



MOI
MOI
BY LUKE NGUYEN



Mới
new / modern / fresh

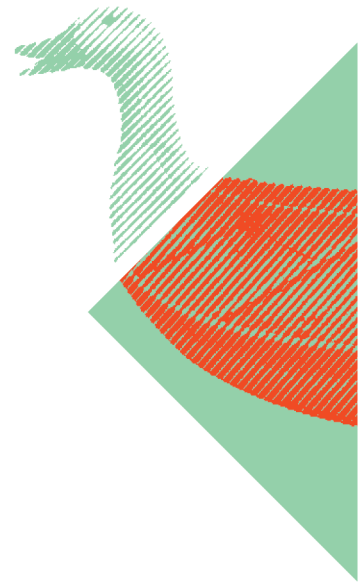
Mời
welcome / invite / come in

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
MOI**
BY LUKE NGUYEN

Member of ZS Hospitality Group

 Moi Moi by Luke Nguyen

 moimoibylukenguyen





BY LUKE NGUYEN

TASTING MENU

精選菜譜

\$428

per person 位

Matching wines
additional

另加 配酒

\$258

per person 位

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。

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FIRST COURSE 第一道菜

Soft Rice Paper Rolls 米紙卷 (GF)

Lemongrass beef, Vietnamese pickles, tamarind & rice powder infused nuoc cham
香茅牛肉，越式醃菜、羅望子及米粉，配自家製魚露

Chargrilled Hokkaido Scallops 炭燒北海道元貝 (GF)

Green mango, garlic butter, crushed peanuts, spring onion oil & nuoc cham
伴青芒果、香蒜牛油、花生碎、蔥油及自家製魚露

Aunty 5's Rice Cakes 招牌五姨米糕

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

Chiaro, Pinot Grigio delle Venezie IGT

SECOND COURSE 第二道菜

Green Tea Smoked Duck Breast 抹茶煙燻鴨胸

Tossed through a salad of banana blossom, perilla & Vietnamese pickles
伴香蕉花、越式紫蘇葉及醃菜沙拉

Sea Bass Fillets 越式蒸鱸魚柳 (GF)

Wrapped in banana leaf with galangal, peanuts & shrimp paste, then chargrilled
以蕉葉包裹，以南姜、花生及蝦醬醃製，再加以炭燒

Domaines OTT, 'BY Ott' Rose, Cotes de Provence

THIRD COURSE 第三道菜

Chargrilled Boneless Chicken 炭燒無骨雞 (GF)

Lemongrass, fish sauce & garlic marinade
配香茅、魚露及蒜蓉醃料

Black Angus Beef Sirloin 黑椒炒黑安格斯牛柳 (GFO)

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

Water Spinach 通菜 (GF)

Wok tossed with Vietnamese miso & ginger
以越式麵豉醬及薑爆香

Flechas de Los Andes, Malbec, 'Gran Malbec', Mendoza

FOURTH COURSE 第四道菜

Avocado Tart 牛油果撻

Served with peanut brittle
配脆花生

Dr Loosen, Semi-Dry Riesling, Mosel

DINNER MENU

晚市餐單

ENTREES 頭盤

- Soft Rice Paper Rolls 米紙卷 (GF)** \$118
Lemongrass beef, Vietnamese pickles,
tamarind & rice powder infused nuoc cham
香茅牛肉，越式醃菜、羅望子及米粉，配自家製魚露
- Crispy Salt & Pepper Silken Tofu 椒鹽豆腐 (GF)** \$98
Coated in jasmine rice. Crispy ginger & citrus soy
以絲苗白飯包裹烤炸，伴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
配青芒果、香蒜牛油、花生碎、蔥油及自家製魚露
per piece 隻
- Slow Poached Chicken Salad 低溫慢煮雞肉沙律 (GF)** \$138
Shredded cabbage, Vietnamese herbs,
toasted rice powder & nuoc cham
配椰菜絲、越式香料、香烤米粉及甜魚露
- Wok Tossed Angus Beef Salad 香炒安格斯牛肉沙律** \$138
Dried shrimp, green papaya, lemongrass & chilli oil dressing
配蝦乾、青木瓜、香茅及辣椒油
- 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
- Sea Bass Fillets 越式蒸鱸魚柳 (GF)** \$198
Wrapped in banana leaf with galangal,
peanuts & shrimp paste, then chargrilled
以蕉葉包裹，以南姜、花生及蝦醬醃製，再加以炭燒
- Vietnamese Nettle Spring Rolls 越式絲網酥脆春卷 (GF)** \$168
Crisp parcels, filled with minced pork, tiger prawn, crab meat,
wood ear mushroom, taro & glass noodles
配以免治豬肉、虎蝦、蟹肉、木耳、芋頭及粉絲作餡料

