



MOI
MOI
BY LUKE NGUYEN



Mới
new / modern / fresh

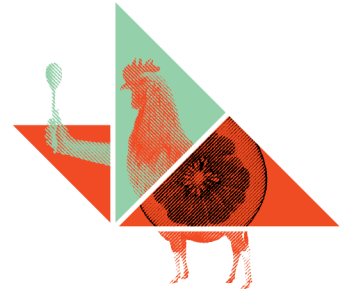
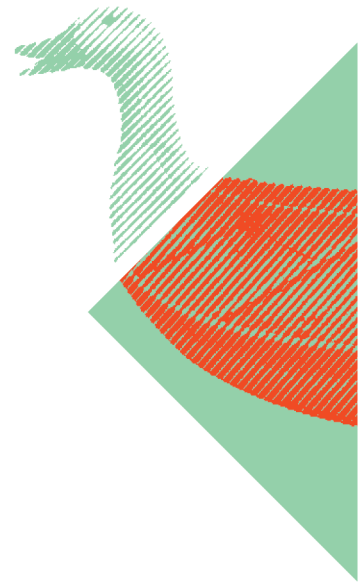
Mời
welcome / invite / come in

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



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

Slow Poached Chicken Salad 低溫慢煮雞肉沙律 (GF)

With shredded cabbage, Vietnamese herbs,
toasted rice powder & sweet fish sauce
配椰菜絲、越式香料、香烤米粉及甜魚露

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
招牌18小時慢燉和牛湯底，配羅勒、香菜及豆芽

Chicken Pho 越式雞肉湯河 (GF)

Slow poached chicken & rice noodles. In a fragrant
chicken broth, infused with Asian spices. Topped with basil,
saw-tooth coriander & beansprouts.
以各式亞洲香料熬製的香濃雞湯底，伴低溫慢煮雞肉片
配以羅勒、香菜及豆芽

Vermicelli Noodle Bowl 越式撈檬 (GF)

With pan seared turmeric & dill seabass fillets, perilla & Vietnamese pickles.
配香煎鱸魚片，以薑黃及茴香醃製，伴越式紫蘇葉及越式酸瓜

Banh Mi 越式三文治

Warm baguette spread with laughing cow cheese.
Filled with Vietnamese pork & prawn meatballs in
a light tomato sauce. Pork floss & pickled carrot.
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

Chargrilled Kurobuta Pork Cutlet 炭燒黑豚豬排

Fish sauce, lemongrass & honey marinate. Served with fragrant Jasmine rice.
配以魚露、香茅及蜜糖醃製和絲苗白飯

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

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 (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
豆芽、薄荷及酸瓜

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

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。