MIÁN

紅棉

全日供應菜單
All Day Menu

紅棉位處於金鐘紅棉路22號香港美利酒店，現址於1969年名為"美利大廈"，為港英政府晚期之其中一座辦公大樓。建築物經過多年成功保育及活化並於2018年發展成現時的香港美利酒店。集功能與外觀的獨特建築設計理念，始能令香港美利酒店，時至今日仍然是為大眾津津樂道的香港其中一大建築地標。

香港美利酒店旁另一個地標式歷史保育項目 - 入選《香港古樹名木冊》的節果決明樹。此樹聳立多年，經多方協力保育之下方能於原址保留。於四、五月花期間，年復年的為市民大眾上演一場又一場的「白與嫣紅雨 Pink and White Shower」。

而紅棉既然座落於此，自然多了一份傳承文化的使命。整個團隊於設計菜單時，藉以「鮮」為基本，以紮實的烹調功架細緻演繹華夏博大精深的飲食文化。「不時不食」是紅棉團隊烹調出上好佳餚的奧秘及信仰。我們派員四出網羅香港本土最優質的食材，務求在最佳食用時間內為顧客呈現出最鮮，最貼近受眾的真實原味道。烹調手法上，紅棉將八大菜系融會貫通，取其精髓，創作出獨特的融合菜式。

紅棉的出品，沒有菜系，沒有地域之分。單純地透過味道引起食客的共鳴，真正做到：「念念不忘，必有迴響」，跨越時間界限，歷久不衰。

MIÁN is primely located on 22 Cotton Tree Drive, where the former government office once was in the 70s. After years of conservation and revitalization, the building was developed into a luxury hotel - The Murray, Hong Kong, a Niccolo Hotel in 2018. With its unique design and the "modernist architecture" concept that integrates functionality and appearance, the building can endure the test of time, remaining as one of the architectural landmarks in Hong Kong that we are proud of.

Besides, The Murray holds another centenary landmark – the Pink & White Shower Tree. The tree is being registered as "Old & Valuable Tree" in Hong Kong for its historical value. In April and May every year, the tree brings romantic scenes of “Pink and White Shower” to the pedestrians underneath, as its name implies.

MIÁN embraces the meaningful legacy of this cultural site and infuse it into the food menu. Our Chefs have mastered the profound Chinese culinary heritage to bring out the ultimate “freshness” from the best ingredients available. MIÁN team believes in “Only savour those in season”, therefore, we are determined to present our diners the finest local produces, prepared and cooked with the best techniques, and serving it to allow our customers to consume at the right time. MIÁN integrates the essence of the eight major Chinese cuisines to create some of the most unique fusion dishes.

At MIÁN, there are no gastronomic and geographical boundaries. Only “taste” in its purest form to resonate with the hearts and souls of our guests, and to pass it on to our future generations.

秋季嚐味套餐

AUTUMN TASTING MENU

每位 $1,380（二位起 minimum 2 persons）

只限晚市供應・敬請一天前預訂
Only Available During Dinner Period. Please pre-book one day in advance

前菜 Starter

紅醇三珍
Pork Knuckle • Goose Liver • Kale

湯品 Soup

陳香鮮無花果燉水鴨
Dried Tangerine Peel • Dried Fig • Duck

主菜 Main

栗鬆炸花膠
Crispy Mashed Chestnut • Fish Maw • Starfruit • Litsea cubeba

荷汀秋菘
Sautéed A5 Wagyu Beef • Lotus Root • Water Bamboo • String Bean • Mint • Chilli

芝香蟹肉釀橙
Stir fried Fresh Crab Meat • Onion • King Oyster Mushroom • Cheese Stuffed in Orange

金秋青稞潤珍芋
Braised Taro • Lily Bulb • Naked Barley in Creamed Corn

主食 Staple Food

秋金茸繪
Braised Rice Pumpkin • Carrot • Shimeji Mushroom • Blaze Mushroom
Shrimp • Century Egg • Lobster Oil

甜品 Dessert

山楂糕，芝麻菲林，棗茸酥
Hawthorn Cake • Sesame Roll • Red Dates Puff

GLOBAL WINE SELECTION

Mystic Island YI HU Qiushan Valley 2020 • Petit Verdot Reserve

酒香：熟成的黑莓、櫻桃、黑醋栗、肉桂香 / 酒體：酒體飽滿、絲滑豐厚、風味集中
Aroma: Ripen blackberries, blackcurrant, cinnamon aromas
Body: Medium to full-bodied, silky and rich with a concentrated flavour

配餐價 Special Price Top-up with Tasting menu $148/杯 Glass | $720/枝 Bottle (原價 Orig $980/枝)

