



紅棉



行政總廚邵德龍師傅生於四川、祖籍浙江，於香港練得一身好廚藝，擁有逾四十年川、粵及滬菜經驗。他曾任教中華廚藝學院六年，並於新德里、沙特阿拉伯、新加坡及澳門等地五星級酒店工作。邵師傅憑藉深厚經驗與國際視野，融會貫通各大菜系，於「紅棉」呈獻極具個人特色且精緻昇華的當代中菜，為食客帶來耳目一新的味覺驚喜。

Executive Chef Shao Tak-lung was born in Sichuan with ancestral roots in Zhejiang. Having honed his culinary mastery in Hong Kong, he boasts over 40 years of expertise in Sichuan, Canton, and Shanghai cuisines. He taught at the Chinese Culinary Institute for 6 years and worked at five-star hotels in New Delhi, Saudi Arabia, Singapore, and Macau. Drawing on his rich background and international vision, Executive Chef Shao seamlessly blends diverse culinary traditions to present personalized and refined contemporary Chinese cuisine at MIÁN, offering diners a refreshing and delightful gastronomic surprise.



Steamed Dim Sum

花膠灌湯餃

Fish Maw Dumpling in Supreme Broth

位上 per person **\$168**

生拆蟹粉小籠包

Fresh Crab Meat Xiaolongbao

三件 3pcs **\$148**

晶瑩鮮蝦餃

Steamed Traditional Prawn Dumpling

三件 3pcs **\$108**

蝦籽竹笙河蝦餃

River Shrimp & Bamboo Fungus Dumplings

四件 4pcs **\$98**

沸騰小籠包

Steamed Sichuan Style Pork Xiaolongbao

三件 3pcs **\$92**

蟹籽燒賣皇

Steamed Prawn & Pork Dumpling with Crab Roe

三件 3pcs **\$88**

菜膽高湯牛肉丸

Vegetable & Beef Balls in Broth

四粒 4pcs **\$88**

油雞樅菌素餃

Termitomyces and Veggie Dumplings

三件 3pcs **\$88**

芙蓉鮮蝦菜苗餃

Steamed Shrimp and Vegetable Dumplings with Egg White

三件 3pcs **\$78**

香煎炸焗點心

Fried & Baked Dim Sum

原隻鮑魚酥

Whole Abalone Puff Pastry

一隻 1pc \$138

蘋果叉燒酥

Baked Barbecue Pork Puff with Apple Purée

三件 3pcs \$98

雞仔鹹水角

Deep Fried Dumplings with Chicken Filling

三件 3pcs \$98

九肚魚春卷

Deep-Fried Bombay Duck Spring Roll

三件 3pcs \$92

霜降和牛生煎包

Pan-fried Wagyu Beef Bun

三件 3pcs \$92

香煎蘿蔔糕

Pan-Fried Turnip Cake

三件 3pcs \$78

金腿椒麻油糕

Mala Sticky Rice Cake with Yunnan Ham

三件 3pcs \$78

蜂巢芋盒

Deep-Fried Taro Dumplings

三件 3pcs \$68

腸粉

Rice Roll

香草龍皇腸

Steamed Rice Roll with Crab Meat and Mantis Shrimp

\$148

蘆筍帶子腸

Steamed Rice Roll with Scallops and Asparagus

\$128

枸杞豬腩腸

Steamed Rice Rolls with Pork Liver and Wolfberries

\$108

春風得意腸粉

Steamed Rice Rolled with Crispy Spring Roll

\$108

商務午市套餐

Executive Set Lunch Menu

每位 \$892 /per person (二位起 minimum 2 persons)

前菜薈萃 Appetizer

別不同叉燒、蘋果木煙燻素鵝、燒椒醬瀨尿蝦、醬漬佛手瓜

Mian's Roasted Barbeque Pork | Applewood Smoked Bean Curd Sheet Rolls, Assorted Vegetables

Grilled Chili, Mantis Shrimp | Marinated Chayote Squash

或 or 點心薈萃 Dimsum

原隻鮑魚酥、蝦籽竹笙河蝦餃、沸騰小籠包

Whole Abalone Puff Pastry | River Shrimp & Bamboo Fungus Dumplings | Steamed Sichuan Style Pork Xiaolongbao

