MIÁN STORY

紅棉 家宴

全日供應菜單
All Day Menu

高級中菜食府「紅棉家宴」位於西九龍圓方，延續中環紅棉路「紅棉」總店的概念並由譽滿飲食界的中菜名廚邵德龍師傅主理，保留核心的拳頭招牌菜，同時加入邵德龍師傅以「家」為靈感的家常佳餚。餐廳主打季節性食材，著重「廚師發辦」。菜單隨著時令變化，以「鮮」為基本，為客人量身訂製。以紮實的烹飪功架細緻演繹華夏博大精深的飲食文化。旨在讓顧客品味真正的「家」的味道。

無論是傳統菜式，還是精緻的地方特色菜，「紅棉家宴」出品呈現出對食材的嚴謹選擇和廚藝的堅持，令每位客人都能享受到獨特的用餐體驗。

MIAN at the Cotton Tree Drive Central opens their new concept "MIAN STORY" at West Kowloon - Elements. Also, helmed by the renowned chef Ronald Shao. This new concept retains is core signature dishes that crafts on , incorporating a selection of new dishes paying homage to Chef Shao's roots. With new dishes focusing on elevated on style dishes using seasonal ingredients, focusing on "Chef's Menu". The menu changes accordingly to the seasons, with personal touch which aims to let customers savor the true taste of "home".

The restaurant offers private rooms to create a warm dining environment for guests. The decor features wooden elements, creating a comfortable atmosphere that feels like coming home, making it ideal for family and friends gatherings. Whether traditional dishes or exquisite local specialities, each dish reflects a rigourous selection of ingredients and a commitment to culinary excellence, ensuring that every guest enjoys a unique dining experience.

商務午市套餐

EXECUTIVE SET LUNCH MENU

每位 $628（二位起）

迎賓飲品 Welcome Drink（每位一杯 1 glass per person）

紅酒 或 白酒 或 鮮榨果汁（橙汁 Orange 或 or 蘋果汁 Apple）
House Red Wine or House White wine or Fresh Juice

前菜薈萃 Appetizer

別不同叉燒、藤椒鯉子皇、柚子醋紅蜇頭、芥末玉玲瓏
Mian's Roasted Barbeque Iberico Pork | Razor Clams • Sichuan Pepper
Jellyfish • Yuzu Vinegar | Chilled Celtuce • Wasabi

湯 Soup

陳皮菜膽燉白肺 或 花膠順德拆魚羹
Double-boiled Silkie Soup • Black Garlic • Goji Berry Yam
or Shun-de Thick Fish Soup • Fish Maw

位選主菜
(Please choose the same Main Course each)

花雕雞油蒸馬友柳
Steamed Yellow Fourfinger Threadfin • Chinese Wine • Spring Onion

禪衣魚香波士頓龍蝦（另加 Supplementary $188）
Dried Fried Boston Lobster • Garlic Chilli Bean Paste

蝦籽葱燒脆遼參（另加 Supplementary $268）
Braised Crispy Sea Cucumber • Shrimp Roe • Shallots

分享主菜（需選同款分享主菜一道）
Sharing Plates (Please choose the same Sharing Plate each)

