

- Signature Dish 招牌菜
- Cold Dish 冷菜
- Spicy 辣味
- Vegetarian 素食
- Time-consuming 需等待

Big Four 招牌四宝

- A01 Xiao Long Bao (8) 上海小笼包 ● 10.8
- A02 Crab Soup in Dumpling Wrap 蟹粉灌汤包 ■ ● 9.8
- A03 Prawn & Pork Wonton in Chilli Oil (12) 虾肉红油抄手 ■ ● 8.8
- A04 Steam-Fried Pork Bun (4) 上海生煎包 ● 6.9

Shanghai Street Food 街边小食

- B01 Lamb Skewers (5) 烤羊肉串 ■ ● 16.8
 - Original 原味
 - Spicy 特辣
- B02 Squid Skewers (4) 烤鱿鱼串 ■ ● 17.8
 - Original 原味
 - Spicy 特辣
- B03 Deep-Fried Radish Pie (2) 油墩子 ■ 8.8
- B04 Chicken Wing Skewers (6) 新奥尔良烤翅 ■ ● 9.8
 - Original 原味
 - Spicy 特辣

Chinese Pastry 手工面点

- C01 Crab & Pork Xiao Long Bao (8) 上海蟹粉小笼包 11.8
- C02 Pork Dumplings (12) 鲜肉白玉水饺 8.8
- C03 Vegetarian Dumplings (12) 净素翡翠水饺 ■ 8.8
- C04 Fish & Seafood Dumplings (6) 鲛鱼海鲜水饺 ● 9.8
- C05 Chicken & Prawn Dumplings (10) 鸡肉虾仁水饺 9.8

All dumplings are available in pan-fried with \$0.50 surcharge
所有水饺类可提供煎饺，加收\$0.50
All dumplings are available in chicken broth soup with \$1.00 surcharge
所有水饺类可选配鸡汤，加收\$1.00

- C06 Prawn & Pork Wonton Soup (12) 虾肉云吞 9.8
- C07 Pork Spring Rolls (4) 猪肉春卷 7.8
- C08 Vegetarian Spring Rolls (4) 净素春卷 ■ 7.8

- C09 Deep-fried Chinese Milk Dough (6) 金色小刀切 ■ 6.8
- C10 Sticky Rice Dim Sum (4) 糯米小烧卖 8.8
- C11 Steamed Prawn Dumpling (3) 广式水晶虾仁蒸饺 7.8
- C12 Steamed Chive & Prawn Dumpling (3) 广式韭菜虾仁蒸饺 7.8
- C13 Steamed Scallop Dumpling (3) 广式带子蒸饺 7.8

Appetiser 精致前菜

- D01 Golden Prawns (3) 黄金奇妙凤尾虾 ● 9.8
- D02 Bi Feng Tang Style Crispy Tofu 避风塘一口豆腐 ■ ■ ● 7.8
- D03 Salted & Spiced School Prawns 吮指凤尾虾 ■ 9.8
- D04 Lotus Root with Sweet Sauce 桂花糖藕 ■ ■ 9.8
- D05 Soft Shell Crab 和风软壳蟹 9.8
- D06 Lotus Chips 原味炸藕片 ■ ■ 6.8
- D07 Five-Spiced Chicken 盐焗手撕鸡 ■ 9.8
- D08 Steamed Scallops (3) 金蒜银丝蒸扇贝 ● 11.8
- D09 Chicken in Red Chilli Oil 川辣口水鸡 ■ ■ ● 9.8
- D10 Pork with Garlic Sauce 蒜泥白肉 ■ ■ 13.8
- D11 Shanghai Style Smoked Fish in Soy Sauce 本帮熏鱼 ■ ● 10.8
- D12 Wined Chicken 醉鸡 ■ 8.8
- D13 Peking Duck Roll (3) 片皮鸭卷 12.8