Sileni Marlborough New Zealand 2024 • Sauvignon Blanc

酒香：濃郁芭樂及水蜜桃香氣、柑橘、葡萄柚、檸檬 | 酒體：輕盈順口、乾淨清爽、飽滿果香
Aroma: Intensive aromas of Guava & Peach, notes of fresh lemon and grapefruit
Body: Light to medium bodied, dry, clean with a juicy finish

配餐價 Special Price Top-up with Tasting menu $108/杯 Glass | $520/枝 Bottle (原價 Orig $620/枝)

MIÁN

另加一服務費・如對任何食物有過敏反應請向我們的服務員提供有關資料
10% service charge ・ Please advise our associates if you have any allergies

珍味盛宴

FINE DRIED SEAFOOD SET MENU

每位 $2,880（二位起 minimum 2 persons）

前菜薈萃 Appetizer

英芥椒香賴尿蝦
Chilled Mantis Shrimp . Chili Paste . English Mistard

鮮沙薑螺子皇
Razor Clam . Aromatic Ginger

魚籽醬黃花魚凍
Slow Cooked Yellow Croaker . Caviar

翡翠豆腐
Tofu . Board Beans Paste

湯 Soup

燕窩鷓鴣羹
Bird's Nest Soup . Partridge

主菜 Main

糖心南非吉品乾鮑伴花膠
Braised South Africa Abalone . Fish Maw . Abalone Sauce

一品乾燒遼參
Braised Sea Cucumber . Iberico Pork . Shiitake . Olive Vegetables

藤椒蒸紅瓜子斑柳
Steamed Red Grouper Fillet . Sichuan Pepper . Fresh Chili . Chinese Chives . Garlic

生拆花蟹肉鴿蛋燴翡翠
Braised Crab Meat . Pigeon Egg . Seasonal Vegetables

主食 Staples

魚翅撈飯
Shark Fin . Abalone Sauce . Steamed Rice

甜品 Desserts

紅棉露、雲腿酥
Red Bean & Walnut Sweet Soup . Baked Yunnan Ham Puff

GLOBAL WINE SELECTION

Mystic Island YI HU Qiushan Valley 2020 • Petit Verdot Reserve

酒香：熟成的黑莓、櫻桃、黑醋栗、肉桂香 / 酒體：酒體飽滿、絲滑豐厚、風味集中
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MIÁN

有機蕃茄焗
日本黑豚豬扒飯配雞蛋
Baked Japan Kagoshima Pork Chop Rice
Organic Tomato • Egg



紅棉推介
SIGNATURE DISHES

前菜薈萃 Appetizers

別不同叉燒 $298
Mian's Roasted Barbecue Iberico Pork

英芥椒香瀨尿蝦 $498
Chilled Mantis Shrimp • Chili Paste • English Mustard

擔擔鴛鴦雞 $258
Boneless Silky Fowl & Chicken Fillets • Spring Onion • Dan Dan Sauce

湯品 Soup

松茸浮萍菊花 $208
Chrysanthemum Tofu Soup • Matsutake
一位 Per Person

主菜 Main

一品乾燒遼參 $488
Braised Sea Cucumber • Iberico Pork
Shiitake • Olive Vegetables
一位 Per Person

藤椒蒸紅瓜子斑 Market Price 時價
Steamed Red Flag Grouper • Assorted Chili

沸騰黃皮老虎斑 Market Price 時價
Sichuan Style Boiled Tiger Grouper • Assorted Chili

紅棉蔥油雞
Deep-fried Crispy Chicken • Scallion Sauce
一隻 Whole bird $698
半隻 Half bird $428

椒香清湯牛筋蝴蝶腩 $528
Beef Brisket & Tendon • Chili Pepper Broth

刁轉咕嚕肉 $348
Sweet & Sour Pork • Dried Pineapple

翡翠玉枕 $148 / $238
Braised Bitter Melon in Broth
一位 Per Person / 例牌 Standard portion

主食 Staples

有機蕃茄焗日本黑豚豬扒飯配煎荷包蛋 四至六位 for 4-6 Persons $588
Baked Japan Kagoshima Pork Chop Rice
Organic Tomato • Egg

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MIÁN



擔擔鴛鴦雞
Boneless Silky Fowl & Chicken Fillets •
Spring Onion • Dan Dan Sauce

前菜
APPETIZER

英芥椒香鮮瀨尿蝦 $498
Chilled Mantis Shrimp • Chili Paste • English Mustard

魚籽醬黃花魚凍 $288
Slow Cooked Yellow Croaker • Caviar Sauce (served cold)

