



MIAN 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。以紮實的烹飪功底細緻演繹華夏博大精深飲食文化。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 its 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 specialties, each dish reflects a rigorous 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、藤椒蜆子皇、柚子醋紅蜆頭、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

蝦籽蔥燒脆遼參 (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)

紅棉蔥油雞
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

M I A N

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

鮮沙薑蜆子皇
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

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

紅棉蔥油雞
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

Domaine Nathalie & Gilles Chablis White Wine 2022 - 750ml

酒香：鮮蘋果、雪梨、檸檬、洋甘菊 / 酒體：中等至飽滿、入口清爽

Aroma: Fresh Fruits, Pear, Lemon, Camomile

Body: Medium to full bodied, crispy and refreshing

配餐價 Special Price Top-up with Tasting Menu \$588/枝 Bottle (原價 Orig \$780/枝)

夏季嚐味菜單

S U M M E R T A S T I N G M E N U

每位 \$1280 (二位起)

敬請兩天前預訂

Please pre-book two days in advance

前菜 Appetizer

香糟啫喱西施舌

Geoduck Clam • Chinese Wine Jelly

湯品 Soup

松香科甲瓜螺頭燉花膠

Double Boiled Fish Maw Soup • Fresh Conch • Matsutake

主菜 Mains

魚香百花藕夾

Deep Fried Lotus • Garlic Chilli Bean Paste

鮮果辣醬脆鱗甘鯛

Crispy Tilefish • Spiced Fruit Sauce

翡翠燴燕窩

Braised Birds Nest • Seasonal Vegetables Puree

主食 Rice & Noodles

蕃茄凍湯尿蝦冷麵

Mantis Shrimp Cold Noodles • Tomato Cold Soup

有機蕃茄焗日本黑豚豬扒飯 (另加 Supplementary \$60)

Baked Kagoshima Pork Chop Rice

甜品 Dessert

玫瑰洛神花冰粉

Roselle Ice Jelly

M I Á N

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

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

Deep-fried Crispy Chicken • Scallion Sauce

半隻 Half bird \$428

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

椒香清湯牛筋腩牛脷 \$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 四至六位 for 4-6 Persons \$588

配煎荷包蛋

Baked Japan Kagoshima Pork Chop Rice

Organic Tomato • Egg

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
Seared Mantis Shrimp • Lobster Oil

\$498

鮮沙薑蜆子皇
Razor Clam • Aromatic Ginger

\$298

別不同叉燒
Mian's Roasted Barbecue Iberico Pork

\$288

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

\$238

日本柚子醋紅蜆頭
Yuzu Vinegar • Jellyfish

\$218

生醃汁花甲
Marinated Clams

\$208

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

\$168

蔥油腐竹
Beancurd • Scallion Oil

\$98

松茸浮萍菊花

Chrysanthemum Tofu Soup • Matsutake



花膠海椰皇燉鮮螺頭

Double Boiled Fish Maw • Fresh Sea Conch • African Coconut

\$488

一位 Per Person

花膠春菜燉鮮螺頭

Double Boiled Fish Maw • Fresh Sea Conch • Spring Vegetable

\$398

一位 Per Person

花膠皮蛋雜魚湯

Assorted Fish Soup • Fish Maw • Preserved Eggs

\$318

一位 Per Person

松茸浮萍菊花

Chrysanthemum Tofu Soup • Matsutake

\$208

一位 Per Person

清湯海藻西施舌

Geoduck Clams Soup • Seaweed

\$198

一位 Per Person

花膠順德拆魚羹

Shun-de Thich Fish Shoup • Fish Maw

\$308

一位 Per Person

蝦籽葱燒脆遼參

Braised Crispy Sea Cucumber •
Shallots • Shrimp Roe



鮑 蔘 翅 肚

D R I E D S E A F O O D

火 燗 燉 沙 青 翅 (1 2 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

溏 心 南 非 吉 品 鮑 (1 6 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

Crispy Cheese Lobster • Seafood Broth • E-fu Noodles

二至四位 for 2-4 Person

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

Stir-fried Red Crab in Clay Pot
Rice roll • Ginger • Onion

Market Price 時價

沸騰黃皮老虎斑

或清蒸

Sichuan Style Boiled Tiger Grouper • Assorted Chili
or Steamed

Market Price 時價

花雕雞油蒸花蟹陳村粉

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

Market Price 時價

陳皮香煎拆骨魚頭・蟹肉炒蛋白

Crispy-fried Fish Head with Tangerine Peel •
Stir-fry Crab Meat & Egg White

\$608

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

Steamed Yellow Fourfinger Threadfin • Chinese Wine • Spring Onion

\$498

限量供應 Until stock lasts

香辣海鮮粉絲煲

Assorted Seafood Claypot • Chilli Crab Sauce • Vermicelli

\$498

椒香清湯牛筋腩牛脷

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

Japanese A4 Wagyu Beef Cubes • Porcini Mushrooms

\$768

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

椒香清湯牛筋腩牛脷

Beef Brisket, Tendon & Tongue • Chilli Pepper Broth

\$528

宮保牛舌

Kung Pao Beef Tongue

\$328

刁轉咕嚕肉

Sweet & Sour Pork • Dried Pineapple

\$338

桂花蜜汁黑豚腩肉

Honey Glazed Kurobuta Pork • Sweet Osmanthus

\$328

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

玉帶松香翠玉炒飯

Scallop Fried Rice • Vegetables



有機蕃茄焗日本黑豚豬扒飯配煎蛋

Baked Japan Kagoshima Pork Chop Rice
Organic Tomato • Egg

+ \$20 另加雞蛋一隻 Additional Egg

四至六位 for 4-6 Persons \$588

鮑汁魚翅撈飯

Shark Fin with Rice • Abalone Sauce

一位 Per Person \$528

咖喱黑豚豬扒飯

Pork Chop Rice • Curry Sauce

四至六位 for 4-6 Person \$558

玉帶松香翠玉炒飯

Scallop Fried Rice • Vegetables

\$298

生拆蟹肉片兒麵

Hangzhou Noodles • Crab Meat

\$308

元朗大孖頭抽海鮮炒飯

Fried Mixed Wild Rice • Seafood • Egg • Premium Soy Sauce

\$328



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