

ENTREE

Mini Moo

Mini brioche or green lettuce wrap with pickled vegetables and fresh herbs (coriander, spring onion) served with one of the following options: Pulled Pork, Fried Tofu, Soft Shell Crab, Roast Chicken

- Bun
- N/A
- \$7.00

- Ssam Style
- N/A
- \$7.00

Crispy Tuna Roll (4 Pcs)

Aromatic tuna with fresh herbs in a crispy panko wrap, garnished with nori and black sesame seeds

- N/A
- \$9.50

Lobak (4 Pcs)

Freshly grated vegetables (cabbage, carrot, black fungus) rolled in bean curd skin with homemade mayonnaise

- N/A
- \$9.00

Bouncy Squid (3 Pcs)

Deep fried minced arrowroot squid with croutons, served with homemade sauce

- N/A
- \$9.00

Pork and Prawn Jiao Zi (5 Pcs)

Steamed dumplings (pork and prawn filling) served with vinegar and sesame seeds

- N/A
- \$8.00

Angry Bird

Deep fried marinated chicken ribs with moo-chi's spices, wok tossed with onion, spring onion, dried chilli and herbs

- 5 Pieces
- N/A
- \$9.50
- 10 Pieces
- N/A
- \$18.00

HOMEMADE DUMPLING

Pork and Chinese Cabbage

Pork, Chinese cabbage, chive and ginger

- 5 Pcs
- N/A
- \$6.00

- 10 Pcs
- N/A
- \$11.00

Pork and Seafood

Pork, chive, squid, scallop and ginger

- 5 Pcs
- N/A
- \$7.00

-
- 10 Pcs
- N/A
- \$13.00
-

Beef Dumpling

Beef, onion and carrot

- 5 Pcs
- N/A
- \$6.50
-

- 10 Pcs
- N/A
- \$12.00
-

Chicken and Prawn

Chicken, prawn, onion and ginger

- 5 Pcs
- N/A
- \$6.50
-

- 10 Pcs
- N/A
- \$12.00
-

Prawn and Chive

Prawn, chive and egg

- 5 Pcs
- N/A
- \$7.00
-

- 10 Pcs
- N/A
- \$13.00
-

Chive and Egg

Chive and egg



- 5 Pcs
- N/A
- \$7.00
-

- 10 Pcs
- N/A
- \$13.00
-

Mix Vegetable

Chinese cabbage, cabbage, black fungus, carrot and vermicelli



- 5 Pcs
- N/A
- \$6.50
-

- 10 Pcs
- N/A
- \$12.00
-

Tofu and Cabbage

Tofu, Chinese cabbage, corn, coriander and vermicelli



- 5 Pcs

- N/A
- \$6.50
-
- 10 Pcs
- N/A
- \$12.00
-

MAINS

Calamari Ring

-
-
- \$12.00

Fried Chicken Wing **GF**

-
-
- \$12.00

Homemade Gyoza

-
-
-
- \$12.00
-

Dry Curry With Rice **GF**

-
-
-
- \$12.00
-

Garlic Fried Rice **GF**

-
-
-
- \$12.00
-

Black Bean Pepper Lamb **GF**

Lamb backstrap fillet stir fried with capsicum, onion and seasonal greens in black bean pepper sauce. Served with steamed rice

-
- N/A
- \$19.50

Beef Rendang

Malaysian style stew beef in rich coconut cream, tamarind sauce and desiccated coconut. Served with steamed rice

-
- N/A
- \$18.50

Kapitan Chicken Curry

Boneless chicken thigh fillet cooked in aromatic spices and coconut milk. Served with steamed rice

-
- N/A
- \$18.50

Kway Teow


Flat rice noodle stir fried with lap cheong, fish cakes, prawn, bean sprouts and onion with sambal and dark soy sauce

- Vegetable
- N/A
- \$14.00
- Meat
- N/A
- \$16.00

Fried Rice

Moo-chi fried rice with eggs, mixed vegetables and chicken thigh fillet with prawn

