



せいろ蒸し料理

余分な脂が落ちておいしい！ヘルシー！



日本蒸籠料理(Seiromushi)

利用蒸煮の方法，配合蒸籠木香味將食物的原味帶出。
蒸是最能保存食材原味和營養的烹調方法，健康又美味！

日本高級蒸籠料理 × Shabu Shabu 享受double up!

凡惠顧美國特上牛小排或以上
90分鐘放題即可免費享用！

不適用於較稠身的湯底，以免影響蒸煮效果，詳情請向店員查詢。



U.S. Supreme Beef Short Rib
美國特上牛小排

AUS Wagyu Beef
澳洲和牛

Japanese Wagyu Beef
日本極上黑毛和牛

- 所有圖片為產品於某一狀態下拍攝，僅顯示產品大概外觀，如對產品有任何查詢，歡迎與店員聯絡。Taken under certain conditions, photos of products reveal only the general appearances. Should there be any enquiries, please contact our staff for assistance.
- 牛涮鍋的食材均來自合格的供應商，食品名稱可能是對其成份、味道或外型等的描述，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 designated suppliers which are subjected to qualified standards. Name of food items could be only description of their ingredients, flavor, or appearance, etc. Should there be any enquiries on food ingredient details, please contact our shop manager for assistance.
- 如對食品份量有任何疑問，歡迎向店員查詢。Should there be any enquiries on food portion details, 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 placing order.