



SUPERGIANT

tapas & cocktail bar



This Summer, our talented Chef Jeremy Chan of Supergiant and Chef Francesco Gava of Assaggio Trattoria Italiana will be joining hands to serve refreshing European dining for discerning diners from sunrise to sunset. Immerse yourself in the brand-new a la carte menu imbued with contemporary and authentic Italian specialties that are curated with fresh and diverse ingredients. The sought-after Surf or Turf Express Lunch and Weekend Brunch will also get even more tempting with a touch of Italy.

Designed under the creative direction of Dutch design masetro Marcel Wanders, Supergiant is the best-kept secret in town for a sensuous odyssey of scrumptious gourmet pairing with moon-themed cocktails.

Follow Us On  #miramoon #supergiant  Mira Moon Hotel  Miramar Group

PROMOTIONS



WAGYU & LOBSTER
6:00PM – 10:30PM Daily
Entice your taste buds with a delicious host of dishes featured Wagyu and Lobster



HAPPY HOUR
4:00PM – 9:00PM Daily
1st drink – \$68
2nd drink – \$58
3rd drink and more – \$48 each



**SUPER VALUE:
Grilled U.S.
Prime Tomahawk**
USDA Prime Bone-in Steak (35oz) with gravy and chimichurri sauce (2-3 persons)



PARTIES & EVENTS
6 unique venues designed to suit your unique needs



**SCAN THIS
for more details**



SURF OR TURF EXPRESS LUNCH
11:30 AM – 3:00 PM
Mon – Fri
A 3-course set lunch including starter or soup, main course and dessert



AFTERNOON TIDBITS

3:00 PM – 6:00 PM
Daily

Spell your Summer love with afternoon treats and exquisite bites

WEEKEND BRUNCH

11:30 AM – 3:00 PM
Sat – Sun

A 4-course weekend brunch including a glass of Prosecco to complete your weekend



SNACKS

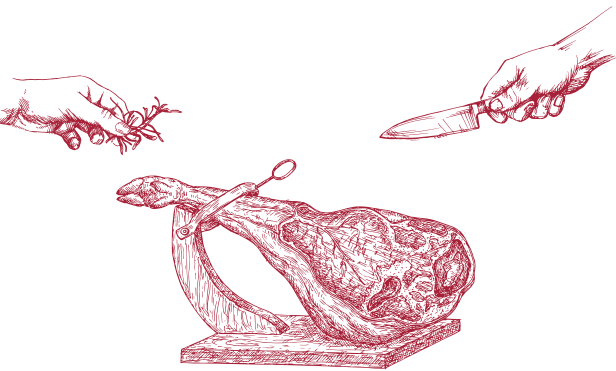
Diavola Chicken Wings Italian devil's style chicken wings, marinate with oregano and peperoncino	98
Fried Calamari Deep fried fresh squid from market and served with Tartara Sauce	118
Assaggio Style Meatball Homemade Wagyu meatball served with Parmigiano cheese and Passata di Pomodoro	118
Portobello Mushroom Sliders Two vegetarian mushroom sliders with Manchego cheese and fries	118
Angus Beef Sliders Two mini beef burgers with Manchego cheese and fries	118
Spanish Croquetas Your choice of Serrano ham or Boston lobster moon-shaped croquetas	108
Pimientos De Padrón Traditional green peppers from the Northern Spain sautéed and finished with flakes of sea salt	98

STARTER

Aged Parma Ham and Italian Melon Cured 20 months Parma Ham with sliced Retati melon	168
Wagyu Beef Carpaccio Thinly sliced Australian Wagyu beef with green olive, parmigiano cheese, arugula leaf and Harry's Sauce	168
San Marzano Tomato and Buffalo Mozzarella Caprese Salad Served with Arbequina olive oil and Italian aged balsamic vinegar	128

PIZZA

Four Italian Cheese Parmigiano, Mozzarella, Scamorza and Fontina	218
Margherita and Buffalo Mozzarella The original pizza with tomato, buffalo mozzarella and fresh basil leaf	188
Wild Mushroom Trifolati Roast seasonal mixed Mushroom, scallion, basil pesto	188
Fiorentina Fresh black truffle, sunny side whole egg, baby spinach leaf	268
Prosciutto di Parma 20 months aged Parma Ham, Parmigiano Cheese and arugula leaf	228



PASTA & RISOTTO

Tagliatelle alla Bolognese With traditional Wagyu beef ragout sauce	208
Spaghetti Carbonara Mancini pasta, egg yolk, hard cheese, Pancetta ham and black pepper	188
Linguine Veraci Clams and Black Mediterranean Mussels Mancini pasta, garlic and Italian parsley, extra virgin olive oil	218
Spinosi Pasta and Crab Aop Authentic Italian taglierini cooked with shrimp butter and crab meat	238
Wild Mushroom Risotto Funghi Creamy risotto with mixed forest mushroom and Prosecco sparkling wine	178

FROM THE GRILL

Australian Wagyu M5 Oyster Blade (4oz)	298
U.S. Prime Strip Steak (10oz)	398
North American Pork Chop (12oz)	278
U.S. Prime Tomahawk (35oz)	888
Select from the below sauce to serve with your grill Djonne Mustard/ Homemade Herb Butter/ Green Peppercorn & Cognac/ Veal Gravy	

SEAFOOD

Catch Of The Day Freshly picked from market	268
Hokkaido Scallop With crab meat in pumpkin sauce and Chinese pickled cucumber	148

WAGYU & LOBSTER DINNER SET

6:00 PM – 10:30 PM Daily

Lobster and Crab Rilette with homemade brioche & Slow Cooked Australian M6 Wagyu Beef Cheek with cauliflower garlic puree, grilled cauliflower
.....
Classic Lobster Bisque with julienne vegetable
.....
Lobster Tempura with slow-cooked egg and kimchi
.....
Grilled Australian M6 Wagyu Beef with padron pepper and black garlic sauce
.....
Lobster and Portobello Macaroni baked with Manchego cheese and mozzarella
.....
Burnt Marshmallow with mixed berries and raspberry sorbet

\$588 + 10% per person

MEAT

Suckling Pig Slow-cook in oil for 18 hours at 72°C, the traditional slow-cooked crispy skin suckling pig is served with zucchini and apple purée	268
The House Burger Embraced with chorizo and paprika plus a pint of Asahi Premium Lager	198

COLD MEATS

Italian Cold Cuts on Wooden Board	188
Parma and Iberico 30 / 30 Grams	248
Hand-sliced Cured 48-month Bellota Iberico 50 Grams	298

ON THE SIDE

French Fries	48
Mashed Potato	48
Roasted Vegetables	48
Sautéed Mushrooms	48

DESSERT

Caramel Panna Cotta	78
Cheese Platter (3 kinds)	98
Assaggio Tiramisu	78

BUONISSIMO AFTERNOON TIDBITS

3:00 PM – 6:00 PM Daily

BAKERY

Raisin Scone with Jam	28
Focaccia Basket	28
Bruschetta Pomodoro and Bufala	88

SNACKS

Italian Cold Cut Platter	168
Diavola Chicken Wings	88
Fried Calamari	98
Assaggio Style Meatball	88
Ham Croquetas	88
Lobster Croquetas	88
French Fries	48

PASTA & RISOTTO

Pasta Of The Day	88
Risotto Of The Day	88

SWEET

Dessert Of The Day	68
Panna Cotta	68
Tiramisu	68