- Vegan
- N/A
- \$14.00
- Meat
- N/A
- \$16.00

Chap Choy Curry 

Mixed vegetables (broccoli, cabbage, snake beans, tomato and potato) and tofu cooked in aromatic curry paste and rich coconut cream. Served with steamed rice

-
- N/A
- \$16.00

Sambal Mix Vegetables 

Stir fried Lebanese eggplant, snake beans and king oyster mushrooms with sambal. Served with steamed rice

-
- N/A
- \$16.00

Fish Curry

-
- N/A
- \$20.00

Seafood Udon

-
- N/A
- \$18.00

Singaporean Pork Spare Ribs

Braised boneless pork spare ribs with sweet and sour sauce, garnished with pineapple and fresh herbs. Served with steamed rice

-
- N/A
- \$18.50

Mama Tofu

Tofu stewed in a Sichuan style spicy chilli and bean paste with spring onion. Served with steamed rice

-
- N/A
- \$16.00

How spicy?    

LUNCH MENU

(Friday, Saturday and Sunday 12:00pm to 3:30pm only)

Beef Rendang 

Served with steam rice

-
- N/A
- \$12.00

Kapitan Chicken Curry 

Served with steam rice

-
- N/A
- \$12.00

Black Bean Pepper Lamb 

Served with steam rice

-
- N/A
- \$12.00

Moo Chi Fried Rice (Vegan) 

-
- N/A
- \$12.00
- **Beef Salad** GF

-
- N/A
- \$10.00
- **Green Papaya Salad (Vegan)** GF

-
- N/A
- \$10.00
- **Angry Bird (4 Pcs)** GF

-
- N/A
- \$8.00
- **Crispy Tuna (4 Pcs)**

-
- N/A
- \$8.00

SNACK

Chive Pastry (2 Pcs)
A turnover with a filling of chive, egg and prawn

-
- N/A
- \$6.00

SALADS

Green Papaya Salad V GF GF
Grated green papaya, carrot, snake bean and tomato, served with fresh herbs and a drizzle of lime, chilli and soy dressing topped with crushed peanuts

-
- N/A
- \$12.00

Beef Salad GF
Grilled beef fillet, bean sprouts, capsicum, chilli, tomatoes topped with fresh herbs, crushed peanuts and desiccated coconut

-
- N/A
- \$15.00

Thai Squid Salad GF
Squid, sweet potato noodles, tomatoes, Spanish onion, fresh herbs and chilli with a Thai dressing

-
- N/A
- \$15.00

Vietnamese Chicken Salad GF
Shredded cabbage duo, grated carrot, Spanish onion, Vietnamese mint, with shredded chicken with a drizzle of Vietnamese dressing

-
- N/A
- \$15.00

SIDES

Edamame V GF

-
-
- \$5.00

Kimchi V GF

-
-
- \$6.00
- **Kaisou Salad**  

-
-
- \$6.00
- **Gado Gado**
- Warm vegetable salad with satay sauce

-
- N/A
- \$9.00
- **Satay Sauce**



-
- N/A
- \$2.00
- **Roti Canai**


-
- N/A
- \$3.00
- **Achar (Pickled Vegetables)**

-
- N/A
- \$4.00
- **Steamed Rice**


-
-
- \$2.00

DESSERTS

- **Creme Caramel**  
- Vanilla custard pudding topped with soft caramel. Served with evaporated milk

-
- N/A
- \$10.00
- **Passion Fruit Mango Pudding** 
- Mango and passion fruit set in with milk

-
- N/A
- \$10.00
- **Honeydew and Rockmelon Sago (Vegan)** 
- Sago cooked in coconut milk and stirred in with fresh honeydew and rockmelon

-
- N/A
- \$10.00
- **Deep Fried Ice Cream** 
- Vanilla ice cream wrapped in rice paper and deep fried, served with dark chocolate sauce

-
- N/A
- \$10.00