鮮沙薑螺子皇 $298
Razor Clam • Aromatic Ginger

別不同叉燒 $298
Mian's Roasted Barbecue Iberico Pork

擔擔鴛鴦雞 $258
Boneless Silky Fowl & Chicken Fillets • Spring Onion • Dan Dan Sauce

薑汁白蘆筍 $248
White Asparagus • Ginger Sauce

日本柚子醋紅蜇頭 $228
Yuzu Vinegar • Jellyfish

蒜泥白肉 $198
Boiled Sliced Pork • Garlic • Chili Oil

日本鮮山葵玉玲瓏 $168
Jade Celtuce • Wasabi

蘋果木煙燻素鵝 $188
Applewood Smoked Bean Curd Sheet Rolls • Assorted Vegetables

燒椒醬流心皮蛋 $168
Grilled Chili • Preserved Eggs • Ginger

椒鹽原隻鮮鮑魚 (兩隻起 minimum order 2 pcs) $158
Salt & Pepper Fresh Abalone 每隻 each pc

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松茸浮萍菊花

Chrysanthemum Tofu Soup • Matsutake



湯、羹
SOUP

陳皮菜膽燉白肺 （需 1 天前預訂 1 Day Pre-order in Advance）
Double-boiled Pork Lung Soup
Chinese Cabbage • Dried Tangerine Peel
一位 Per Person $188
一窩 Pot | 四至六位 4-6 Persons $688
一窩 Pot | 八至至十二位 8-12 Persons $988

原鼎黑蒜淮杞燉本地竹絲雞 （需 1 天前預訂 1 Day Pre-order in Advance）
Double-boiled Silkie Soup • Black Garlic
Goji Berry • Yam
一位 Per Person $188
一窩 Pot | 四至六位 4-6 Persons $688
一窩 Pot | 八至至十二位 8-12 Persons $988

花膠海椰皇燉鮮螺頭
Double-boiled Fish Maw • Fresh Sea Conch • African Coconut
$488
一位 Per Person

花膠皮蛋雜魚湯
Assorted Fish Soup • Fish Maw • Preserved Eggs
$328
一位 Per Person

松茸浮萍菊花
Chrysanthemum Tofu Soup • Matsutake
$208
一位 Per Person

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MIÁN

蝦籽葱燒脆遼參
Braised Crispy Sea Cucumber
Shallots • Shrimp Roe



鮑參翅肚

DRIED SEAFOOD

火瞳燉沙青翅（12兩）（需3天前預訂 3 Day Pre-order in Advance） $4888
Double-boiled Shark Fin with Whole Ham 六位起 6 Persons

鮑汁海虎翅 $1398
Abalone Sauce • Shark Fin 一位 Per Person

黃燜高茶翅（2兩）（製作需時30分鐘 preparation time 30 mins） $998
Red Gurnard Soup • Shark Fin 一位 Per Person

塘心南非吉品鮑（16頭） $848
South African Abalone - 16ppk 一位 Per Person
+ $218 另配遼參 Braised Sea Cucumber
+ $98 另配鵝掌 Goose Web
+ $72 另配日本花菇 Japan Shiitake Mushroom

紅燒金山勾翅 $748
Braised Premium Dried Shark Fin 一位 Per Person

花膠扒 $668
Braised Fish Maw 一位 Per Person
黃燜 Red Gurnard Soup / 鮑汁 Abalone Sauce
+ $192 另配遼參 Braised Sea Cucumber
+ $92 另配鵝掌 Goose Web
+ $72 另配日本花菇 Japan Shiitake Mushroom

生拆蟹肉燴官燕 $528
Braised Bird's Nest • Crab Meat • Supreme Sauce 一位 Per Person

蝦籽葱燒脆遼參 $468
Braised Crispy Sea Cucumber • Shallots • Shrimp Roe 一位 Per Person

一品乾燒遼參 $468
Braised Sea Cucumber • Iberico Pork 一位 Per Person
Shiitake • Olive Vegetables

胡椒酸辣翅 $438
Pepper and Sour • Shark Fin Soup 一位 Per Person

日本吉品鮑，網鮑，禾麻，原隻花膠扒等種類繁多未能悉數盡錄，歡迎查詢預訂
We have vast variety of dried seafood including but not limited to Yoshihama Abalone
Oma Abalone, Amidori Abalone, Whole Fish Maw etc. Please contact our associates for details

