

60分鐘
午市套餐
60MINS LUNCH SET

星期一至五
Mon-Fri
\$118/每位
Per person
星期六、日、
公眾假期及其前夕
Sat, Sun, Public Holidays & Eve
\$123/每位
Per person



川味再嚐! 安逸!

JOURNEY OF SICHUAN CHAPTER 2

川渝午市套餐

SICHUAN STYLE 60MINS LUNCH SET

- | | | | | | |
|--|--|--|--|---|---|
| 湯底
Soup Bases
藥膳滋潤雞鍋
Chinese Herbal Chicken Soup
麻辣水煮魚鍋
Spicy Sichuan Boiled Fish Soup | 肉類 Meat
(任選二款 Choice of 2)
美州牛胸腹
American Beef Short Plate
丹麥皇冠豚梅肉
Danish Crown Pork Collar
美洲特選雞腿肉
American Chicken Thigh | 涼拌小食
Cold Snacks
麻辣豬耳絲
Chili Sauce With Pig Ears
涼拌魔芋麵
Chili Sauce With Umi Konjac Noodle
酸辣窩筍土豆絲
Chill & Sour Shredded Potato & Asparagus Lettuce
麻醬雞絲粉皮
Shredded Chicken and Green Bean Noodles with Sesame Dressing | 川味熱葷
Sichuan Hot dishes
紅油抄手
Dumpling in Chili Sauce
椒麻牛肉
Spiced Beef with Chili Sauce | 鍋香
Pot Dishes
香辣粉絲豆腐
Tofu with Spicy Vermicelli
椒麻豚肉丸
Spicy Pork Ball
麻辣小籠包
Spicy Xiao Long Bao | 川辣牛丸
Spicy Pork Ball
免費享用
自助區美食
Buffet table items
are served with unlimited refill |
|--|--|--|--|---|---|

尚有更多單點美食加配, 詳情可參閱電子餐牌 Please use the e-menu for side orders #不可重覆 cannot repeat *午市時段供應 Available at Lunch

追加項目 Side Orders

- | | |
|---|--|
|  <p>愛爾蘭究極牛胸腹 (100G)
Ireland Superior Beef Short Plate
\$ 43 /客</p> |  <p>英國安格斯牛小排 (100G)
U.K. Angus Beef Short Rib
\$ 63 /客</p> |
|  <p>澳洲和牛肩脊 (100G)
Australian Wagyu Chuck Roll
\$ 83 /客</p> |  <p>日本九州極上黑毛和牛肩脊 (100G)
Japanese Kyushu Wagyu Chuck Roll
\$ 148 /客</p> |

同檯客人均需點同一火鍋放題 Same course & soup base are required to be ordered by table. | 火鍋配料、醬汁、飲品及甜品可於自助區無限添加 Buffet table items are served with unlimited refill. | 入座後需於放飽時間內結賬並離座 Please pay and release the table within the time limit from the time when the customers are seated. | 如需延長30分鐘, 成人每位\$50, 小童及長者每位\$30 Extra fee will be charged for every 30-minute extension (\$50 per Adult, \$30 per Children / Elderly). | 所有食物只限堂食, 剩餘食物每100克收取\$10食材費。請珍惜食物, 切勿浪費 All food and beverage are for dine-in only. Any wastage will be charged \$10 per 100g. | 另收加一服務費 All prices are subject to 10% service charge. | 所有圖片為產品於某一狀態下拍攝, 僅展示產品大概外觀, 如對產品有任何查詢, 歡迎向店員聯絡 Photos of products are taken under certain conditions and reveal only the general appearances. Should there be any questions, please ask our staff for assistance. | 牛涮鍋食材均來自合格供應商, 食品名稱可能是對其成份、味道或外形等的描述, 如客人需要了解食品之成份, 歡迎向本店經理查詢 Mou Mou Club sources only from qualified suppliers. The names of the food items are only description of their ingredients, flavor or appearance, etc. Should there be any enquiries regarding the actual ingredients, please contact our shop manager. | 如對食物份量有任何疑問, 歡迎向店員查詢 Should there be any enquiries on food portion, please contact our staff for assistance. | 如需要較少的食品份量, 請於落單時向店員表示 Should there be any request on less food portion, please inform our staff when ordering. | 如需轉檯, 須另加\$10 An extra \$10 will be charged for changing the soup base flavor. | 放題需按人頭收費 All-You-Can-Eat courses are charged per head. | 自助區美食、甜品及飲品之款或將不時更新, 可供產種類或因供應量、時間及季節而變動 Buffet table food, dessert and drink variety may vary due to stock, dining period and weather. | 如有任何爭議, 牛涮鍋保留最終決定權 In case of any dispute, the decision of Mou Mou Club shall be final.



