

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
- ✳️ 金盞南瓜海皇泡飯 配 香脆炸米 \$88
Poached Seafood Rice in Golden Pumpkin Broth with Crispy Rice
- 荷香金蒜鳳爪排骨蒸飯 \$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
- 焗鮮茄豬扒飯 \$88
Baked Pork Chop Rice with Fresh Tomato
- 清湯牛坑腩 配 上湯米線 \$88
Slow-braised Beef Brisket with Vermicelli in Superior Broth
- 羅漢齋燜伊麵 🌿 \$68
Braised E-Fu Noodles with Assorted Vegetables
- 麻婆豆腐 配 香米飯 \$68
Mapo Tofu with Rice
- ✳️ 經典蔥油雞飯 \$68
Classic Scallion Oil Chicken with 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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| ✿ 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 | |
| ✿ 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 | |
| 焗葡國雞飯 | \$78 |
| Baked Portuguese Chicken Rice | |
| 黑松露鮮菌燜伊麵 | \$78 |
| Braised E-Fu Noodles with Fresh Mushrooms & Black Truffle | |
| 清湯牛坑腩 配 上湯米線 | \$88 |
| Slow-braised Beef Brisket with Vermicelli in Superior Broth | |
| 麻辣水煮魚 配 上湯米線 | \$98 |
| Signature Mala Poached Fish with Rice Noodles in Superior Broth | |
| ✿ 經典蔥油雞飯 | \$68 |
| Classic Scallion Oil Chicken with Rice | |

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| ✿ 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 | |
| 白汁焗海鮮飯 | \$98 |
| Baked Seafood Rice in Creamy White Sauce | |
| 黑松露鮮菌飯 | \$78 |
| Fresh Mushrooms & Black Truffle with Rice | |
| 麻辣川香牛肉飯 | \$88 |
| Sichuan-style Mala Poached Beef with Rice | |
| 清湯牛坑腩 配 上湯米線 | \$88 |
| Slow-braised Beef Brisket with Vermicelli in Superior Broth | |
| ✿ 經典蔥油雞飯 | \$68 |
| Classic Scallion Oil Chicken with Rice | |

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