師大餐 Shida Set

星期一至五
Mon-Fri
$168/每位 Per person
星期六、日、
公眾假期及其前夕
Sat, Sun, Public Holidays & Eve
$178/每位 Per person

前菜 Appetizer
- 雜錦鹽水雞 (130g) Boiled Chicken with Salt

鍋肴 Pot Dishes
- 紅心蘿蔔 (50g) Watermelon Radish
- 本菇 (50g) Big Shimeji Mushroom
- 鴨血 (2件/Pcs) Duck Blood
- 手工九層塔雞滑 (60g) Hand Made Basil & Minced Chicken
- 鴨肉丸 (2粒/Pcs) Duck Meatballs
- 三杯魷魚燒 (2件/Pcs) Fried Fish Paste with Squid
- 王子麵 (1個/Pc) Prince Noodles

肉類 Meat
- 美洲牛胸腹片 (50g) American Beef Short Plate
- 花雕醉生雞件 (50g) Sliced Drunken Chicken
- 丹麥皇冠豚梅肉 (50g) Danish Crown Pork Collar

甜品 Dessert
- 黑糖芋圓 (1碗/Bowl) Taro Balls with Brown Sugar

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

*午市/宵夜時段供應 Available at Lunch / Late Dinner

艋舺餐 Bangka Set

星期一至五
Mon-Fri
$208/每位 Per person
星期六、日、
公眾假期及其前夕
Sat, Sun, Public Holidays & Eve
$218/每位 Per person

前菜 Appetizer
- 雜錦鹽水雞 (130g) Boiled Chicken with Salt

鍋肴 Pot Dishes
- 紅心蘿蔔 (50g) Watermelon Radish
- 本菇 (50g) Big Shimeji Mushroom
- 鴨血 (2件/Pcs) Duck Blood
- 馬蹄芫荽墨魚滑 (60g) Minced Cuttlefish with Water Chestnuts & Coriander
- 米血糕 (2件/Pcs) Blood Rice Cake
- 鱔片 (2件/Pcs) Sliced Eel
- 王子麵 (1個/Pc) Prince Noodles

肉類 Meat
- 美國牛頸脊 (50g) U.S. Beef Chuck Flap Tail
- 花雕醉生雞件 (50g) Sliced Drunken Chicken
- 日本九洲白豚肉 (50g) Japanese Kyushu Pork

甜品 Dessert
- 黑糖芋圓 (1碗/Bowl) Taro Balls with Brown Sugar

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

*午市/宵夜時段供應 Available at Lunch / Late Dinner

同樣客人均需點同一火鍋故題 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. | 入座後需於放題時間內結帳並離座 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. | 所有圖片為產品的某一被擺下拍攝，僅限示產品大概外觀，如對產品有任何查詢，歡迎與店員聯絡 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. | 牛隨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. | 如需轉湯，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、甜品及飲品之款式將不時更新，可供應種類或因供應量、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.

MouMouClub
all-you-can-eat shabu-shabu
牛涮鍋
遊台北
www.moumouclub.com
MouMouClub
MouMouClub
Managed by
KABUSHIKIGAISHA LIMITED
株式会社有限公司
www.kabu.com.hk
MMC MOKO & OLYMPIAN CITY

椰子雞湯
Coconut and Chicken Soup

湯底選用大量豬骨及雞骸，並加入清甜解膩椰子肉於店內製作，味道清甜、順口！椰子雞湯除增強體質外，更有美顏功效，強烈建議先品嚐一口熱湯，為您的味蕾打開序幕。

藥膳麻辣鴨血湯
Spicy Duck Blood Medicated Soup

擁有超過34年經驗的師傅以「甘、香、麻、辛」為製作核心，選用辣椒乾、指天椒、野生椒、孜然粉等十多種香料並以台式湯底的製作方法，研發出1款屬於牛潮鍋的「麻辣湯底」，配上鮮嫩Q彈鴨血慢熬，湯頭麻辣香濃。

「遊台北」餐目可選以上2款湯底
Please choose above soup base for "Taipei Tour" 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

#早鳥／晚鳥套票不可與其他優惠同時使用(包括會員折扣等等)
#Early Bird / Late Dinner offer cannot be used in conjunction with other offers (including membership privileges).

如顧客人均消費同一火鍋放題 Same course & soup base are required to be ordered by table. | 火鍋材料、醬汁、飲品及甜品可於自助區無限添加 Buffet table items are served with unlimited refill. | 入座後需於放題時間內結帳並離座，離席超過5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). | 11歲或以下及小童，收費或以上為長者價錢，證明此優惠年齡需與成團人士相符 Children aged 11 or below will be treated as "Children Price", while Elderly aged 65 or above will be treated as "Elderly Price". Customers may be required to provide the identified document for verification. | 身高不足90厘米小童免費 Children under 90cm height are free of charge. | 所有食材及飲品來自合格供應商，食品名稱可能是對其成份、或產品外形等的描述，如有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，請於點單時向店員表示 Should there be any request on less food portion, please inform our staff when ordering. | 如需轉湯，額外加收$10 An extra $10 will be charged for changing the soup base flavor. | 放題開始後2小時後每人只可點取All-You-Can-Eat courses are charged per head. | 自助餐食物、飲品及甜品之款項將不時更新，可供應種類視乎當日供應情況 Buffet table food, dessert and drink variety may vary due to stock, dining period and weather. | 如有任何爭議，本鍋鍋保留最終決定權 In case of any dispute, the decision of Mou Mou Club shall be final.

