



MOI
MOI
BY LUKE NGUYEN



Mới
new / modern / fresh

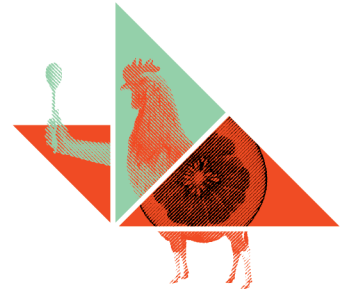
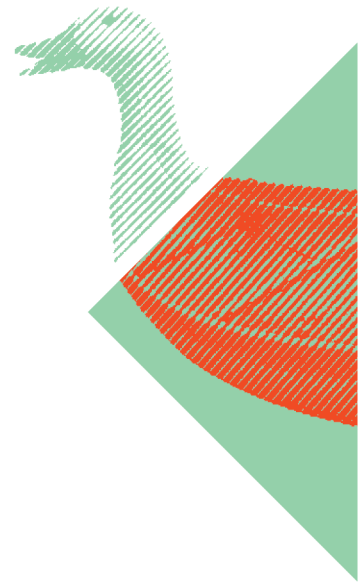
Mời
welcome / invite / come in

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
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BY LUKE NGUYEN

Member of ZS Hospitality Group



LUNCH MENU

午市餐單

Starter & Main

前菜及主菜

\$168

Dessert additional

另加 甜品

\$28

Minimum order of
1 lunch set per person
每人最低消費套餐一客

STARTERS 頭盤 (SELECT ONE 選一)

Soft Rice Paper Rolls 米紙卷 (GFO)

Filled with tiger prawns, Kurobuta pork & perilla
配虎蝦、黑豚肉及越式紫蘇葉

Green Mango Salad 青芒果沙律 (GF)

With fresh Australian Spanner crab, Vietnamese mint,
rambutan & crispy shallot

配鮮澳洲貴妃蟹肉、越式薄荷、紅毛丹及金蔥

Vietnamese Netted Spring Rolls 越式絲網酥脆春卷 (GF)

Crisp parcels, filled with minced pork, tiger prawn, crab meat,
wood ear mushroom, taro & glass noodles

配大蝦、免治豬肉、蟹肉、木耳、芋頭及粉絲

MAINS 主食 (SELECT ONE 選一)

Wagyu Beef Pho 越式和牛湯河 (GF)

Our signature 18 hour Pho broth, Wagyu beef & rice noodles,
topped with Asian basil, saw-tooth coriander, beansprouts & chilli
招牌18小時慢燉和牛湯底，配羅勒、香菜、豆芽及辣椒

Salmon Pho 越式三文魚湯河 (GF)

Fine slices of sashimi grade King salmon & rice noodles

In a fragrant salmon broth, infused with Asian spices

Topped with basil, saw-tooth coriander, beansprouts & chilli

採用頂級三文魚，以多種亞洲香料，熬製香濃三文魚湯底

配羅勒、香菜、豆芽及辣椒

Vermicelli Noodle Bowl 越式撈檬 (GF)

With sugarcane prawn mousse, perilla & Vietnamese pickles

配蔗蝦、越式紫蘇葉及酸瓜

Banh Mi 越式三文治

Warm baguette, filled with chargrilled pork patties, pork floss &

Vietnamese pickles. Dressed with spring onion oil & caramelized pork jus

烤法式長包配炭燒豬肉餅、豬肉鬆及越式酸瓜，配蔥油及焦香豬肉汁

Slow Roasted Free Range Chicken 越式烤雞

Galangal, turmeric & lemongrass marinate Served with fragrant jasmine rice

配以南姜、薑黃和香茅熬製的滷汁和絲苗白飯

DESSERT 甜品 (OPTIONAL 可選)

Ask your friendly waiter for our daily special

歡迎向我們的職員查詢是日甜品

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。

(GFO) Denotes dishes that we will gladly make Gluten Free at your request.

可選為不含麩質食品。我們樂意為您把食品轉為不含麩質。

LUNCH VEGETARIAN SET MENU 午市素食餐單

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STARTERS 頭盤 (SELECT ONE 選一)

Soft Rice Paper Rolls 米紙卷 (GF)

Filled with grilled asparagus, pickled mustard greens and crispy shallot
配烤露荀、酸芥菜及金蔥

Asian Mushroom Salad 亞洲蘑菇沙律 (GF)

Bean sprouts, mint, pickled vegetables & yuba
豆芽、薄荷、酸瓜及腐竹

Salt & Pepper Silken Tofu 椒鹽豆腐 (GFO)

Crispy ginger & citrus soy
配脆薑片及秘製柑橘醬汁

MAINS 主食 (SELECT ONE 選一)

Vermicelli Noodle Bowl 越式撈檬 (GF)

Vegetarian Netted Spring rolls, filled with wood ear mushroom,
tofu and bamboo shoots
配以木耳、豆腐及竹筍作餡料的越式絲網酥脆春卷

Banh Mi 越式三文治

Chargrilled okra, wild mushrooms, tamari & Vietnamese pickles
烤法式長包配炭烤秋葵、野菌及越式酸瓜，配日式醬油

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