



MOI  
MOI  
BY LUKE NGUYEN



**Mói**  
new / modern / fresh

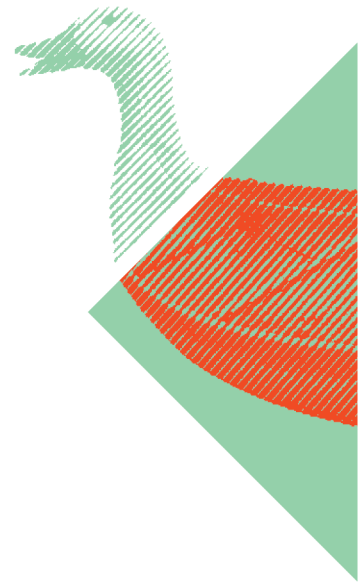
**Mời**  
welcome / invite / come in

The vitality and signature flavours of Vietnamese cuisine revolves around good quality, fresh produce, simplicity in preparation and presentation.

We source only the best free range, ethically farmed live produce from around the globe.

Our chefs visit local markets daily, to ensure that only the freshest, organic fruit and vegetables are used within our kitchen.

We are dedicated to retaining and complementing the flavours and freshness of the produce we use.



Welcome to

**MOI**  
**MOI**  
BY LUKE NGUYEN

Member of ZS Hospitality Group





## DINNER MENU

### 晚市餐單

## ENTREES 頭盤

- Soft Rice Paper Rolls 米紙卷 (GF)** \$118  
Australian tiger prawns, fresh pomelo,  
shredded green mango & Vietnamese herbs  
配澳洲虎蝦、鮮柚子、青芒果絲及越式香料
- Salt & Pepper Silken Tofu 椒鹽豆腐 (GF)** \$98  
Crispy ginger & citrus soy  
配脆薑片及秘製柑橘醬汁
- Chargrilled Hokkaido Scallops 炭燒北海道元貝 (GF)** \$68  
Green mango, garlic butter, crushed peanuts,  
spring onion oil & nuoc cham  
per piece 隻  
配青芒果、香蒜牛油、花生碎、蔥油及自家製魚露
- Green Tea Smoked Duck Breast 抹茶煙燻鴨胸 (GF)** \$138  
Tossed through a salad of banana blossom,  
perilla & pickled vegetables  
配香蕉花、越式紫蘇葉及醃菜沙律
- Aunty 5's Rice Cakes 招牌五姨米糕** \$148  
Pan fried rice cakes, topped with tiger prawns,  
caramelized pork neck & pork floss  
香煎米糕，配虎蝦、焦香豬頸肉及豬肉鬆

## MIDDLE COURSE 中盤

Served with fresh Vietnamese herbs, seasonal vegetables,  
lettuce leaves & vermicelli, to wrap at the table  
配以越式香料、時令蔬菜及檬粉，以生菜包裹食用

- Lemongrass Wagyu Beef 炭燒香茅和牛 (GF)** \$148  
Rolled in wild betel leaf & chargrilled  
以檳榔葉包裹炭燒
- Steamed Sea Bass 越式蒸鱸魚 (GF)** \$198  
Marinated in a galangal & turmeric paste & steamed in banana leaf  
Glass noodles & wood-ear mushroom  
以蕉葉包裹，南姜薑黃醬醃製，配粉絲及木耳

Please inform the chef or waiter if  
you are allergic to any foods.  
如有任何食物敏感，請通知我們的  
廚師或職員。

As we try our best to meet your dietary  
requirements, we cannot guarantee that  
certain foods are completely free from  
traces of nuts or shellfish.  
某些食物內可能含有花生或貝殼類成分。

No MSG is added in the preparation  
of your food.  
所有食品均未有添加任何味精。

(GF) Denotes Gluten Free dishes. 不含麩質食品。

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## MAINS 主菜

<b>Chargrilled Australian Split Prawns 炭燒澳洲開邊蝦 (GF)</b>	\$198
Lemongrass, chilli, garlic & fish sauce caramel 配香茅、辣椒、香蒜及魚露	
<b>Pan Seared Yellowtail Fillets 香煎鰷魚 (GF)</b>	\$198
Green mango & ginger nuoc cham 配青芒果及薑片魚露汁	
<b>Free Range Chicken Drumsticks 越式嫩雞腿</b>	\$148
Slow braised with young coconut juice, fish sauce, ginger & garlic 以椰青水、魚露和薑蒜慢燉	
<b>Twice Cooked Free Range Chicken</b>	\$188
<b>原隻越式烤雞 (GF)</b>	half chicken 半隻
On the bone, sous vide with lemongrass & Vietnamese miso. Finished on the chargrill 炭烤，香茅及越式麵豉慢煮	
<b>Black Angus Beef Sirloin 黑椒炒黑安格斯牛柳 (GFO)</b>	\$168
Wok tossed with Phu Quoc pepper & garlic butter Served with watercress, green papaya, cherry tomatoes 配香蒜牛油，西洋菜、青木瓜及小蕃茄	
<b>Caramelized Kurobuta Pork Belly with 63° Egg</b>	\$198
<b>焦香黑豚豬腩肉伴63度慢煮蛋 (GF)</b>	
Slow braised in young coconut water 以椰青水慢燉	

