

MUE MUE

Thaid' Up Summer Brunch

THAI夏狂歡週末早午餐

\$328

(每位 Per person)

STARTER 頭盤

Mango Salad with Lobster 龍蝦芒果沙律 (+\$38)

APPETIZER 前菜

(One serving per guest 每位一客)

Marinated Hot
and Sour Fish skin
爽脆酸辣魚皮

Beetroot-Infused Deep-Fried
Tofu with Caviar
魚子醬紅磚豆腐

Thai-Style Abalone
in Pesto Sauce
泰式青醬鮑魚

SOUP 湯

(Choose one per guest 每位選一款)

Royal Thai Tom Yum Kung Soup OR
Braised Crabmeat Soup with Shrimp, Octopus, Mussel
摩登海鮮冬陰功 或 蟹肉海鮮羹

UNLIMITED THAI SNACKS 小食放題

Thai-Style Pesto Peony Shrimp
泰式青醬生蝦

Charcoal-Grilled Pork Neck Salad
炭燒豬頸肉沙律

Satay Skewers (Pork/ Chicken)
即烤沙嗲串(豬/雞)

Deep-Fried Fish Cakes
with Crispy Fish Skin
盞甲脆魚皇

Deep-fried Lemongrass
Chicken Wings
香茅雞翼

Stir-Fried Cabbage with
Malay-Style Shrimp Paste
馬拉盞炒椰菜

Crispy Fried
Squid Tentacles
脆炸魷魚鬚

MAIN 主菜

(Choose one per guest 每位選一款)

Wheat-Crusted Shrimp
金沙原隻蝦球

Grilled fish with lemongrass and chopped pepper
香茅剝椒烤魚

Stir-Fried Wagyu Beef with Enoki Mushroom
and Vermicelli in Curry Sauce
咖喱金菇粉絲和牛

Crispy Fish Fillet in Thai Curry
馬沙文咖喱脆魚柳
(+\$168 for upgrade to giant tiger prawn +\$168 升級大虎蝦)

DESSERT 甜品

Coconut Ice Cream with Brown Sugar, Logan,
Peach Gum and Crispy Shredded Coconut
黑糖椰子雪糕

Mango Sticky Rice with Ice-cream of the day
雪糕芒果糯米飯
(+\$48 for upgrade)

Every Saturday, Sunday and Public Holiday 12:00 – 16:00

逢星期六、日及公眾假期 12:00 - 16:00

Additional \$150 for free flow package of selected beer
and house wine, and a welcome glass of Thai'd Up Summer Cocktail
另加\$150暢飲指定啤酒及紅白酒，以及一杯迎賓夏日雞尾酒

Pictures are for reference only | Available until further notice | 10% service charge applies |
Should any dispute arise, the decision Mue Mue shall be final and conclusive

圖片只作參考 | 供應期直至另行通知 | 如有任何爭議，另設加一服務費 | MUE MUE保留全部及最終決定權