

妹記

MUI KEE

DINNER

晚餐菜單

20 - 30MIN
WAITING TIME



CLAYPOT RICE

煲仔飯

- 梅香咸鱼蒸肉饼煲仔饭
PORK PATTY W/PREMIUM SALTED FISH 18.90
- 高蛋腊肠免治牛肉煲仔饭
BEEF PATTY W/CHINESE SAUSAGE & EGG YOLK 20.90
- 香芋豉汁蒸排骨煲仔饭
PORK RIBS W/BLACK BEAN SAUCE & TARO 22.90
- 腊味煲仔饭
CHINESE SAUSAGE CLAYPOT RICE 26.90

招牌生滾粥

SIGNATURE WOK HEI CONGEE

- 生滚石斑鱼腩
GAROUPA BELLY 15.80
- 生滚午鱼腩
THREADFIN BELLY 20.80
- 生滚田鸡
FROG LEGS 18.80
- 生滚石斑鱼片
SLICED GAROUPA 12.80
- 生滚牛肉
SLICED BEEF 10.80
- 生滚秘制肉丸
HOUSE-MADE PORK MEATBALLS 10.80
- 生滚鲜鲛鱼丸
DACE FISH BALLS 10.80
- 生滚猪肉片
SLICED PORK 8.80
- 生滚猪肝
PORK LIVER 10.80
- 生滚及第(肚,肝与粉肠)
PORK INNARDS 9.80
- 生滚皮蛋瘦肉丝
CENTURY EGG & SHREDDED PORK 9.80



香滑生滾粥

CONGEE

首選粥 PREMIUM CONGEE

- 生滚美味红烧鲍鱼仔
BRAISED BABY ABALONE 22.80
- 生滚午鱼片
SLICED THREADFIN 18.80

瓦煲菜單 CLAYPOT

- 姜葱田鸡
FROG LEGS WITH GINGER & SPRING ONION 25.80
- 牛腩
BEEF BRISKET 26.80
- 姜葱牛肉
BEEF WITH GINGER & SPRING ONION 18.80
- 姜葱猪肝
PORK LIVER WITH GINGER & SPRING ONION 16.80
- 啫啫芥兰
SIZZLING KAI LAN 13.80
- 姜葱午鱼腩
THREADFIN BELLY WITH GINGER & SPRING ONION 42.80
- 莴笋炒金华火腿
STIR-FRIED CELTUCE WITH JINHUA HAM 15.80
- 明火白粥
PLAIN CONGEE (FOR 1-2 PERSON) 5.50

香濃面

NOODLES

- 石斑鱼腩
GAROUPA BELLY 15.80
- 石斑鱼片与鲜鲛鱼丸
SLICED GAROUPA WITH DACE FISH BALLS 11.80
- 石斑鱼片
SLICED GAROUPA 12.80
- 鲜鲛鱼丸
DACE FISH BALLS 10.80

首選面

PREMIUM NOODLES

- 红烧鲍鱼仔
BRAISED BABY ABALONE 22.80
- 午鱼腩
THREADFIN BELLY (MAY CONTAIN FISH BONES) 20.80
- 午鱼片
SLICED THREADFIN 18.80



DRY NOODLES

乾面


- 牛腩
BEEF BRISKET 13.80
- 蚝油香菇
MUSHROOMS WITH OYSTER SAUCE 12.80
- 炸酱面(只限面仔)
NOODLES WITH MINCED PORK IN BEAN SAUCE 11.80
- 素面
PLAIN NOODLES 3.80



蒸品 STEAMED DISH

樱花虾蒸水蛋 EGG WITH SAKURA SHRIMP	6.80
梅菜蒸肉饼 PORK PATTY WITH MEI CAI	11.80
梅香咸鱼蒸肉饼 PORK PATTY WITH PREMIUM SALTED FISH	12.80
香芋豉汁蒸排骨 PORK RIBS WITH BLACK BEAN SAUCE & TARO	12.80
 清蒸牛仔鱼 WHOLE BABY THREADFIN FISH (400GRAMS)	28.80

甜品 DESSERT

 豆爽 TAU SUAN	4.50
仙草龙眼 GRASS JELLY WITH LONGAN	4.50
伯爵茶冻与龙眼 EARL GREY JELLY WITH LONGAN	6.80



精美小食 SIDE DISH

生鲷鱼片 SLICED RAW AMBERJACK	14
 绍兴醉鸡 DRUNKEN CHICKEN IN SHAOXING WINE	12
椒盐炸鸡 WHITE PEPPER FRIED CHICKEN	12
水煮香港芥兰 POACHED HONG KONG KAI LAN	10
香煎鲛鱼饼 FRIED DACE FISH CAKE	11
蚝油香菇 MUSHROOMS WITH OYSTER SAUCE	11



香港煎腐皮 HONG KONG FRIED BEANCURD SKIN (SUBJECT TO AVAILABILITY)	8
香港滷心皮蛋 HONG KONG SOFT-CENTERED CENTURY EGG W/PICKLED GINGER	4
酥脆炸油条 CRISPY DOUGH FRITTERS	3.20
酥脆炸云吞 FRIED WONTON (6 PIECES)	10
 凉拌苦瓜 PRESERVED BITTER GOURD	9

飲料 BEVERAGE



Nutri-Grade is based on default preparation (before addition of ice)

		HOT	COLD			HOT	COLD
港式黑咖啡 HONG KONG BLACK COFFEE		3	4	 自製菊花红枣茶 HOUSE-MADE CHRYSANTHEMUM RED DATES TEA		3	4
港式咖啡 HONG KONG COFFEE		3	4	中国香片茶 CHINESE TEA		3	-
港式奶茶 HONG KONG TEA		3	4	番荔枝 SOURSOP		-	5
港式红茶(无奶) HONG KONG BLACK TEA (NO MILK)		3	4	可乐 COKE		-	3
鸳鸯 YUAN YANG		3	4	可乐-无糖 COKE ZERO		-	3
自製薏米水 HOUSE-MADE BARLEY		3	4	绿茶-无糖 AYATAKA		-	3
自製柠檬茶 HOUSE-MADE CITRON TEA		3	4	雪碧 SPRITE		-	3
				瓶装蒸馏水 BOTTLED WATER			2
				冰水 ICED WATER		-	0.50
				温水 WARM WATER		0.50	-