響鈴豆腦龍蝦
Lobster & Tofu
Sichuan Chili Pepper Sauce



海鮮及河鮮
SEAFOOD

阿拉斯加蟹兩食 (需1天前預訂 Pre-order in Advance) — Market Price 時價
Alaskan Crab 2-ways
椒鹽 Sautéed with Salt and Pepper
花雕生拆鮮蟹肉 Yellow Wine Steamed Crab Meat
蒸蛋白 / 腸粉 with Egg White / Rice Roll

加拿大象拔蚌 (需1天前預訂 Pre-order in Advance) — Market Price 時價
Canadian Geoduck
堂灼 Boiled with Chicken Stock (薄切 Thinly Sliced)

潮式凍大花蟹 (兩斤或以上) (需1天前預訂 Pre-order in Advance) — Market Price 時價
Giant Red Crab (2 catty or above)

響螺兩食 (需1天前預訂 Pre-order in Advance) — Market Price 時價
Chinese Sea Conch
燉螺頭湯 Double-boiled Soup
堂灼 Boiled with Chicken Stock (薄切 Thinly Sliced)

藤椒蒸方利 — Market Price 時價
Steamed Macao Sole • Sichuan Pepper

響鈴豆腦龍蝦 — Market Price 時價
Lobster & Tofu • Sichuan Chili Pepper Sauce

炸脆芝士龍蝦海鮮湯燜伊麵 — Market Price 時價 二至四位 for 2-4 Persons
Crispy Cheese Lobster • Seafood Broth • E-fu Noodles

鮮椒焗龍蝦乾燒伊麵 — Market Price 時價 二至四位 for 2-4 Persons
Chili Baked Lobster • Stir-fried E-fu Noodles

禪衣波士頓龍蝦 (兩位起 minimum 2 order) — Market Price 時價 二位 for 2 Persons
Deep-fried Boston Lobster • Garlic • Chili Bean Paste

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10% service charge ・ Please advise our associates if you have any allergies


砂窩胡椒海中蝦
Stir-fried Pepper Prawn in Casserole

海鮮及河鮮
SEAFOOD

貴州苗族酸湯東星斑 — Market Price 時價
Spotted Grouper in Guizhou Miao Hot & Sour Soup

花雕蛋白蒸花蟹 — Market Price 時價
Red Crab Steamed with Egg White & Yellow Wine

薑蔥腸粉花蟹煲 — Market Price 時價
Stir-fried Red Crab in Clay Pot
Rice roll • Ginger • Onion

沸騰黃皮老虎斑 — Market Price 時價
或清蒸
Sichuan Style Boiled Tiger Grouper • Assorted Chili
or Steamed

砂窩胡椒斑馬瀨尿蝦 (需1天前預訂 Pre-order in Advance) — 兩隻2 pcs $888
Giant Mantis Shrimps in Casserole • Peppercorn

沸騰桂花魚
Sichuan Style Boiled Mandarin Fish Fillets • Assorted Chili
大 Large $648
小 Regular $428

砂窩胡椒海中蝦 (四隻起 minimum 4 pcs)
Stir-fried Pepper Prawn in Casserole
大 Large (8隻 Pcs) $588
小 Regular (4隻 Pcs) $308

白灼海中蝦 (四隻起 minimum 4 pcs)
Scalded Prawn
大 Large (8隻 Pcs) $588
小 Regular (4隻 Pcs) $308

花雕雞油蒸馬友 — $498
Steamed Yellow Fourfinger Threadfin • Chinese Wine • Spring Onion
限量供應 Until stock lasts

香辣蟹醬粉絲海鮮煲 — $348
Assorted Seafood in Claypot • Chili Crab Sauce • Vermicelli

蛋崧牛油黃金蝦球 — $348
Deep-fried Prawn • Salted Egg Yolk • Butter

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脆米腼腸炒鴿崧

Stir-fried Minced Pigeon
Pork Liver Sausage • Crispy Rice



家禽及肉類
POULTRY & MEAT

茶燻本地農場雞
Smoked Local Chicken in Claypot • Chinese Tea
一隻 Whole bird $698
半隻 Half bird $428

紅棉蔥油雞
Deep-fried Crispy Chicken • Scallion Sauce
一隻 Whole bird $698
半隻 Half bird $428

黑蒜海鹽煎焗佐賀A4和牛粒 $768
Sautéed A4 Saga Wagyu • Sea Salt • Black Garlic

椒香清湯牛筋蝴蝶腩 $528
Beef Brisket & Tendon • Chili Pepper Broth

椒香清湯牛筋厚切牛腩 $498
Ox Tongue & Tendon • Chili Pepper Broth

果仁辣子羊 $388
Fried Lamb Meat • Nuts • Chili

刁轉咕嚕肉 $348
Sweet & Sour Pork • Dried Pineapple

脆米腰腸炒鴿崧 $328
Stir-fried Minced Pigeon • Pork Liver Sausage • Crispy Rice

大澳梅香咸魚蒸日本黑豚肉餅 $328
Steamed Japanese Pork Patty • Tai O Salted Fish

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翡翠玉枕
Braised Bitter Melon in Broth



