師大餐 Shida Set

60 分鐘 MINS

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
- 雞錦鹽水雞 (130g) Assorted Salted Chicken

鍋看 Pot Dishes
- 紅心蘿蔔 (50g) Watermelon Radish
- 本菇 (50g) Big Shimeji Mushroom
- 鴨血 (2件/Pcs) Duck Blood
- 麻辣芫荽雞滑 (60g) New! Spicy Coriander & Minced Chicken
- 燕肉丸 (2粒/Pcs) New! Minced Pork Ball
- 薑汁皮蛋貢丸 (2件/Pcs) New! Ginger Flavour Preserved Egg Pork Ball
- 王子麵 (1個/Pc) Taiwanese 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 New!
- 紅豆仙草豆花 (1碗/Bowl) Red Bean & Grass Jelly Tofu Pudding

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

60 分鐘 MINS

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
- 雞錦鹽水雞 (130g) Assorted Salted Chicken

鍋看 Pot Dishes
- 紅心蘿蔔 (50g) Watermelon Radish
- 本菇 (50g) Big Shimeji Mushroom
- 鴨血 (2件/Pcs) Duck Blood
- 墨汁蟹子墨魚滑 (60g) New! Minced Cuttlefish with Squid Ink & Crab Roes
- 蛋餃 (2件/Pcs) New! Egg Dumpling with Pork
- 鱔片 (2件/Pcs) Sliced Eel
- 王子麵 (1個/Pc) Taiwanese 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 New!
- 紅豆仙草豆花 (1碗/Bowl) Red Bean & Grass Jelly Tofu Pudding

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

同檯客人均需為同一火鍋底餸 Same course & soup base are required to be ordered by table. | 火鍋配料、醬汁、飲品及指定可於自助區無限添加 Buffet table items are served with unlimited refill. | 入座後需於該時間內結帳生效座 Please pay and release the table within the time limit from the time when the customers are seated. | 加開延長30分鐘，成人每位$50，小童長者每位$30 Extra fee will be charged for every 30-minute extension ($50 per Adult, $30 per Children / Elderly). | 所有食物只需享食，剩餘食物每100克收取$10食材費，請按情食用，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. | 所有圖片為產品外觀，僅供參考，或因應當時供應情況而有所更換，敬請原諒 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. | 牛肉餅食材可保存合格供應期，我公司保證可能提前其供給，味道或外形等略有變化，不影響人民幣了解食品之規格。敬請光臨本公司保證產食材 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. | 加料食物份量視任何狀況，敬請向生長查詢 Should there be any enquiries on food portion, please contact our staff for assistance. | 如需減少特食指份量，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，換另加$10 An extra $10 will be charged for changing the soup base flavor. | 放題每位人頭收費 All-You-Can-Eat courses are charged per head. | 自助區食食，甜品及飲品之款項將不時更新，可依當時製成品供應量，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，本集團保留最終決定權 In case of any dispute, the decision of Mou Mou Club shall be final.

MouMouMotto
enjoy shabu-shabu more
牛涮鍋もっと

新発売!!
涼拌小食及超過10款新產品

遊台北
貳點零

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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，強烈建議先品嘗一口熱湯，為您的味蕾打開序幕。

椰子
Coconut

蟲草花
Cordyceps Militaris

枸杞
Lycium

辣椒乾
Dried Chili

花椒粒
Red Peppercorns

枸杞
Lycium

青花椒
Green Peppercorns

鴨血
Duck Blood

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，研發出一款屬於牛潮鍋的「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 / 晚鳥優惠不可與其他優惠同時使用(包括會員折扣優惠)
#Early Bird / Late Dinner offer cannot be used in conjunction with other offers (including membership privileges).

同檯客人可跨期同一火鍋放題 Same course & soup base are required to be ordered by table. | 火鍋放題(不包括飲品)、單品及跟餐可於自助餐取餐後享用 最多可分2次享用 Buffet table items are served with unlimited refill. | 入座後需於加期時間內用餐及取餐用膳 Please pay and release the table within the time limit from the time when the customers are seated. The last order should be made 15 minutes before the time limit ends. | 加開超長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) | 11歲或以下及4呎6吋或以下為小童，60歲或以上為長者優惠，證明此專案限報稱或年齡證明 Children aged 11 or below will be treated as "Children Price", while Elderly aged 60 or above will be treated as "Elderly Price". Customers may be required to provide the identified document for verification. | 最高6歲Children under 6 in height are free of charge. | 所有食物均100%現切現炸全食 剩餘食物每100克收$10 食材重量計算 Weight of food and beverages are for dine-in only. Any wastage will be charged $10 per 100g. | 其特別一部帶骨 All prices are subject to 10% service charge. | 所有圖片僅供參考 Pictures of products are taken under certain conditions and reveal only the general appearances. Should there be any questions, please ask our staff for assistance. | 牛潮鍋各式均選自合時代集團，食品皆經可追溯製造過程，以確保品質及安全。如客人需要了解食品之成份，歡迎向本店工作人員查詢 Miss Miss Club sources only from qualified suppliers. The names of the food items are only description of their ingredients. Taste or appearance, etc. should there be any discrepancies between the actual ingredients, please contact our shop manager. | 如對餐飲份量有任何疑問，歡迎向店員查詢 Should there be any enquiries on food portion, please contact our staff for assistance. | 如需要減少或者加多份量，請於落單時向工作人員提出 Should there be any request on less food portion, please inform our staff when ordering. | 如需轉湯，湯底加$10 An extra $10 will be charged for changing the soup base flavor. | 按照香港人頭收費 All You Can Eat courses are charged per head. | 如因個人原因未能享用餐單上的任何食品，時間及季節而導致餐單上的Buffet spread, dessert and drink variety may vary due to stock, dining period and weather. | 倘若任何爭議，本集團保留最終決定權 In case of any dispute, the decision of Miss Miss Club shall be final.

