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飲品 BEVERAGES

自家製花草茶飲 HOMEMADE SPECIAL DRINKS

	杯 Gls	壺 Jug
薏米水 Barley Water	\$18	\$80
銀菊露 Chrysanthemum with Honey Drink	\$18	\$80
羅漢果茶 Monk Fruit Herbal Tea	\$18	\$80

咖啡 SPECIALTY COFFEE

意式濃縮咖啡 Espresso	\$25
雙份意式濃縮咖啡 Double Espresso	\$32
美式咖啡 Americano	\$32

汽水 SOFT DRINKS

可口可樂 Coca Cola / 零系可樂 Coke Zero / 雪碧 Sprite / 梳打水 Soda Water	\$22
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果汁 JUICE

鮮榨橙汁 Fresh Orange Juice	\$28
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礦泉水 MINERAL WATER

意大利天然礦泉水 Aqua Panna (750ml)	\$45
意大利有氣礦泉水 San Pellegrino (750ml)	\$45

中國茶 CHINESE TEA 茗茶每位 Tea Charge per person: \$10


茉莉花 Jasmine / 普洱 Pu'er / 鐵觀音 Tie Guan Yin / 龍井 Longjing /
 菊花 Chrysanthemum / 香桃烏龍 White Peach Oolong /
 新會陳皮普洱 Aged Tangerine Peel Pu'er





推薦菜式 SIGNATURE



四色黃金皮蛋 (4件) 	\$58
Four-coloured Golden Century Eggs (4pcs)	
黃扒魚肚金湯	\$68 / 位 per person
Braised Fish Maw in Supreme Chicken & Pumpkin Broth	
秘製慢煮牛肋骨黑叉燒	\$298
Barbecued Slow-cooked Beef Short Ribs	
意式黑醋骨 伴 話梅車厘茄	\$158
Balsamic-glazed Pork Ribs with Plum-marinated Cherry Tomatoes	
茶香煙燻豉油雞	\$168 / 半隻 half \$328 / 隻 whole
Tea-smoked Soy Sauce Chicken	
客家黃酒雞煲	\$188 / 半隻 half \$368 / 隻 whole
Hakka Style Yellow Wine-braised Chicken in Casserole	
法式芥末蝦球 (6件)	\$148
Crispy Prawns in Mustard Salad Dressing (6pcs)	
薑蔥桶蠔粉絲煲	\$278
Oysters & Vermicelli with Ginger & Scallion in Pot	
錦繡鯉魚炒飯	\$148
Fried Rice with Assorted Seafood & Crab Roe	
炸彩虹湯圓 配 薑茶湯圓	\$42 / 位 per person
Fried Rainbow Rice Dumpling with Sweetened Ginger Soup & Sweet Rice Dumpling	



推薦 Recommended



含果仁 Nuts

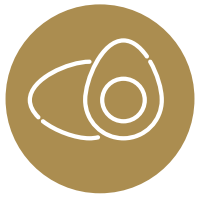


辣 Spicy



素菜 Vegetarian

加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only



前菜
APPETISER



nu 四色黃金皮蛋 (4件)

\$58

Four-coloured Golden
Century Eggs (4pcs)



椒脆黃金豆腐

\$62

Crispy Tofu Cubes

麻香海蜇頭

\$98

Jelly Fish Heads with Mala Sauce

桂花糖淮山

\$48

Chinese Yam with Osmanthus Syrup

鮑汁雞腳

\$58

Braised Chicken Feets in Abalone Sauce

nu 推薦 Recommended

含果仁 Nuts

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湯品
SOUP

nu CLUB



 黃扒魚肚金湯

\$68 / 位 per person

Braised Fish Maw in Supreme Chicken & Pumpkin Broth

精選養生老火湯

\$32 / 位 per person

Nourishing Soup of The Day

無花果海底椰燉雞湯

\$42 / 位 per person

Double-boiled Chicken Soup with Fig & Sea Coconut

\$228 / 6位 persons



推薦 Recommended



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秘製慢煮牛肋骨黑叉燒

Barbecued Slow-cooked Beef Short Ribs



蒜香蘑菇一口牛

Stir-fried Garlic Angus Beef Cubes
with Wild Mushrooms



肉類
MEAT



(mu) 意式黑醋骨 伴 話梅車厘茄 \$158
Balsamic-glazed Pork Ribs
with Plum-marinated Cherry Tomatoes