翡翠蟹肉豆腐羹
Braised Crab Meat Vegetable and Tofu Soup

或 or 川貝秋梨湯
Autumn Pear Soup with Fritillaria Bulbs

主菜 Main Course

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

禪衣魚香波士頓龍蝦
Dried Fried Boston Lobster · Garlic
Chili Bean Paste Sauce

蔥燒蝦籽脆遼參
Braised Crispy Sea Cucumber
Shallot · Shrimp Roe

香茅薑油浸黃花魚柳配酸湯
Crispy Yellow Croaker Fillet
with Lemongrass, Ginger Oil and Sour Sauce

鮑汁花膠扒
Braised Fish Maw in Abalone Sauce

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

紅棉蔥油脆皮雞
Deep-fried Crispy Chicken · Scallion Sauce

砂鍋胡椒海中蝦
Stir-fried Pepper Prawn in Casserole

欖菜酥肉
Crispy Pork Strips with Olive Vegetable

蟹粉燴百合雞頭米
Braised Lily Bulbs and Gorgon Euryale Seeds with Crab Roe Sauce

香辣蟹醬粉絲海鮮煲
Stir-fried Seafood in Clay Pot · Spicy Crab Sauce

果仁辣子羊
Fried Lamb Meat · Nuts · Chili

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

脆皮牛肋骨
Crispy Beef Short Ribs

6-9位 6-9 persons: 敬送海上鮮 (一斤半) Complimentary Seafish (~900g)
10+位或以上 10 persons or above: 敬送海上鮮 (二斤半) Complimentary Seafish (~1.5kg)

主食 Rice & Noodles

有機蕃茄黑豚豬扒焗飯

Baked Kagoshima Pork Chop Rice

甜品 Dessert

石榴甘露
Pomegranate Sago Soup

或 or

山楂糕 · 芝麻菲林 · 百利酒蛋撻
Hawthorn Cake | Black Sesame Roll | Baked Egg Tart with Baileys Liqueur

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

午 市 粉、麵、飯

Rice & Noodles

生拆花蟹燴陳村粉 \$398

Braised Crab Meat . Steamed Rice Sheets

上湯生中蝦蜂巢米粉 \$398

Braised Prawns . Crispy Rice Vermicelli . Chicken Broth

鮮蟹肉瑤柱桂花炒台灣新竹米粉 \$388

Crab Meat . Conpoy . Fried Eggs . Fried Rice Vermicelli

美國牛小排乾炒牛河 \$298

Beef Ribs . Wok Fried Rice Noodles

花膠薑葱雞汁撈麵 每位 per person \$268

Fish Maw . Chicken Sauce . Ginger & Spring Onion . Noodles

X O 醬炒脆腸粉 \$168

Crispy Rice Rolls . XO Sauce

椒香清湯牛筋蝴蝶腩烏冬 每位 per person \$168

Beef Brisket & Tendon . Udon in Chili Pepper Broth

皮蛋芫荽桂花魚米粉 每位 per person \$108

Coriander . Preserved Egg . Mandarin Fish Fillets . Rice Vermicelli in Broth

點心甜點

Dessert

杏汁燉官燕

Double-boiled Bird's Nest in Almond Juice

每位 per person **\$448**

木桶豆腐花

Bean Curd Pudding 需時 20 分鐘
20 mins for preparation

四位用 for 4 persons **\$158**

玫瑰鍋炸

Crispy Fresh Milk Custard • Sweet Rose Jam

六件 6pcs **\$118**

玉玲糕

需時 15 分鐘
Sweet Crispy Glutinous Rice Cake • Wild Green Vegetables 15 mins for preparation

三件 3pcs **\$98**

紅棉露

Red Bean Soup • Walnut Sweet Soup

一位 per person **\$98**

蛋白杏仁茶

Almond Soup with Egg White

一位 per person **\$98**

石榴甘露

Guava Cream and Sago

一位 per person **\$98**

生磨芝麻卷

Black Sesame Roll

三件 3pcs **\$98**

山楂糕

Hawthorn Cake

三件 3pcs **\$98**

百利酒蛋撻

Baked egg Tart with Baileys Liqueur

三件 3pcs **\$98**

雲腿酥

Baked Yunan Ham Puff

三件 3pcs **\$92**

另外收費 Additional charges

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

精選中國茗茶 House Chinese Tea

遠年普洱 Premium Puer • 特級香片 Spring Needle Jasmine • 壽眉皇(白牡丹皇) Shoumei
特級鐵觀音(馬嘯城烏龍) Tie Guan Yin • 杭州胎菊 Baby Chrysanthemum
紅棉茗茶 Mián Signature

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