

MOI MOI

BY LUKE NGUYEN

www.moimoi.hk

 Moi Moi by Luke Nguyen

 moimoi_lukenguyen

TAKEAWAY MENU

外賣餐單

T 2808 1086

TAKEAWAY ORDERING HOURS

外賣訂購時間

Monday - Saturday

星期一至星期六

11:30am - 2:45pm &

5:30pm - 9:30pm

Closed Sundays

星期日休息



STARTERS 頭盤


Soft Rice Paper Rolls 米紙卷 ** \$78
Filled with tiger prawns, Kurobuta pork & perilla 2 rolls 條
配虎蝦、黑豚肉及越式紫蘇葉

Vietnamese Netted Spring Rolls
越式絲網酥脆春卷 * \$78
Crisp parcels, filled with minced pork, 3 rolls 條
tiger prawn, crab meat, wood ear mushroom,
taro & glass noodles
配免治豬肉、虎蝦、蟹肉、木耳、芋頭及粉絲作餡料

Slow Poached Chicken Salad
低溫慢煮雞肉沙律 * \$78
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

 **Vegetarian Soft Rice Paper Rolls 素米紙卷 **** \$68
Wild mushroom, pickled papaya, 2 rolls 條
pineapple dipping sauce
配野蘑菇、醃木瓜及菠蘿蘆醬

 **Vegetarian Netted Spring Rolls 素越式絲網酥脆春卷 *** \$68
Crisp parcels filled with wood ear mushrooms, 3 rolls 條
tofu & bamboo shoots
配以木耳、豆腐及竹筍作餡料

 **Asian Mushroom Salad 亞洲蘑菇沙律 *** \$78
Beansprouts, mint & Vietnamese pickles
豆芽、薄荷及越式酸瓜

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.
所有食品均未添加任何味精。

* Denotes Gluten Free dishes.
不含麩質食品。


** 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。

 Vegetarian 素食

SIDES 伴碟

 **Water Spinach 通菜 *** \$88
Wok tossed with Vietnamese miso & ginger
以越式味噌及薑片香炒

 **Crispy Fried Brussel Sprouts 香炒小椰菜 **** \$88
Tossed in sesame soy, chilli & puffed green rice
以麻醬、辣椒及綠爆米爆香

 **Steamed Jasmine Rice 絲苗白飯 *** \$20

MAINS 主食**Wagyu Beef Pho 越式和牛湯河 ***

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

\$128

Vermicelli Noodle Bowl 越式撈檬 *

With 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、芋頭及粉絲作餡料的越式絲網酥脆春卷

\$118

Chargrilled Kurobuta Pork Cutlet 炭烤黑豚肉

Fish sauce, lemongrass & honey marinade

Served with fragrant jasmine rice

以魚露、香茅及蜜糖醃制，伴絲苗白飯

\$118

Black Angus Beef Sirloin

黑椒炒黑安格斯牛柳 **

Wok tossed with Phu Quoc pepper & garlic butter

Served with fragrant jasmine rice

配香蒜牛油，伴絲苗白飯

\$168

Banh Mi 越式三文治

Warm baguette, filled with chargrilled

lemongrass chicken, pickled carrot, shallot oil & chilli

微烤法式長包配炭烤香茅雞肉、醃蘿蔔、蔥油及辣椒

\$118

Vegetarian Vermicelli Noodle Bowl 越式撈檬 *

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

\$108

Vegetarian Yellow Curry 黃咖喱 *

Dutch carrots, asparagus & wild mushroom

配荷蘭胡蘿蔔、蘆筍及野蘑菇

\$108

BEVERAGE 飲品**Soft Drinks (330ml) \$42**

- Coke
- Diet Coke
- Sprite
- Soda water
- Tonic water

Mineral Water 750ml \$68

- San Pellegrino Sparkling Water
- Acqua Panna Still Water

MOI MOI Mocktails \$68

- Watermelon Mint Soda
- Kumquat Blood Orange Soda

COFFEE**White \$40**

- Latte
- Cappuccino
- Piccolo

Black \$30

- Americano
- Espresso

Iced \$48

- Iced Vietnamese Drip Coffee with Condensed Milk
- Iced Latte
- Iced Americano

Beer \$68

- Saigon Export (355ml)
- Little Creatures Pale Ale (330ml)
- Sapporo (330ml)



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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Member of ZS Hospitality Group