

MU CLUB

ALL DAY SET 全日套餐

自選主食一款 及 精選例湯一客

Includes one Main Course and Soup of the Day

- ✦ 炙香脆皮燒腩仔 配香米飯或上湯米線 \$68
Crispy Roasted Pork Belly with Rice or Vermicelli in Superior Broth
- 十二味秘製油雞 配香米飯或上湯米線 \$88
Signature 12-spice Soy Chicken with Rice or Vermicelli in Superior Broth
- ✦ 金盞南瓜海皇泡飯 配香脆炸米 \$88
Poached Seafood Rice in Golden Pumpkin Broth with Crispy Rice
- 荷香鳳爪排骨蒸飯 \$78
Steamed Lotus-wrapped Rice with Pork Ribs & Chicken Feet in Bamboo Steamer
- 櫻花蝦海皇籠仔蒸飯 \$88
Steamed Seafood & Sakura Shrimp with Rice in Bamboo Steamer
- 紅燒火腩豆腐煲 配香米飯 \$78
Braised Tofu & Roasted Pork Belly in Clay Pot with Rice
- 馬來風味炒貴刁 \$78
Malaysian Char Kway Teow
- 健怡鮮蔬鴛鴦燜米  \$78
Braised Vermicelli Duo with Assorted Garden Vegetables
- 蟹籽鴻圖燜伊麵 \$68
Braised E-fu Noodles with Crab Roe
- ✦ 秘製少爺海南雞飯 \$68
Signature Hainanese Chicken Rice

+\$8

自家製花草茶飲 Homemade Herbal Drink:

薏米水 | 銀菊露 | 羅漢果茶

Barley Water | Honey Chrysanthemum | Monk Fruit Herbal Tea

+\$18

是日例湯升級至足料燉湯

Soup of the Day Upgrade to Double-boiled Soup

+\$18

蠔油郊外時蔬

Seasonal Vegetables with Oyster Sauce

精選甜品

Dessert of the Day



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

堂食加一服務費

10% service charge applies to dine-in consumption

茶芥每位10

Tea Charge \$10 per pax

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Signature 12-spice Soy Chicken with Rice or Vermicelli in Superior Broth
- ✦ 金盞南瓜海皇泡飯 配香脆炸米 \$88
Poached Seafood Rice in Golden Pumpkin Broth with Crispy Rice
- 蒜香海龍皇斑腩蒸飯 \$98
Steamed Dragon Grouper Belly with Garlicky Rice in Bamboo Steamer
- 冬蟲花滑雞籠仔蒸飯 \$88
Steamed Chicken & Cordyceps Flower with Rice in Bamboo Steamer
- 魚香茄子火腩煲 配香米飯 \$68
Braised Eggplant & Roasted Pork Belly in Clay Pot with Rice
- 豉香彩椒排骨炒河粉 \$78
Stir-fried Rice Noodles with Pork Ribs, Black Beans & Bell Peppers
- 雲絲蕃茄珍菌湯米粉  \$78
Vermicelli with Tomato & Mushrooms in Soup
- 福建炒飯 \$98
Fujian-Style Fried Rice
- ✦ 秘製少爺海南雞飯 \$68
Signature Hainanese Chicken Rice

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自家製花草茶飲 Homemade Herbal Drink:

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Signature 12-spice Soy Chicken with Rice or Vermicelli in Superior Broth
- ✦ 金盞南瓜海皇泡飯 配香脆炸米 \$88
Poached Seafood Rice in Golden Pumpkin Broth with Crispy Rice
- 蒜蓉開邊虎蝦籠仔蒸飯 \$98
Steamed Garlicky Tiger Prawn with Rice in Bamboo Steamer
- 冬蟲花斑腩籠仔蒸飯 \$98
Steamed Grouper Belly & Cordyceps Flower with Rice in Bamboo Steamer
- 蒜香涼瓜火腩煲 配香米飯 \$78
Braised Bitter Melon & Roasted Pork Belly in Clay Pot with Rice
- 茄香斑腩炒河粉 \$98
Stir-fried Rice Noodles with Grouper Belly & Eggplant
- 黑松露鮮菌燜伊麵  \$78
Braised E-Fu Noodles with Fresh Mushrooms & Black Truffle
- 櫻花蝦海皇炒飯 \$88
Supreme Fried Rice with Sakura Shrimp & Seafood
- ✦ 秘製少爺海南雞飯 \$68
Signature Hainanese Chicken Rice

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