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MAINS 主菜

Chargrilled Australian Split Prawns 炭燒澳洲開邊蝦 (GF)	\$198
Lemongrass, chilli, garlic & fish sauce caramel 配香茅、辣椒、香蒜及焦香魚露	
Whole Roasted Leatherjacket 原隻香烤剝皮魚 (GF)	\$208
Tomato & chilli jam 配番茄辣椒醬	
Chargrilled Boneless Chicken 炭燒無骨雞 (GF)	\$188
Lemongrass, fish sauce & garlic marinade 配香茅、魚露及蒜蓉醃料	half chicken 半隻
Twice Cooked Duck 越式二煮鴨 (GF)	\$208
Orange, star anise & cassia bark 炭烤，香茅及越式麵豉慢煮	
Chargrilled Kurobuta Pork Cutlets 炭烤黑豚豬扒	\$168
Fish sauce, lemongrass & honey marinade 以魚露、香茅及蜜糖醃製	
Black Angus Beef Sirloin 黑椒炒黑安格斯牛柳 (GFO)	\$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	
Slow Braised Beef Brisket 越式慢燉牛腩	\$178
Tomato, chilli, Asian spices, dutch carrots & red radish 配番茄、辣椒、亞式香料、荷蘭胡蘿蔔及紅蘿蔔	
Caramelized Kurobuta Pork Belly with 63° Egg 焦香黑豚豬腩肉伴63度慢煮蛋 (GF)	\$198
Slow braised in young coconut water 以椰青水慢燉	

SIDES 伴碟

Water Spinach 通菜 (GF)	\$98
Wok tossed with Vietnamese miso & ginger 以越式麵豉醬及薑爆香	
Crispy fried brussels sprouts 脆炸椰菜苗(孢子甘藍) (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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DESSERTS 甜品

Avocado Tart 牛油果撻	\$98
Served with peanut brittle 配脆花生	
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，伴以西米布丁、椰子雪糕和棕櫚糖漿	
Mango Cheesecake 芒果芝士蛋糕	\$98
Mango lime sorbet, Anzac cookie crumble, chilli pickled green mango, fresh mango, mango jelly 伴芒果青檸雪葩、燕麥曲奇脆脆，以辣椒醃製過的青芒果，新鮮芒果和芒果果凍	

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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
Wild mushroom, pickled papaya, pineapple dipping sauce
配野蘑菇、醃木瓜及菠蘿蘸醬
- Crispy Salt & Pepper Silken Tofu 椒鹽豆腐 (GF)** \$98
Coated in jasmine rice. Crispy ginger & citrus soy
以絲苗白飯包裹烤炸，伴脆薑片及秘製柑橘醬汁
- Corn & Okra Fritters 玉米及秋葵脆脆** \$98
Citrus soy dipping sauce
配秘製柑橘蘸醬

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

- Roasted Eggplant 烤茄子 (GF)** \$148
Crispy tofu, green papaya, goji berries, sesame & palm sugar dressing
配香脆豆腐、青木瓜、枸杞、芝麻及棕櫚糖漿
- Yellow Curry 素黃咖哩 (GF)** \$178
Dutch carrots, asparagus wild mushroom
配荷蘭胡蘿蔔、蘆筍及野蘑菇

SIDES 伴碟

- Water Spinach 通菜 (GF)** \$98
Wok tossed with Vietnamese miso & ginger
以蒜蓉及辣椒香炒
- 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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Mango Cheesecake 芒果芝士蛋糕	\$98
Mango lime sorbet, Anzac cookie crumble, chilli pickled green mango, fresh mango, mango jelly 伴芒果青檸雪葩、燕麥曲奇脆脆，以辣椒醃製過的青芒果，新鮮芒果和芒果果凍	

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