麻辣水煮魚鍋

BOILED FISH FILLETS IN HOT SPICY SOUP

富有層次的麻辣水煮湯，以青、紅花椒、八角及辣椒乾等香料調配，配上入口即化的魚肉！一口爽辣，一口鮮嫩，安逸得很！



藥膳滋潤

雞鍋

CHINESE HERBAL CHICKEN SOUP

湯底食才包括鮮嫩的雞肉，另有淮山、蟲草花、紅棗、杞子及多種藥材熬製，使湯底味道既鮮又濃，滋補而不燥。

「川味再嗜！安逸！」餐目可選以上2款湯底
Please choose above soup base for "Journey of Sichuan 2" courses
尚有其他湯底款式，詳情可向店員查詢
Please contact our staff for other soup base choices



SICHUAN FLAVORS 90 MINUTES ALL-YOU-CAN-EAT

安逸得很

90分鐘放題
MINS ALL-YOU-CAN-EAT COURSE



SAPPORO 生啤放題
Sapporo Draft Beer Unlimited Refill
+\$30/每位

成人 Adult 小童 Children (11歲以下) 及 長者 Elderly (65歲或以上)

午市 Lunch \$238/每位 \$158/每位

星期六、日、公眾假期及其前夕 Sat, Sun, Public Holidays and Eves +\$10/每位

晚市 Dinner \$288/每位 \$208/每位

星期五至日、公眾假期及其前夕 Fri - Sun, Public Holidays and Eves +\$10/每位

* 不包括其他藥膳的食物 Items in other menus are not included

28品 COURSES

- 涼拌小食 Cold Snacks
 - 麻辣豬耳絲 / Chili Sauce With Pig Ears
 - 麻醬雞絲粉皮 / Shredded Chicken and Green Bean Noodles with Sesame Dressing
 - 涼拌魔芋麵 / Chili Sauce With Umami Konjac Noodle
 - 酸辣富筍土豆絲 / Chili & Sour Shredded Potato & Asparagus Lettuce
- 川味熱葷 Sichuan Hot dishes
 - 紅油抄手 / Dumpling in Chili Sauce
 - 椒麻牛肉 / Spiced Beef with Chili Sauce
 - 脆炸雞軟骨(椒麻味) / Deep-Fried Chicken Cartilage in Sesame & Pepper Flavor
 - 煉奶炸饅頭 / Deep-Fried Plain Bun Served with Condensed Milk
 - 紅糖糍粑 / Glutinous Rice Cake with Brown Sugar
- 肉類 Meat
 - 羊肩肉 / Lamb Shoulder
 - 麻辣嫩牛肉 / Spicy Tender Beef
 - 愛爾蘭究極牛胸腹 / Ireland Superior Beef Short Plate
 - 美洲牛胸腹 / U.S. Beef Short Plate
 - 丹麥皇冠豚梅肉 / Danish Crown Pork Collar
 - 美洲雞腿肉 / American Chicken Thigh
- 鍋看 Pot Dishes
 - 風琴豆卜 / Tofu Puffs
 - 豬血 / Pig Blood
 - 牛肚 / Beef Stomach
 - 豬肚 / Pig Stomach
 - 窩筍 / Asparagus Lettuce
 - 香辣粉絲豆腐 / Tofu with Spicy Vermicelli
 - 椒麻豚肉丸 / Spicy Pork Ball
 - 麻辣小籠包 / Spicy Xiao Long Bao
 - 韭菜豬肉餃 / Chives & Pork Dumpling
- 麵食 Noodles
 - 紅薯寬粉 / Sweet Potato Wide Vermicelli Noodles
- 甜品 Dessert
 - 紅糖桂花冰粉 / Ice Jelly with Osmanthus & Brown Sugar
- 冷泡茶 Cold Brew Tea
 - 黃金烏龍 / Golden Oolong Tea
 - 茉香毛尖 / Jasmine Green Tea

