

## BUSINESS LUNCH

\$39pp (Minimum 4 ppl)

Salmon tartare

Sweet Potato Chips Bowl

Pork and chives dumpling

Mongolian Kangaroo spring roll



Seared Humpty Doo Barramundi

Sister Fung's ox cheek curry

Stir fried Chinese green

MOMODA fried rice



Tea or Coffee



## FEED ME

\$49pp (Minimum 2 ppl)

Sweet Potato chips bowl

Edamame beans



Mongolian style kangaroo spring roll

Pulled duck bun



Pork and chives dumpling

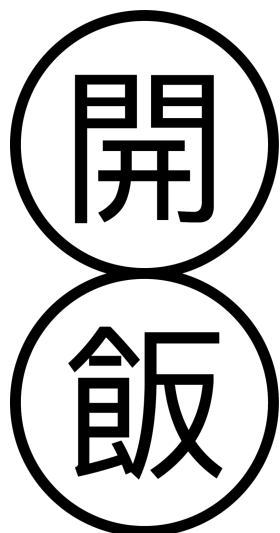
Double cheeseburger dumpling



Peppery chicken

Crispy eggplant

MOMODA fried rice



## DELUXE FEED ME

\$79pp (Minimum 2 ppl)

Sweet Potato chips bowl

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Salmon tartare

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Deluxe Dim Sum platter

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Cauliflower satay S.C.B.

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Wild mushroom bun

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Black pepper softshell crab

Grandma's sticky pork belly

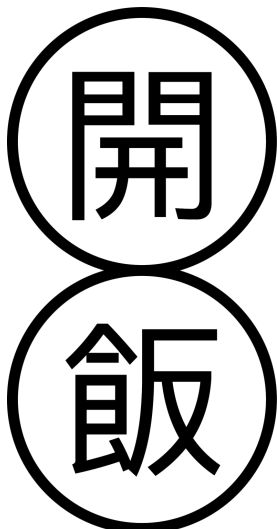
Chinese green

Jasmine rice

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Dessert of day

Tea or Coffee



Solo diner feed me available; please see our friendly staff for more information.

## DIM SUM

### STEAMED ( Freshly steamed, please allow 10 min)

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Scallop and prawn dumplings (3pc) 9.8  
鱼籽带子水晶饺

Tiger prawn and bamboo shoot dumplings (3pc) 9.8  
竹笋鲜虾饺

Pork and Prawn Siu Mai (3pc) 8.8  
鲜虾蟹黄烧卖

Double cheeseburger dumplings (3pc) 9.8  
双层芝士汉堡饺

Baby spinach dumplings (3pc) 9.8  
菠菜苗素饺

BBQ Pork Char Siu buns (2pc) 8.8  
蜜汁叉烧包

Sweet milk custard buns (2pc) 8.8  
椰香奶黄包

### FRIED

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Mongolian Kangaroo spring rolls (2pc) 8.8  
澳宝酥春卷

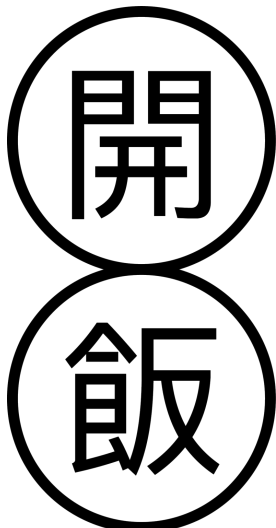
Enoki mushroom spring rolls (2pc) 8.8  
野杂菌素春卷