Main 魔都私房菜

Seafood 海鲜类

- E01 Crispy Prawn (per person) 星洲香脆虾皇 (每位) ■ 12.8
- E02 Barramundi in Sweet & Sour Sauce 松鼠鱼 ● 38.8
- E03 Fish Fillets with Chopped Green and Red Chilli 非一般剁椒鱼 ■ ● 16.8
- E04 Fish Fillets with Chinese Pickles in Sour and Spicy Soup 巴蜀浓汤酸菜鱼 ■ 24.8
- E05 Fish Fillets with Hot and Spicy Sauce 水煮鱼 ■ ● 26.8

- E06 Sautéed Yabbies with Hot Spicy Sauce 麻辣小龙虾 ■ ■ ● 59.8
- E07 Kung Pao Prawns with Chilli Sauce and Peanuts 宫保虾球 ■ ● 23.8
- E08 Japanese Tofu with Mixed Seafood in Claypot 豆腐海鲜煲 23.8
- E09 Salt & Pepper Squid 椒盐鱿鱼 18.8
- E10 Sautéed Seafood in Chilli Sauce 干锅海鲜 ■ 29.8
- E11 Stir-fried Eel 清炒鳝丝 29.8
- E12 Bi Feng Tang Style Crab 避风塘海蟹 ■ 32.8
- E13 Crab in Black Pepper Sauce 黑椒海蟹 ● 32.8
- E14 Crab with Ginger and Spring Onion 葱姜海蟹 32.8
- E15 Sautéed Crab in Chilli Sauce with Assorted Vegetables 香辣蟹 ■ ● 42.8

Pork 猪肉类

- E16 Braised Pork Belly 外婆红烧肉 ● 22.8
- E17 Crispy Pork Hock 德式咸猪肘 ● 19.8
- E18 Sichuan Style Ginger and Shredded Pork 鱼香肉丝 ■ 18.8
- E19 Peking Style Ginger and Shredded Pork 京酱肉丝 18.8
- E20 Sweet & Sour Pork with Pineapple 凤梨咕咾肉 ● 19.8
- E21 Garlic Flavour Pork Ribs 金牌蒜香骨 19.8
- E22 Stewed Pork Ball (per person) 淮扬狮子头 (每位) ● 7.8
- E23 Pork Spare Ribs in Sweet Vinegar 霜降糖醋排骨 16.8

- Extras
- Chinese Wraps 荷叶包 5.0
 - Pancakes 春饼 4.0

Beef & Lamb 牛羊肉类

- E24 Wagyu Beef with Black Garlic and Oyster Mushroom (9+) 黑蒜雪花和牛 ● 49.8
- E25 Garlic Wagyu Beef (9+) 金蒜和牛粒 46.8
- E26 Sliced Beef with Chilli and Pickled Cabbage 金蒜蒜泥肥牛 ■ 24.8

- E27 Black Bean Beef 豆豉牛肉 19.8
- E28 Beef with Hot and Spicy Sauce 水煮牛肉 ■ ● 28.8
- E29 Sautéed Lamb in Hot and Spicy Sauce 牙签羊肉 ■ ● 24.8
- E30 Stewed Lamb in Broth 羊肉火锅 ■ ● 16.8

Poultry 禽类

- E31 Crispy Chicken with Homemade Sauce 当红脆皮鸡 ● 23.8
- E32 Crispy Duck with Red Wine Sauce 秘制果味香酥鸭 19.8
- E33 Kung Pao Chicken with Chilli Sauce and Peanuts 宫保鸡丁 ■ 17.8
- E34 Sautéed Chicken with Chilli 重庆辣子鸡 ■ ● 19.8
- E35 Sautéed Chicken with Hot and Spicy Sauce 干锅麻辣鸡 ■ 23.8
- E36 Stewed Chicken with Three Cups Sauce 三杯鸡 22.8