紅棉葱油雞
Deep-fried Crispy Chicken • Scallion Sauce

九層塔三蔥炒蝦球
Wok-fried Shrimp • Sweet Basil & Onions

香辣海鮮粉絲煲
Spicy Seafood with Vermicelli in Clay Pot

桂花蜜汁黑豚肉
Honey Glazed Kurobuta Pork • Sweet Osmanthus

宮保牛舌
Kung Pao Beef Tongue

魚湯浸四蔬
Seasonal Vegetables • Fish Soup • Bean Curd Sheet

主食 Staples

有機蕃茄黑豚豬扒焗飯
Baked Kagoshima Pork Chop Rice

甜品 Desserts

合時甜品
Seasonal Dessert

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

封神套餐

LEGENDARY FLAVORS TASTING MENU

$3,800（四位用）

頭盤薈萃 Appetizers

別不同叉燒
Mian's Roasted Barbeque Iberico Pork

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

鮮沙薑蟶子皇
Razor Clams • Sand Ginger

龍蝦油輕煎瀨尿蝦
Seared Mantis Shrimp • Lobster Oil

湯品 Soup

松茸浮萍菊花
Chrysanthemum Tofu Soup • Matsutake

主菜 Main

禪衣魚香波士頓龍蝦
Dried Fried Boston Lobster • Garlic Chilli Bean Paste

藤椒蒸東星斑
Steamed Leopard Coral Grouper • Sichuan Pepper

椒香清湯牛筋腩牛腓
Beef Brisket, Tendon & Tongue • Chilli Pepper Broth

紅棉葱油雞
Deep-fried Crispy Chicken • Scallion Sauce

魚湯本地鮮腐竹浸時令蔬菜
Seasonal Vegetables • Fish Soup • Beancurd Sheet

主食 Staples

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

甜品 Dessert

時令甜品
Seasonal Dessert

GLOBAL WINE SELECTION

Le Domaine D'henri Chablis Saint Pierre 2023 - 750ml

酒香：青蘋果、青檸檬、生蠔殼、柑橘皮
Aroma: Green apple, lime, oyster shell, citrus peel

酒體：中等酒體，酸度緊緻高爽，口感純淨而富有張力
Body: Medium-bodied, high and crisp acidity, pure and tensioned on the palate

配餐價 Special Price Top-up with Tasting Menu $588/支 Bottle (原價 Orig $788)

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MIÁN

秋季嚐味菜單

AUTUMN TASTING MENU

每位 $1280 （二位起）

敬請兩天前預訂
Please pre-book two days in advance

前菜 Appetizer

椒麻沁三白
White Trio in Sichuan Peppercorn Oil

湯品 Soup

叁雪清燉鵪鶉
Double-Boiled Quail Soup with Pear, White Fungus & Gleditsia Seed

主菜 Mains

五穀金湯遼參
Braised Kanto Sea Cucumber in Golden Five-Grain Broth

十二年老菜脯焗黃魚柳
Baked Yellow Croaker Fillet with 12-Year Aged Radish Preserves

金珀藏珍
Golden Stuffed Pigeon Thigh with Duck Liver Sausage & Cured Meats

老豆腐鹹肉煮兒菜
Braised Aged Tofu & Baby Mustard Greens with Salted Pork

主食 Rice & Noodles

鹽煎山珍・板栗炖飯
Seared Himematsutake & Chestnut Rice in Rich Chicken Broth

甜品 Dessert

鐵觀音奶油脆餅
Tieguanyin Oolong Cream Crisp with Ginger Crust

MIÁN

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有機蕃茄焗日本黑豚豬扒飯
配煎荷包蛋

Baked Japan Kagoshima Pork Chop Rice •
Organic Tomato • Egg



紅棉家宴推介

SIGNATURE DISHES

前菜薈萃 Appetizers

龍蝦油輕煎瀨尿蝦 $498
Seared Mantis Shrimp • Lobster Oil

別不同叉燒 $288
Mian's Roasted Barbecue Iberico Pork

擔擔鴛鴦雞 $238
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

花雕雞油蒸花蟹陳村粉 Market Price 時價
Flower Crab in Shao Xing Wine & Chicken Oil • Flat Rice Noodles

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

陳皮香煎拆骨魚頭・蟹肉炒蛋白 $608
Crispy-fried Fish Head with Tangerine Peel • Stir-fry Crab Meat & Egg White

椒香清湯牛筋腩牛腩 $528
Beef Brisket, Tendon & Tongue • Chilli Pepper Broth

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

黃燜鴿蛋琵琶燕 $418
Braised Bird's Nest • Pigeon Egg • Red Gurnard Soup
一位 Per Person

刁轉咕嚕肉 $338
Sweet & Sour Pork • Dried Pineapple

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

龍蝦油輕煎瀨尿蝦 $498
Seared Mantis Shrimp • Lobster Oil

鮮沙薑蠘子皇 $298
Razor Clam • Aromatic Ginger

別不同叉燒 $288
Mian's Roasted Barbecue Iberico Pork

擔擔鴛鴦雞 $238
Boneless Silky Fowl & Chicken Fillets • Spring Onion • Dan Dan Sauce

日本柚子醋紅蜇頭 $218
Yuzu Vinegar • Jellyfish

生醃汁花甲 $208
Marinated Clams

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

蔥油腐竹 $98
Beancurd • Scallion Oil

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松茸浮萍菊花

Chrysanthemum Tofu Soup • Matsutake



湯、羹
SOUP

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

花膠春菜燉鮮螺頭 $398
Double Boiled Fish Maw • Fresh Sea Conch • Spring Vegetable
一位 Per Person

花膠皮蛋雜魚湯 $318
Assorted Fish Soup • Fish Maw • Preserved Eggs
一位 Per Person

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

清湯海藻西施舌 $198
Geoduck Clams Soup • Seaweed
一位 Per Person

花膠順德拆魚羹 $308
Shun-de Thich Fish Shoup • Fish Maw
一位 Per Person

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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 Person

蠔皇十七頭日本皇冠吉品（需3天前預訂 3 Day Pre-order in Advance） $3988
Catty Crown's Japan Kippin Abalone - 17ppk 一位 Per Person