	星期一至五 Mon-Fri	星期六、日、公眾假期及其前夕 Sat,Sun & Public Holidays & Eve	小童 Children (11歲或以下) 及長者 Elderly (65歲或以上)
120分鐘放題 MINS ALL-YOU-CAN-EAT COURSE	早鳥/晚鳥# Early Bird/Late Dinner Price	$278/每位 Per person	$288/每位 Per person	$248/每位 Per person
	正價 Regular Price	$348/每位 Per person	$358/每位 Per person	

•不包括其他餐牌的食物 Items in other menus are not included
#18:00前/21:00後入場計 Seated before 18:00/ after 21:00

麻辣小食 Spicy Snacks
麻辣雞翼尖 Spicy Chicken Tips
麻辣川耳 Spicy Black Fungus
麻辣鴨血 Spicy Duck Blood

肉類 Meat
澳洲M7和牛肩脊 Australian M7 Wagyu Chuck Roll
美洲牛胸腹片 American Beef Short Plate
日本新潟縣雞腿肉 Japanese Niigata Chicken Thigh
日本九洲白豚肉 Japanese Kyushu Pork
花雕醉生雞件 Sliced Drunken Chicken

麵食 Noodles
刀削麵 Sliced Noodles
王子麵 Prince Noodles

冷泡茶 Cold Brew Tea
白桃烏龍茶 White Peach Oolong Tea
四季春 Four Season Tea

海鮮 SEAFOOD
鯪片 Sliced Eel
魷魚 Squid
鱲尾蝦 Vannamei Shrimp
蜆 Clam

夜市小吃 Night Market Snacks
滷大腸 Marinated Pork Intestine
滷豆腐 Marinated Tofu
滷牛肚 Marinated Beef Tripe
鹽酥雞 Crispy Salted Chicken
雜錦鹽水雞 Assorted Boiled Chicken with Salt
台灣香腸 Taiwan Sausage
鐵蛋(原味/香辣味) Iron Egg (Original / Spicy)

鍋肴 Pot Dishes
馬蹄芫荽墨魚滑 Minced Cuttlefish with Water Chestnuts & Coriander
鴨血 Duck Blood
米血糕 Blood Rice Cake
三杯魷魚燒 Fried Fish Paste with Squid
花枝丸 Cuttlefish Ball
蝦目魚丸 Milk Fish Ball

甜品 Dessert
黑糖芋圓 Taro Balls with Brown Sugar

	星期一至五 Mon-Fri	星期六、日、公眾假期及其前夕 Sat,Sun & Public Holidays & Eve	小童 Children (11歲或以下) 及長者 Elderly (65歲或以上)
90分鐘放題 MINS ALL-YOU-CAN-EAT COURSE	早鳥/晚鳥# Early Bird/Late Dinner Price	$238/每位 Per person	$248/每位 Per person	$198/每位 Per person
	正價 Regular Price	$288/每位 Per person	$298/每位 Per person	

•不包括其他餐牌的食物 Items in other menus are not included
#18:00前/21:00後入場計 Seated before 18:00/ after 21:00

麻辣小食 Spicy Snacks
麻辣雞翼尖 Spicy Chicken Tips
麻辣川耳 Spicy Black Fungus
麻辣鴨血 Spicy Duck Blood

肉類 Meat
美國牛頸脊 U.S. Beef Chuck Rap Tail
美洲牛胸腹片 American Beef Short Plate
日本新潟縣雞腿肉 Japanese Niigata Chicken Thigh
日本九洲白豚肉 Japanese Kyushu Pork
花雕醉生雞件 Sliced Drunken Chicken

麵食 Noodles
王子麵 Prince Noodles

冷泡茶 Cold Brew Tea
白桃烏龍茶 White Peach Oolong Tea
四季春 Four Season Tea

夜市小吃 Night Market Snacks
滷大腸 Marinated Pork Intestine
滷豆腐 Marinated Tofu
滷牛肚 Marinated Beef Tripe
鹽酥雞 Crispy Salted Chicken
雜錦鹽水雞 Assorted Boiled Chicken with Salt
台灣香腸 Taiwan Sausage
鐵蛋(原味/香辣味) Iron Egg (Original / Spicy)

鍋肴 Pot Dishes
手工九層塔雞滑 Hand Made Basil & Minced Chicken
鴨血 Duck Blood
米血糕 Blood Rice Cake
三杯魷魚燒 Fried Fish Paste with Squid
鴨肉丸 Duck Meatballs

甜品 Dessert
黑糖芋圓 Taro Balls with Brown Sugar