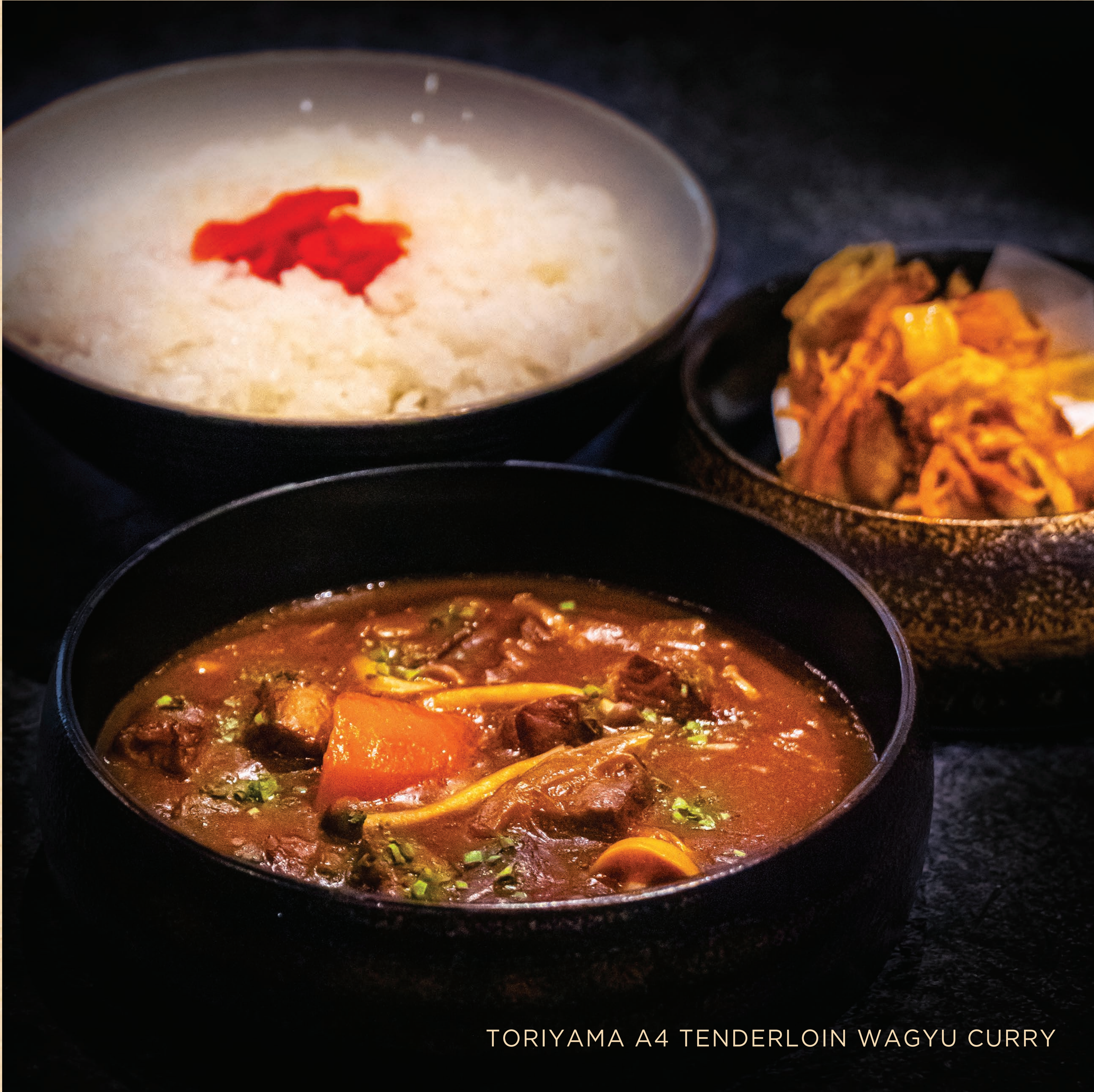
58

Glazed foie gras and wagyu over steamed rice

SASHIMI MORIAWASE

58

Chef's choice of premium sashimi



TORIYAMA A4 TENDERLOIN WAGYU CURRY

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

SUSHI MORIAWASE

55

Chef's choice of premium sushi

THE FAT COW DONBURI

58

Charcoal-grilled wagyu with 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

NEGITORO DONBURI

68

Negitoro (fatty tuna), uni, caviar, ikura atop Japanese sushi 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

THE FAT COW WAGYU SANDWICH

88

Grilled wagyu striploin

Limited portions available daily

KOBUJIME PREMIUM WAGYU DONBURI

138

Konbu cured miyazaki A4 wagyu, herring roe, chives, Japanese leek, egg yolk atop Japanese sushi rice

Limited portions available daily

MIYAZAKI A4 WAGYU PREMIUM DONBURI

128

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

21 DAYS DRY-AGED NAGASAKI A5 WAGYU DONBURI

158

Probably the only donburi that serves dry-aged Japanese wagyu in Singapore, the A5 nagasaki 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 NAGASAKI A5 WAGYU DONBURI