懷舊拔絲咕嚕肉 \$148
Caramelised Sweet & Sour Pork

梅香鹹魚蒸手剁肉餅 \$138
Steamed Pork Patty with Salted Fish

(mu) 秘製慢煮牛肋骨黑叉燒 \$298
Barbecued Slow-cooked
Beef Short Ribs

蒜香蘑菇一口牛 \$198
Stir-fried Garlic Angus Beef Cubes
with Wild Mushrooms

沙嗲肥牛粉絲煲 \$158
Satay Beef & Vermicelli in Casserole



mu 茶香煙燻豉油雞

Tea-smoked
Soy Sauce Chicken



mu 客家黃酒雞煲

Hakka Style Yellow
Wine-braised Chicken
in Casserole





家禽
POULTRY



mu 茶香煙燻豉油雞 \$168 / 半隻 half
Tea-smoked Soy Sauce Chicken \$328 / 隻 whole



mu 客家黃酒雞煲 \$188 / 半隻 half
Hakka Style Yellow Wine-braised Chicken \$368 / 隻 whole
in Casserole



限量供應 LIMITED SUPPLY

脆皮鹽焗雞 \$168 / 半隻 half
Salt-baked Crispy Chicken \$328 / 隻 whole

四川樟茶鴨 \$128 / 半隻 half
Smoked Duck in Sichuan Style \$248 / 隻 whole



mu 法式芥末蝦球 (6件)

Crispy Prawns
in Mustard Salad Dressing (6pcs)



mu 薑蔥桶蠔粉絲煲

Oysters & Vermicelli
with Ginger & Scallion in Pot





海鮮
SEAFOOD

mu CLUB



mu 法式芥末蝦球 (6件) \$148
Crispy Prawns
in Mustard Salad Dressing (6pcs)

翡翠炒星斑球 \$268
Stir-fried Coral Garoupa Fillets
with Seasonal Vegetables

mu 薑蔥桶蠔粉絲煲 \$278
Oysters & Vermicelli
with Ginger & Scallion in Pot

油泡龍躉球 \$198
Stir-fried Giant Garoupa Fillets

黑蒜蝦球 \$228
Stir-fried Prawns with Black Garlic





滑蛋蝦仁炒河

Stir-fried Shrimps
& Rice Noodles
with Silky Scrambled Eggs





炒粉麵飯 RICE & NOODLES



錦繡鯉魚炒飯

\$148

Fried Rice with
Assorted Seafood & Crab Roe

黑松露瑤柱蛋白炒飯

\$108

Fried Rice
with Conpoy & Egg White
with Black Truffle Sauce



滑蛋蝦仁炒河

\$138

Stir-fried Shrimps & Rice Noodles
with Silky Scrambled Eggs

乾炒安格斯牛河

\$108

Stir-fried Rice Noodles
with Angus Beef

上湯牛油蝦球伊麵

\$158

Butter Prawns
with E-fu Noodles in Soup



推薦 Recommended



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蔬菜
VEGETABLES



紅燒雜菌豆腐煲 \$98

Braised Tofu & Assorted Mushrooms in Pot

薑汁黃糖炒芥蘭  \$88

Stir-fried Kale with Ginger & Brown Sugar

大澳啫啫芥蘭煲 \$98

Stir-fried Kale with Tai-O Shrimp Paste in Pot

時令蔬菜 (上湯 / 清炒  / 蒜蓉 ) \$88

Seasonal Vegetables (Simmered in Broth / Stir-fried  / Garlic )



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甜品
DESSERTS

mu CLUB



炸彩虹湯圓 配 薑茶湯圓

\$42/位 per person

Fried Rainbow Rice Dumpling
with Sweetened Ginger Soup
& Sweet Rice Dumpling

雪耳燉木瓜

Double-boiled Papaya
with White Fungus

\$38/位 per person

牛油果甘露

Chilled Avocado Cream
with Sago & Pomelo

\$45/位 per person

蛋白杏仁茶

Sweet Almond Soup
with Egg White

\$38/位 per person



推薦 Recommended



含果仁 Nuts



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茗茶 Tea Charge

\$10 / 位 per person

切餅費 Cakeage Fee

\$100 / 個 per cake

訂座熱線 Reservations (Call/WhatsApp):

+852 3613 0124

www.muclub.com.hk