Vegetables 蔬菜类

- E37 Baby Chinese Cabbage with Broth 上汤娃娃菜 ● 16.8
- E38 Sichuan Style Stir Fried Baby Chinese Cabbage 鱼香娃娃菜 ■ ■ 17.8
- E39 Stir Fried Assorted Vegetables 荷塘小炒 ■ 16.8
- E40 Chinese Broccoli 广东芥蓝 ■ 17.8
 - Homemade Sauce 白灼豉油皇
 - Garlic 蒜蓉
 - Oyster Sauce 蚝油
- E41 Sichuan Style Green Bean with Pork Mince 川味干扁肉末四季豆 ■ 16.8
- E42 Cauliflower with Chinese Sausage 腊味花菜 ● 18.8
- E43 Pork Mince with Vermicelli in Claypot 家常肉末粉丝煲 ■ 16.8
- E44 Sichuan Style Eggplant with Pork Mince in Claypot 鱼香茄子煲 ■ ● 17.8
- E45 MaPo Tofu with Pork Mince 麻辣豆腐煲 ■ 15.8

For pure vegetarian option, please let our staffs know before placing the order
所有蔬菜可提供净素选择，请于下单时告知我们的员工

Soup 汤羹

<input type="checkbox"/>	F01	Hot and Sour Soup 海派酸辣汤	4.8
<input type="checkbox"/>	F02	Chicken & Corn Soup 鸡茸粟米羹	5.8
<input type="checkbox"/>	F03	Wagyu Beef & Tofu Soup 西派和牛羹	6.8
<input type="checkbox"/>	F04	Shanghai Style Salted Pork and Bamboo Shoot in Claypot 老上海腌笃鲜	26.8
<input type="checkbox"/>	F05	Fish Soup with Tofu in Claypot 砂锅鱼头煲	24.8
<input type="checkbox"/>	F06	Duck Blood and Silk Noodles Soup 鸭血粉丝汤	12.8

Rice & Noodle 主食

<input type="checkbox"/>	G01	Sliced Beef with Chili and Pickled Cabbage in Noodle Soup 酸汤肥牛面	12.8
<input type="checkbox"/>	G02	Home Made Sichuan Noodle 私房担担面	9.8
<input type="checkbox"/>	G03	Shanghai Style Chili Noodle 上海特色辣酱面	11.8
<input type="checkbox"/>	G04	Croaker Noodle Soup 浓汤黄鱼鲜面	13.8
<input type="checkbox"/>	G05	Braised Beef Brisket Noodle 红烧牛腩面	11.8
<input type="checkbox"/>	G06	Fish Noodle with Pickled Cabbage 酸菜鱼面	13.8
<input type="checkbox"/>	G07	Oxtail & Tomato Noodle Soup 番茄牛尾面	14.8
<input type="checkbox"/>	G08	Pork Belly Noodle Soup 红烧肉面	12.8
<input type="checkbox"/>	G09	Dry Noodle 本帮葱油拌面	7.8
<input type="checkbox"/>	G10	Dry Noodle with Five Spiced Chicken 鸡丝拌面	11.8
<input type="checkbox"/>	G11	Shanghai Stir-Fried Noodle 上海粗炒面	10.8
<input type="checkbox"/>	G12	Supreme Soy Sauce Fried Noodles 豉油皇炒面	11.8
<input type="checkbox"/>	G13	Stir-Fried Wagyu Udon 黑椒和牛炒乌冬	16.8
<input type="checkbox"/>	G14	Stir Fried Rice Cake with Pork and Cabbage 肉丝年糕	11.8
<input type="checkbox"/>	G15	Signature Fried Rice with Chinese Sausage 招牌腊味炒饭	9.8
<input type="checkbox"/>	G16	Shanghai Style Fried Rice with Pickled Pork 本帮咸肉菜饭	10.8

<input type="checkbox"/>	G17	Chicken Fried Rice with XO Sauce XO酱鸡粒炒饭	13.8
<input type="checkbox"/>	G18	Seafood Combination Fried Rice 魔都海鲜烩饭	18.8
<input type="checkbox"/>	G19	Steam Rice 白饭	3.0