SICHUAN PREMIUM 120 MINUTES ALL-YOU-CAN-EAT

巴適得板

120分鐘放題
MINS ALL-YOU-CAN-EAT COURSE



SAPPORO 生啤放題
Sapporo Draft Beer Unlimited Refill
+\$30/每位

成人 Adult 小童 Children (11歲以下) 及 長者 Elderly (65歲或以上)

午市 Lunch \$318/每位 \$228/每位

星期六、日、公眾假期及其前夕 Sat, Sun, Public Holidays and Eves +\$10/每位

晚市 Dinner \$398/每位 \$308/每位

星期五至日、公眾假期及其前夕 Fri - Sun, Public Holidays and Eves +\$10/每位

* 不包括其他藥膳的食物 Items in other menus are not included

37品 COURSES

- 涼拌小食 Cold Snacks
 - 麻辣豬耳絲 / Chili Sauce With Pig Ears
 - 麻醬雞絲粉皮 / Shredded Chicken and Green Bean Noodles with Sesame Dressing
 - 涼拌魔芋麵 / Chili Sauce With Umami Konjac Noodle
 - 酸辣富筍土豆絲 / Chili & Sour Shredded Potato & Asparagus Lettuce
- 川味熱葷 Sichuan Hot dishes
 - 紅油抄手 / Dumpling in Chili Sauce
 - 椒麻牛肉 / Spiced Beef with Chili Sauce
 - 脆炸雞軟骨(椒麻味) / Deep-Fried Chicken Cartilage in Sesame & Pepper Flavor
 - 煉奶炸饅頭 / Deep-Fried Plain Bun Served with Condensed Milk
 - 紅糖糍粑 / Glutinous Rice Cake with Brown Sugar
- 肉類 Meat
 - 羊肩肉 / Lamb Shoulder
 - 麻辣嫩牛肉 / Spicy Tender Beef
 - 澳洲和牛肩胛肉 / Australian Wagyu Chuck Roll
 - 英國安格斯牛小排 / U.K. Angus Beef Short Rib
 - 極罕封門柳 / Beef Thick Skirt
 - 日本九洲白豚肉 / Japanese Kyushu Pork
 - 愛爾蘭究極牛胸腹 / Ireland Superior Beef Short Plate
 - 美洲牛胸腹 / American Beef Short Plate
 - 丹麥皇冠豚梅肉 / Danish Crown Pork Collar
 - 美洲雞腿肉 / American Chicken Thigh
- 鍋看 Pot Dishes
 - 風琴豆卜 / Tofu Puffs
 - 豬血 / Pig Blood
 - 酸菜墨魚滑 / Chinese Pickled Cabbage Mashed Squid
 - 花膠 / Fish Maw
 - 鹵豬腸 / Braised Pork Intestines
 - 牛肚 / Beef Stomach
 - 豬肚 / Pig Stomach
 - 窩筍 / Asparagus Lettuce
 - 香辣粉絲豆腐 / Tofu with Spicy Vermicelli
 - 椒麻豚肉丸 / Spicy Pork Ball
 - 麻辣小籠包 / Spicy Xiao Long Bao
 - 川辣牛丸 / Spicy Beef Ball
 - 韭菜豬肉餃 / Chives & Pork Dumpling
- 麵食 Noodles
 - 紅薯寬粉 / Sweet Potato Wide Vermicelli Noodles
- 甜品 Dessert
 - 紅糖桂花冰粉 / Ice Jelly with Osmanthus & Brown Sugar
 - 桂花酒釀小丸子 / Osmanthus Juniang Dumplings
- 冷泡茶 Cold Brew Tea
 - 黃金烏龍 / Golden Oolong Tea
 - 茉香毛尖 / Jasmine Green Tea