

## BUSINESS LUNCH

\$39pp (Minimum 4 ppl)

Szechuan pickled vegetable

Hiramasa Kingfish

Pork and chives dumpling



Seared Humpty Doo Barramundi

14hrs slow braised ox cheek

Stir fried Chinese greens

MOMODA fried rice

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## FEED ME

\$49pp (Minimum 2 ppl)

Lotus chips bowl

Hakka edamame beans

Hiramasa Kingfish



Mongolian style kangaroo spring roll

Pork and chives dumpling

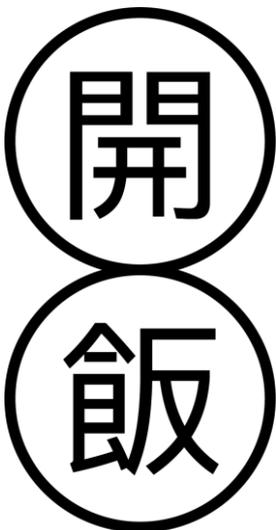
Pulled duck bun



14hrs slow braised ox cheek

MOMODA fried rice

Seared Humpty Doo Barramundi



## DELUXE FEED ME

\$69pp (Minimum 2 ppl)

Lotus chips bowl

Salmon tartare

Szechuan pickled vegetable



Double cheeseburger dumpling

Cauliflower san choy bowl



Pulled duck bun



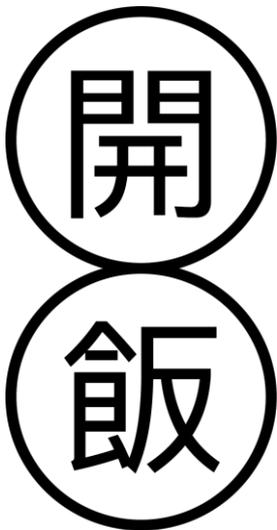
Seared Humpty Doo Barramundi

“Typhoon shelter style” fried rice

Wok toasted broccolini



Dessert of the day



## ENTREE

### RAW

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**Hiramasa Kingfish** 17  
with pomegranate, ruby grapefruit, sorghum, shungiku (GF) (DF)

**Salmon tartare** 19  
with charred capsicum, sesame chilli, seaweed cracker

### SALAD, SNACK & APPETISER

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**Szechuan pickled vegetable** 7  
cucumber, shiitake (DF) (V)

**Hakka edamame beans** 7  
with strange flavour sauce (GF) (DF) (V)

**Lotus chips bowl** 7  
with Chongqing spices, plum mayo (GF) (DF) (V)

**Thousand layer Peking pig ear** 14  
with black prune vinegar, smashed chilli (DF)

**Mongolian style kangaroo spring rolls** 9  
with wombok and ginger (2pc) (DF)(VO)

**Pulled duck bun** 7ea  
with caramel ginger reduction

**Kingbrown mushroom bun** 7ea  
with wonton crisp, black pepper sauce

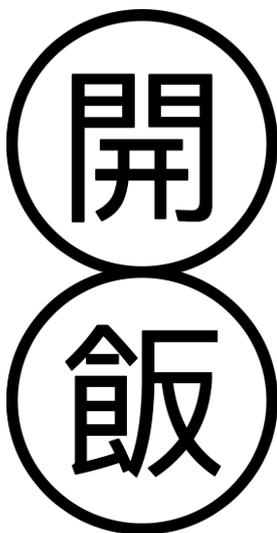
**Double cheeseburger dumplings** 15  
with Asian slaw (5pc)

**Pork and chives dumplings** 15  
with numbing chilli (5pc) (DF)

**Baby bok choy dumplings** 15  
with cabbage, vermicelli and fungus (5pc) (DF)(V)

**Cauliflower san choy bowl** 16  
with peanut satay, baby-cos lettuce (V) (GF)

**Beef short ribs platter** 19  
With Chinese mustard, Sha Cha sauce, shallot pancake (6pc)



# MAIN

## SEAFOOD, MEAT

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<b>Steamed Harvey Bay scallop</b> with fermented bell pepper, white soy (6pc) (DF)	32
<b>Seared Humpty Doo Barramundi</b> with XO conpoy chilli, beetroot cured white radish	30
<b>Black pepper softshell crab</b> long beach style with brown butter (DF)	32
<b>White cut spatchcock</b> with ginger shallot relish (GF) (DF)	28
<b>14hrs slow braised ox cheek</b> with Bukit Mertajam curry, tofu puff, sweet potato (GF) (DF)	30
<b>Grandma's sticky pork belly</b> twice cooked pork belly with caramel lemongrass chilli (DF)	28

## VEGETABLE

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<b>Wok toasted Broccolini</b> with wakame butter, puffed jasmine rice (GF)	19
<b>Crispy eggplant</b> with Chiang-jiang red vinegar, roasted sesame and ginger chilli	21
<b>Mushroom delight</b> with shiitake, king oyster mushroom and cherry tomato (DF)	17
<b>Stir fried Chinese greens</b> snake bean, broccoli with garlic, ginger and rice wine (GF)	17

## RICE

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<b>MOMODA fried rice</b> with Chinese fermented olive, snake bean, shiitake mushroom, spa egg, flying fish roe (VO) (DF)	17
<b>"Typhoon shelter style" fried rice</b> with Hokkaido scallop, dry shrimp, garlic and chilli (DF)	22



## DESSERT

<b>Pineapple mungbean cake</b> with osmanthus Oolong tea and Davidsons plum (V) (GF) (DF)	14
<b>MOMODA Fried ice cream</b> with black sesame, charcoal bamboo, freeze dried strawberry	14
<b>Taiwan milk tea panna cotta</b> with Okinawa black sugar, milk crumb, black pearl (GFO)	14

(V) Vegetarian (VO) Vegetarian option  
(GF) Gluten free (GFO) Gluten free option (DF) Dairy free

