

木
棉

MUMIAN

D I N I N G

DIM SUM [LUNCH ONLY]



PRAWN JADE DUMPLING
水晶鮮蝦餃
\$14 (3)



PORK SIU MAI
鮮肉燒賣
\$13 (3)



FISH, CARROTS &
CORIANDER JADE
DUMPLINGS
錦鯉魚餃
\$18 (3)



STEAMED BARBECUED
PORK BUNS
蜜汁叉燒包
\$12 (3)



STEAMED PRAWN & CHIVES
JADE HAR-GAU
蝦皇韭菜水晶餃
\$18 (3)



PRAWN & PEA SHOOTS
JADE DUMPLINGS
翡翠豆苗鮮蝦餃
\$18 (3)



MUSHROOM & ASPARAGUS
STEAMED JADE DUMPLINGS
(GF) (V)
香菇芦笋餃
\$16 (3)



SCALLOPS & PRAWNS
JADE DUMPLINGS
帶子鮮蝦餃
\$18 (3)



BLACK TRUFFLE & PORK
XIAO LONG BUN
(SOUP BUNS)
黑松露小籠包
\$23 (5)



VEGETARIAN
SPRING ROLLS (V)
脆香素春卷
\$12 (3)



RED BEAN PASTE FILLED
STICKY RICE PAN-FRIED
PUMKIN PIE
黃金南瓜紅豆餅
\$16 (3)



CHARCOAL CUSTARD
LAVA BUN
黑金流沙包
\$12 (3)

TURN OVER FOR MORE 更多精品請翻頁



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SMALL PLATE [LUNCH ONLY]



TEMPURA EGGPLANT,
CARAMELIZED
APPLE VINEGAR (V)
糖衣茄盒(小)
\$18



CHICKEN SAN CHOY BOW
雞茸生菜包
\$18



STIR FRIED STRING BEANS,
CHICKEN MINCE
肉鬆乾煸四季豆
\$18



SALT & PEPPER SILVER FISH
椒鹽白飯魚
\$19



CRISPY PORK RIBS,
CANTONESE
RED BEAN CURD CHEESE
南乳小排
\$21



SALT & PEPPER SQUID
椒鹽鮮魷
\$21



SUPREME SOY SAUCE FRIED
NOODLES (V)
鼓油皇炒麵
\$16



STEAMED GAI LAN
(CHINESE BROCCOLI) DRESSED
WITH OYSTER SAUCE
耗油芥蘭
\$18



RED BRAISED CHICKEN FEET
WITH BLACK BEAN
& SUPREME SAUCE
豉汁鳳爪
\$16



STEAMED PORK RIBS IN
BLACK BEAN SAUCE
豉汁排骨
\$18



PREMIUM CHINESE TEA (POT \$12)

JASMINE GREEN
茉莉綠茶

PU'ER
熟普洱

CHRYSANTHEMUM TEA
菊花茶

* - CHEF RECOMMENDATION / (V) - VEGETARIAN, (VE) - VEGAN / (GF)
- GLUTEN FREE / (GFO) - GLUTEN FREE OPTION AVAILABLE / (VO) -
VEGETARIAN OPTION AVAILABLE