可享頭盤6小碟
Enjoy Appetizer Platter(6 dishes)

Tamsui
淡水

Asahi 啤酒放題 Asahi Beer Unlimited Refill +$25/每位 Per person

120分鐘放題 MINS ALL-YOU-CAN-EAT COURSE

	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) 長者 Elderly(65歲或以上)
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	

*不包括其他菜牌的食物 Items in other menus are not included

#18:00前/21:00後入座# Seated before 18:00/after 21:00

涼拌小食 Cold Snacks 新推出 NEW!
- 麻辣豬耳 Spicy Pig Ears *New!*
- 麻辣川耳 Spicy Black Fungus
- 紅油青瓜 Sliced Cucumber in Chili Sauce *New!*
- 胡麻豆腐 Tofu in Sesame Sauce *New!*
- 雜錦鹽水雞 Assorted Salted Chicken 必食
- 柚子蓮藕 Lotus Root with Grapefruit Sauce *New!*

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 必食
- 花雕醉生雞件 Sliced Drunken Chicken 必食

麵食 Noodles
- 刀削麵 Sliced Noodles
- 王子麵 Taiwanese Prince Noodles 必食

海鮮 SEAFOOD
- 鱔片 Sliced Eel
- 魷魚 Squid
- 鳳尾蝦 Phoenix Tail Prawns
- 蜆 Clam

冷泡茶 Cold Brew Tea
- 白桃烏龍茶 White Peach Oolong Tea 必飲
- 大紅袍 *New!* Da Hong Pao

夜市小吃 Night Market Snacks
- 滷大腸 Marinated Pork Intestine
- 滷豆腐 Marinated Tofu
- 滷豬肚 *New!* Marinated Pork Tripe
- 鹽酥雞 Crispy Salted Chicken
- 炸鮮竹龍蝦卷 *New!* Lobster Flavour Fish Roll with Bean Curd Sheet
- 炸花枝丸 Fried Cuttlefish Ball 必食
- 台灣香腸 Taiwanese Sausage 必食

鍋看 Pot Dishes
- 墨汁蟹子墨魚滑 *New!* Minced Cuttlefish with Squid Ink & Crab Roes
- 麻辣芫荽雞滑 *New!* Spicy Coriander & Minced Chicken
- 鴨血 Duck Blood 必食
- 高麗菜餃子 *New!* Cabbage & Pork Dumpling
- 薑汁皮蛋貢丸 *New!* Ginger Flavour Preserved Egg Pork Ball
- 花枝丸 Cuttlefish Ball
- 蛋餃 *New!* Egg Dumpling with Pork

甜品 Dessert
- 紅豆仙草豆花 *New!* Red Bean & Grass Jelly Tofu Pudding

可享頭盤6小碟
Enjoy Appetizer Platter(6 dishes)

Shilin
士林

Asahi 啤酒放題 Asahi Beer Unlimited Refill +$25/每位 Per person

90分鐘放題 MINS ALL-YOU-CAN-EAT COURSE

	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) 長者 Elderly(65歲或以上)
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	

*不包括其他菜牌的食物 Items in other menus are not included

#18:00前/21:00後入座# Seated before 18:00/after 21:00

涼拌小食 Cold Snacks 新推出 NEW!
- 麻辣豬耳 Spicy Pig Ears *New!*
- 麻辣川耳 Spicy Black Fungus
- 紅油青瓜 Sliced Cucumber in Chili Sauce *New!*
- 胡麻豆腐 Tofu in Sesame Sauce *New!*
- 雜錦鹽水雞 Assorted Salted Chicken 必食
- 柚子蓮藕 Lotus Root with Grapefruit Sauce *New!*

肉類 Meat
- 美國牛頸脊 U.S. Beef Chuck Flap 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 必食
- 花雕醉生雞件 Sliced Drunken Chicken 必食

麵食 Noodles
- 王子麵 Taiwanese Prince Noodles 必食

冷泡茶 Cold Brew Tea
- 白桃烏龍茶 White Peach Oolong Tea 必飲
- 大紅袍 *New!* Da Hong Pao

夜市小吃 Night Market Snacks
- 滷大腸 Marinated Pork Intestine
- 滷豆腐 Marinated Tofu
- 滷豬肚 *New!* Marinated Pork Tripe
- 鹽酥雞 Crispy Salted Chicken
- 炸鮮竹龍蝦卷 *New!* Lobster Flavour Fish Roll with Bean Curd Sheet
- 炸花枝丸 Fried Cuttlefish Ball 必食
- 台灣香腸 Taiwanese Sausage 必食

鍋看 Pot Dishes
- 麻辣芫荽雞滑 *New!* Spicy Coriander & Minced Chicken
- 鴨血 Duck Blood 必食
- 高麗菜餃子 *New!* Cabbage & Pork Dumpling
- 薑汁皮蛋貢丸 *New!* Ginger Flavour Preserved Egg Pork Ball
- 燕肉丸 *New!* Minced Pork Ball

甜品 Dessert
- 紅豆仙草豆花 *New!* Red Bean & Grass Jelly Tofu Pudding