Crispy pork and chives dumplings (5pc) 14.8  
酥脆韭菜猪肉饺子

Chef's Signature Dim Sum Platter  
点心拼盘套餐

For Two (6pc) (6 件) 18.8

For Four (12pc) (12 件) 35.8

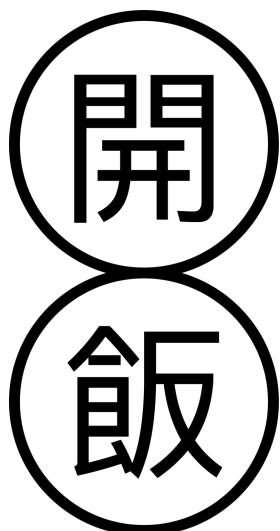


## ENTREE

### RAW , SNACK & APPETISER

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<b>Pan Toasted Edamame beans</b> 风味毛豆 with mixed spice (DF) (V) (GF)	6.8
<b>Sweet potato chips bowl</b> 甜薯片 with Davison plum (GF) (DF) (V)	6.8
<b>Steamed QLD half shell scallop</b> XO 酱开边带子 with house made XO conpoy chili (DF)(GFO)	4.8ea
<b>Pulled Duck bun</b> 椰汁鸭丝迷你堡 with caramel ginger and coconut (DF)	6.8ea
<b>Wild mushroom bun</b> 双菇迷你堡 with pumpkin seed, king mushroom and black pepper (DF) (V)	6.8ea
<b>Cauliflower san choy bowl</b> 椰菜花生菜包 with peanut satay, cos lettuce (V) (DF) (GF)	17.8
<b>Black Angus beef short ribs platter</b> 安格斯牛仔骨拼盘 with white kimchi, roasted jalapeno pesto and lettuce (DF)	22.8
<b>Peking duck platter</b> 招牌烧鸭全体套餐 with Hoisin, baby cucumber, leek and black charcoal lotus bun (DF)	32/60



## MAIN

### SEAFOOD, MEAT

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**Seared Humpty Doo Barramundi fillet** 32.8  
煎封野生盲曹鱼柳  
with housemade XO conpoy chilli beetroot cured radish (DF)

**Salt and pepper squid** 32.8  
椒盐鱿鱼  
tempura style, with golden garlic chilli sand (DF)

**Black pepper softshell crab** 33.8  
新马泰黑胡椒软壳蟹  
long beach style with brown butter and mantou (DF)

**Chongqing style peppery chicken** 28.8  
歌乐山辣子鸡  
with red peppercorn, heaven facing chilli, cilantro (GF)(DF)

**Sister Fung's Ox cheek curry** 31.8  
慢煮牛脸肉  
with Bukit Mertajam yellow curry, tofu puff (GF)(DF)

**Grandma's sticky pork belly** 29.8  
外婆酥五花  
twice cooked pork belly with caramel lemongrass chilli jam (DF)

**Xinjiang twice cooked lamb ribs** 31.8  
新疆羊小排  
with leek, pickled daikon and cumin chilli salt

### VEGETABLE

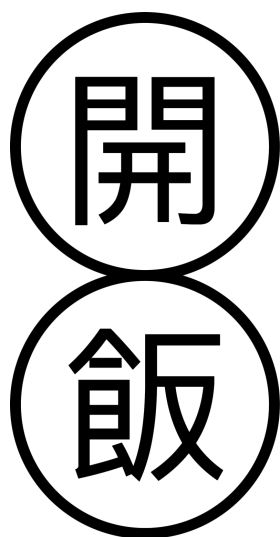
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**Crispy eggplant** 19.8  
镇江脆茄子  
with Chiang-jiang red vinegar, roasted sesame and ginger chilli (DF)(V)

**Mushroom Buddha's delight** 17.8  
杂菌罗汉上素  
with shiitake, king oyster mushroom and cherry tomato (DF)(V)

**Szechuan dry fried snake bean** 17.8  
干煸四季豆  
with smoked tofu, broad bean and dry chilli (V)

**Stir fried Chinese green** 15.8  
蒜香芥兰  
with Chinese broccoli, golden garlic, ginger and rice wine (GF)(V)



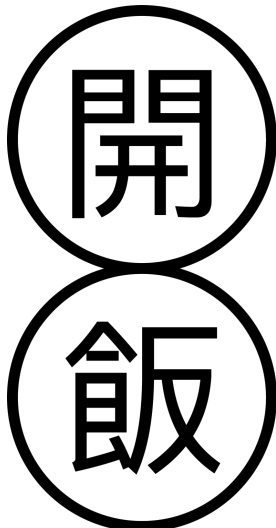
## RICE & NOODLE

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- MOMODA fried rice** 17.8  
开饭特色炒饭  
with Chinese fermented olive, snake bean, shiitake mushroom,  
spa egg, flying fish roe (VO) (DF)
- “Typhoon shelter style” fried rice** 22.8  
避风堂带子炒饭  
with Hokkaido scallop, dry shrimp, garlic and chilli (DF)
- Hunan Dan Dan noodles** 16.8  
湖南担担面  
with supreme pork mince, crushed peanut and Chinese preserved bean sprout (DF)
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## DESSERT

- MOMODA Fried ice cream** 13.8  
招牌奥利奥炸雪糕  
with Oreo cookie gelato, charcoal bamboo crumble, freeze dried strawberry
- Taiwan milk tea panna cotta** 8.8pp  
珍珠奶茶冻  
with Okinawa black sugar, milk crumb, black pearl (GFO)
- Sze Chuan Ice Jelly** 5.8 pp  
小二冰粉  
with peanut, goji berry, dark syrup



(V) Vegetarian (VO) Vegetarian option  
(GF) Gluten free (GFO) Gluten free option (DF) Dairy free  
*At Momoda we cannot guarantee that there will  
not be trace amounts of Gluten or Dairy present in  
our dishes.*