蔬菜及素食

VEGETABLES & VEGETARIAN

蘆筍炒帶子 $428
Sautéed Asparagus • Scallops

桂花瑤柱炒素翅 $308
Stir-fried Vegetarian Shark Fin • Eggs
Organic Bean Sprouts • Conpoy

啫啫蝦乾芥蘭 $268
Chinese Kale in Sizzling Pot

翡翠玉枕 $148 / $238
Braised Bitter Melon in Broth
一位 Per Person / 例牌 Standard portion

醬燒地三鮮（茭白筍、茄子、法邊豆） $238
Stir-fried Water Bamboo • Eggplants • Green Beans

魚湯本地鮮腐竹浸時令蔬菜 $228
Seasonal Vegetables • Fish Soup • Bean Curd Sheet

時令蔬菜 $208
Seasonal Vegetables

熗炒手切土豆絲 $178
Sautéed Shredded Potatoes & Chili

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鮮拆蟹肉片兒麵
Hangzhou Noodles • Crab Meat

飯、麵

RICE & NOODLES

炸脆芝士龍蝦海鮮湯燜伊麵
Crispy Cheese Lobster • Seafood Broth • E-fu Noodles
Market Price 時價
二至四位 for 2-4 Persons

鮮椒焗龍蝦乾燒伊麵
Chili Baked Lobster • Stir-fried E-fu Noodles
Market Price 時價
二至四位 for 2-4 Persons

砂窩黃鱔燜飯 $528
Steamed Rice in Claypot • Yellow Eel

有機蕃茄焗日本黑豚豬扒飯配煎蛋 四至六位 for 4-6 Persons $588
Baked Japan Kagoshima Pork Chop Rice
Organic Tomato • Egg
+ $20 另加雞蛋一隻 Addtional Egg

鮑汁魚翅撈飯 一位 Per Person $528
Shark Fin with Rice • Abalone Sauce

龍皇海鮮泡飯 四至六位 for 4-6 Persons $468
Crispy Rice in Seafood Soup • Homemade Scallop Paste

鮮拆蟹肉片兒麵 二位用 for 2 Persons $338
Hangzhou Noodles • Crab Meat

黑松露菜苗燜伊麵 $328
Black Truffle with E-fu Noodles • Vegetables

元朗大孖頭抽海鮮炒飯 $348
Fried Mixed Wild Rice • Seafood • Egg • Premium Soy Sauce

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甜品
DESSERT

杏汁燉官燕 — $488
Double-boiled Bird's Nest in Almond Juice
一位 Per Person

木桶豆腐花 — $158
Bean Curd Pudding
四位用 for 4 Persons
需時20分鐘 20 mins for preparation

紅棉露 — $98
Red Bean Soup • Walnut Sweet Soup
一位 Per Person

蛋白杏仁茶 — $98
Almond Soup with Egg White
一位 Per Person

玫瑰鍋炸 — $118
Crispy Fresh Milk Custard • Sweet Rose Jam
六件 6 pcs

玉玲糕 — $98
Sweet Crispy Glutinous Rice Cake • Wild Green Vegetables
三件 3 pcs
需時15分鐘 15 mins for preparation

百利酒蛋撻 — $98
Baked egg Tart with Baileys Liqueur
三件 3 pcs
需時15分鐘 15 mins for preparation

生磨芝麻卷 — $98
Black Sesame Roll
三件 3 pcs

山楂糕 — $98
Hawthorn Cake
三件 3 pcs

另加一服務費・如對任何食物有過敏反應請向我們的服務員提供有關資料
10% service charge・Please advise our associates if you have any allergies

MIÁN

MIÁN

紅棉

另外收費 Additional charges

中國茗茶 House Chinese Tea $30
白飯 Steamed Rice $28
紅棉野菌醬 Signature Sauce $48
切餅費 Cakage Fee $300
前菜 Pre-Meal Snacks $28

精選中國茗茶 House Chinese Tea

遠年普洱 Premium Puer
壽眉皇(白牡丹皇) Shoumei
特級香片(茉莉春毫) Spring Needle Jasmine
杭州胎菊 Baby Chrysanthemum
特級鐵觀音(馬騮搣烏龍) Tie Guan Yin
紅棉茗茶 Mián Signature

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