Dessert 甜点

<input type="checkbox"/>	H01	French Toast Loaf with Ice-cream 缤纷厚多士	12.8
<input type="checkbox"/>		Vanilla	
<input type="checkbox"/>		Chocolate	
<input type="checkbox"/>		Extra ice-cream	2.5
<input type="checkbox"/>		Crispy chocolate roll	1.0
<input type="checkbox"/>		Crushed peanut	1.0
<input type="checkbox"/>	H02	Dessert Rice Ball Soup 桂花酒酿小圆子	7.8
<input type="checkbox"/>	H03	Chocolate Ballon 巧克力吉白气球	16.8
<input type="checkbox"/>	H04	Pumpkin & Taro Ball 魔芋球	6.8

Soft Drinks 软饮料

<input type="checkbox"/>	I01	Coke 可乐	3.8
<input type="checkbox"/>	I02	Coke Zero 零度可乐	3.8
<input type="checkbox"/>	I03	Diet Coke 健怡可乐	3.8
<input type="checkbox"/>	I04	Lemon Ice Tea 柠檬冰红茶	4.8
<input type="checkbox"/>	I05	Peach Ice Tea 蜜桃冰红茶	4.8
<input type="checkbox"/>	I06	Orange Juice 橙汁	3.8
<input type="checkbox"/>	I07	Apple Juice 苹果汁	3.8
<input type="checkbox"/>	I08	Watermelon Juice 西瓜汁	4.8
<input type="checkbox"/>	I09	Plum Juice 乌梅汁	4.8
<input type="checkbox"/>	I10	Sparkling Water 气泡水	2.5
<input type="checkbox"/>	I11	Soy Milk 豆奶	2.8

Hot Tea 热茶

<input type="checkbox"/>	J01	Jasmine Green Tea 茉莉花茶	6.8 per pot
<input type="checkbox"/>	J02	Japanese Brown Rice Tea 日式玄米茶	6.8 per pot

<input type="checkbox"/>	J03	Oolong Tea 乌龙茶	6.8 per pot
<input type="checkbox"/>	J04	Pu-erh Tea 普洱茶	6.8 per pot
<input type="checkbox"/>	J05	Rose Tea 玫瑰花茶	5.8 per pot
<input type="checkbox"/>	J06	Honey Citron Tea 蜂蜜柚子茶	3.8
<input type="checkbox"/>	J07	Jujube Tea 红枣茶	3.8

Mocktails 无酒精鸡尾酒

<input type="checkbox"/>	K01	Lemon Lime & Bitters 青柠柠乐	4.5
<input type="checkbox"/>	K02	Citrus Lemonade 沁柠苏打	4.5
<input type="checkbox"/>	K03	Watermelon Candy Box 红粉佳人	6.8
<input type="checkbox"/>	K04	Revolution 变迁	6.8
<input type="checkbox"/>	K05	Matcha Mojito 抹茶莫吉托	7.8

Beer & Cider 啤酒和果酒

<input type="checkbox"/>	L01	Asahi 朝日	7.5
<input type="checkbox"/>	L02	Teingtao 青岛啤酒	7.5
<input type="checkbox"/>	L03	Corona 卡罗纳	8.5
<input type="checkbox"/>	L04	Victoria Bitters 维多利亚	7.5
<input type="checkbox"/>	L05	Apple Cider 苹果果酒	8.8
<input type="checkbox"/>	L06	Pear Cider 雪梨果酒	8.8

Please let our staff members know if you have any allergies. Thank you.

如果您有任何饮食禁忌或过敏，请及时告知我们的服务员，谢谢。

All the dishes are served on FIRST READY FIRST SERVE basis. Please notify our staff member if you prefer a specific serving order.

我们上菜时默认遵循先好先上顺序，如有特别上菜顺序需要请告知我们的服务员。

Take-away box is 20c each.
外带包装盒每个20c。

Eftpos Minimum is \$30. 50c surcharge applied for under \$30. 2% surcharge for ALL CREDIT CARD payment. (AMEX NOT ACCEPTED)
刷卡最低消费为\$30。低于\$30加收50c手续费。所有信用卡有2%额外费用。本店不接受美国运通卡。

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MENU

Our Inspirations comes from 8,050 km away
A Magic City where different cultures meet each other

我们的灵感来源于大洋彼岸的一座“魔都”
一个多种文化相互融合的地方



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