## SIDES 伴碟

<b>Water Spinach 通菜 (GF)</b>	\$98
Wok tossed with garlic & chilli 以蒜蓉及辣椒香炒	
<b>Crispy fried brussels sprouts 脆炸椰菜苗(孢子甘藍) (GF)</b>	\$98
Tossed in sesame soy, chili & puffed green rice 配芝麻辣椒油及越式脆米	
<b>Steamed Jasmine Rice 絲苗白飯 (GF)</b>	\$20

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## DESSERTS 甜品

<b>Avocado Tart 牛油果撻</b>	\$98
Shiso & honeycomb 配日式紫蘇葉及新鮮蜂蜜	
<b>Banana Fritters 炸香蕉</b>	\$98
Coated with shredded coconut & jasmine rice Served with tapioca pudding, coconut ice cream & palm sugar caramel 以椰絲和香苗包裹酥炸，伴以西米布丁、椰子雪糕和棕櫚糖漿	
<b>Vietnamese Yogurt Panna Cotta 越式乳酪奶凍</b>	\$98
Fresh fruits, basil seeds & peanut meringue 配鮮果, 黑珍珠(羅勒籽) 和花生蛋白餅	

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**VEGETARIAN  
A LA CARTE  
DINNER MENU  
晚市素食餐單**

**ENTREES 頭盤**

- Soft Rice Paper Rolls 米紙卷 (GF)** \$98  
Filled with grilled asparagus, pickled mustard greens and crispy shallot  
配烤露荀、酸芥菜及金蔥
- Chargrilled Okra Skewers 炭燒秋葵串 (GF)** \$98  
Crushed peanuts, spring onion oil & pineapple dressing  
配花生碎、蔥油及鳳梨乾
- Salt & Pepper Silken Tofu 椒鹽豆腐 (GF)** \$98  
Crispy ginger & citrus soy  
配脆薑片及秘製柑橘醬汁
- Asian Mushroom Salad 亞洲蘑菇沙律 (GF)** \$108  
Bean sprouts, mint, pickled vegetables & crispy bean curd skin  
豆芽、薄荷、酸瓜及腐竹

**MIDDLE COURSE 中盤**

*Served with fresh Vietnamese herbs, seasonal vegetables,  
lettuce leaves & vermicelli, to wrap at the table  
配以越式香料、時令蔬菜及檬粉，以生菜包裹食用*

- Vegetarian Netted Spring Rolls 越式絲網酥脆春卷 (GF)** \$148  
Crisp parcels, filled with wood ear mushroom, tofu and bamboo shoots  
配以木耳、豆腐及竹筍作餡料

**MAINS 主菜**

- Cabbage Parcels 生菜包 (GF)** \$148  
Wild mushrooms, water chestnut, crispy lotus root, citrus soy dressing  
配野菌、馬蹄、脆香藕及秘制柑橘醬汁
- Yellow Curry 黃咖哩 (GF)** \$178  
Thai eggplant, Asian mushrooms, asparagus & pickled mustard greens  
配泰國茄子、亞洲雜菌、露荀及酸芥菜

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Wok tossed with garlic & chilli  
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- Crispy fried brussels sprouts 脆炸椰菜苗(抱子甘藍) (GF)** \$98  
Tossed in sesame soy, chili & puffed green rice  
配芝麻辣椒油及越式脆米

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Shiso & honeycomb  
配日式紫蘇葉及新鮮蜂蜜
- Banana Fritters 炸香蕉** \$98  
Coated with shredded coconut & jasmine rice  
Served with tapioca pudding, coconut ice cream & palm sugar caramel  
以椰絲和香苗包裹酥炸，配以西米布丁、椰子雪糕和棕櫚糖漿
- Vietnamese Yogurt Panna Cotta 越式乳酪奶凍** \$98  
Fresh fruits, basil seeds & peanut meringue  
配鮮果, 黑珍珠(羅勒籽) 和花生蛋白餅

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