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## ENTRÉE

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### 1. MINI MOO BUN OR SSAM STYLE (GF)

MINI BRIOCHE OR GREEN LETTUCE WRAP WITH PICKLED VEGETABLES AND FRESH HERBS (CORIANDER, SPRING ONION) SERVED WITH ONE OF THE FOLLOWING OPTIONS:-

PULLED PORK	<u>7</u>
FRIED TOFU	<u>7</u>
SOFT SHELL CRAB	<u>8,5</u>
ROAST CHICKEN	<u>7</u>

### 2. ANGRY BIRD (5PCS/10PCS)

9.5/18

DEEP FRIED MARINATED CHICKEN RIBS WITH MOO-CHI'S SPICES, WOK TOSSED WITH ONION, SPRING ONION, DRIED CHILLI AND HERBS

### 3. PORK AND PRAWN JIAO ZI (5PCS)

8

STEAMED DUMPLINGS (PORK AND PRAWN FILLING) SERVED WITH VINEGAR AND SESAME SEEDS

### 4. CRISPY TUNA ROLL (4PCS)

9.5

AROMATIC TUNA WITH FRESH HERBS IN A CRISPY PANKO WRAP, GARNISHED WITH NORI AND BLACK SESAME SEEDS

### 5. LOBAK (4PCS) (VEG)

9

FRESHLY GRATED VEGETABLES (CABBAGE, CARROT, BLACK FUNGUS) ROLLED IN BEANCURD SKIN WITH HOMEMADE MAYONNAISE

### 6. BOUNCY SQUID (3PCS)

11

DEEP FRIED MINCED ARROWROOT SQUID WITH CROUTONS, SERVED WITH HOMEMADE SAUCE

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## SALADS

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### 7. GREEN PAPAYA SALAD (GF) (V)

13.5

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

### 8. BEEF SALAD (GF)

15.5

GRILLED BEEF FILLET, BEAN SPROUTS, CAPSICUM, CHILLI, TOMATOES TOPPED WITH FRESH HERBS, CRUSHED PEANUTS AND DESICCATED COCONUT

### 9. THAI SQUID SALAD (GF)

15.5

SQUID, SWEET POTATO NOODLE, TOMATOES, SPANISH ONION, FRESH HERBS AND CHILLI WITH A THAI DRESSING

### 10. VIETNAMESE CHICKEN SALAD (GF)

15.5

SHREDDED CABBAGE DUO, GRATED CARROT, SPANISH ONION, FRESH HERBS AND SHREDDED CHICKEN WITH A DRIZZLE OF VIETNAMESE DRESSING

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## MAINS

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### › STIR FRY

11. BLACK BEAN PEPPER LAMB (GF) 19

LAMB BACKSTRAP FILLET STIR FRIED WITH CAPSICUM, ONION AND SEASONAL GREENS IN BLACK BEAN PEPPER SAUCE

12. SEAFOOD UDON 18

STIR FRIED UDON WITH SEAFOOD AND DARK CARAMEL SAUCE

13. KWAY TEOW (GF, VEG AVAILABLE) 16/(14)

FLAT RICE NOODLE STIR FRIED WITH LAP CHEONG, FISH CAKES, PRAWN, BEAN SPROUTS AND ONION WITH SAMBAL AND DARK SOY SAUCE

14. FRIED RICE (GF, V AVAILABLE) 16/(14)

MOO-CHI FRIED RICE WITH EGGS, MIXED VEGETABLES, CHICKEN AND PRAWN

15. SAMBAL MIX VEGETABLES (GF, V) 16

STIR FRIED LEBANESE EGGPLANT, SNAKE BEANS AND OYSTER MUSHROOMS WITH SAMBAL

### › CURRY

16. FISH CURRY (GF) 20

CRISPY ROCKLING FILLETS COOKED IN CURRY SAUCE WITH MIXED VEGETABLES

17. BEEF RENDANG (GF) 18

INDONESIAN STYLE STEWED BEEF IN RICH COCONUT CREAM, TAMARIND SAUCE AND DESICCATED COCONUT.

18. KAPITAN CHICKEN CURRY (GF) 18

BONELESS CHICKEN THIGH FILLET COOKED IN AROMATIC SPICES AND COCONUT MILK

19. CHAP CHOY CURRY (GF, V) 16

MIXED VEGETABLES (BROCCOLI, CABBAGE, SNAKE BEANS, TOMATO AND POTATO) AND TOFU COOKED IN AROMATIC CURRY PASTE AND RICH COCONUT CREAM

### › CHEF RECOMMENDED

20. SINGAPOREAN PORK SPARE RIBS (GF) 20

BRAISED PORK SPARE RIBS WITH SWEET AND SOUR SAUCE, GARNISHED WITH PINEAPPLE AND FRESH HERBS

21. TARO PRAWN 20

DEEP FRIED PRAWN WRAPPED IN TARO PASTE, SERVED WITH CHIPS

22. MAMA TOFU (GF, V) 16.5

TOFU STEWED IN A SICHUAN STYLE SPICY CHILLI AND BEAN PASTE WITH SPRING ONION

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## SIDES

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23. GADO GADO 9

WARM VEGETABLE SALAD WITH SATAY SAUCE

24. SATAY SAUCE 3

25. ROTI CANAI 3

26. ACHAR (PICKLED VEGETABLES) 4

27. STEAMED RICE 2

28. BOWL OF CHIPS 5



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## DESSERTS

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### 1. CRÈME BRÛLÉE (GF) (VEG)

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VANILLA CUSTARD PUDDING TOPPED WITH  
CAMELIZED SUGAR SERVED WITH EGG ROLL

### 2. PASSIONFRUIT MANGO PUDDING (GF)

8

MANGO AND PASSIONFRUIT SET IN WITH MILK

### 3. THREE LAYER SAGO (GF) (V)

8

COOKED SAGO SERVED WITH COCONUT MILK, GREEN  
TEA AND SEASONAL FRUITS

### 4. DEEP FRIED ICE CREAM (VEG)

8

VANILLA ICE CREAM WRAPPED IN RICE PAPER AND  
DEEP FRIED, SERVED WITH DARK CHOCOLATE SAUCE