蠔皇十八頭日本禾麻鮑（需3天前預訂 3 Day Pre-order in Advance） $2988
Catty Japan Oma Abalone - 18ppk 一位 Per Person

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

塘心南非吉品鮑（16頭） $838
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

經典紅燒翅 $408
Classic Braised Shark Fin

紅燒金山勾翅 $738
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
+ $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

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

黃燜鴿蛋琵琶燕 $418
Braised Bird's Nest • Pigeon Egg • Red Gurnard 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

藤椒蒸方利 （需 1 天前預訂 Pre-order in Advance） — Market Price 時價
Steamed Macao Sole • Sichuan Pepper

老鼠斑 （需 1 天前預訂 Pre-order in Advance） — Market Price 時價
Mouse Grouper
清蒸 Steamed
藤椒蒸 Sichuan Pepper Steamed

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 Person
Crispy Cheese Lobster • Seafood Broth • E-fu Noodles

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花雕雞油蒸花蟹陳村粉

Flower Crab in Shao Xing Wine & Chicken Oil • Flat Rice Noodles



海鮮及河鮮
SEAFOOD

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

花雕雞油蒸花蟹陳村粉 — Market Price 時價
Flower Crab in Shao Xing Wine & Chicken Oil • Flat Rice Noodles

陳皮香煎拆骨魚頭・蟹肉炒蛋白 — $608
Crispy-fried Fish Head with Tangerine Peel •
Stir-fry Crab Meat & Egg White

沸騰桂花魚
Sichuan Style Boiled Mandarin Fish Fillets • Assorted Chili
大 Large $638
小 Regular $428

白灼海中蝦 (四隻起 minimum 4 pcs)
Scalded Prawn
大 Large (8隻 Pcs) $582
小 Regular (4隻 Pcs) $302

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

香辣海鮮粉絲煲 — $498
Assorted Seafood Claypot • Chilli Crab Sauce • Vermicelli

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椒香清湯牛筋腩牛腩

Beef Brisket, Tendon & Tongue • Chilli Pepper Broth



家禽及肉類
POULTRY & MEAT

海鹽煎焗牛肝菌日本A4和牛粒 $768
Japanese A4 Wagyu Beef Cubes • Porcini Mushrooms

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

醬香豉油雞
Braised Soy Sauce Chicken
一隻 Whole bird $698
半隻 Half bird $428

椒香清湯牛筋腩牛腩 $528
Beef Brisket, Tendon & Tongue • Chilli Pepper Broth

宮保牛舌 $328
Kung Pao Beef Tongue

刁轉咕嚕肉 $338
Sweet & Sour Pork • Dried Pineapple

桂花蜜汁黑豚腩肉 $328
Honey Glazed Kurobuta Pork • Sweet Osmanthus

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MIÁN

鮑汁濃湯花膠浸菜苗

Braised Vegetable Sprouts • Abalone Sauce • Fish Maw



蔬菜及素食

VEGETABLES & VEGETARIAN

蘆筍炒帶子 Sautéed Asparagus • Scallops	$388
鮑汁濃湯花膠浸素珍 Braised Vegetable Sprouts • Abalone Sauce • Fish Maw	$328
蝦乾啫啫水東芥菜煲 Chinese Kale in Sizzling Pot	$238
魚湯本地鮮腐竹浸時令蔬菜 Seasonal Vegetables • Fish Soup • Bean Curd Sheet	$228
時令蔬菜 Seasonal Vegetables	$208

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玉带松香翠玉炒飯

Scallop Fried Rice • Vegetables



飯、麵

RICE & NOODLES

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

咖哩黑豚豬扒飯 四至六位 for 4-6 Person $558
Pork Chop Rice • Curry Sauce

玉帶松香翠玉炒飯 $298
Scallop Fried Rice • Vegetables

生拆蟹肉片兒麵 $308
Hangzhou Noodles • Crab Meat

元朗大孖頭抽海鮮炒飯 $328
Fried Mixed Wild Rice • Seafood • Egg • Premium Soy Sauce

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MIÁN

甜品
DESSERT

杏汁燉官燕
Double Boiled Bird's Nest • Almond Juice
$488
一位 Per Person

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

冰酥酪
Iced Fermented Rice Milk Curd
$88
一位 Per Person

焦糖豆腐慕絲
Caramel Tofu Mousse
$78
一位 Per Person

巴斯克芝士餅
Basque Cheesecake
$68
一件 Per Piece

MIÁN STORY
紅棉 家宴

另外收費 Additional charges
中國茗茶 House Chinese Tea $28
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