

## MEI UME SIGNATURE 名廚推介

### Whole Peking Duck Served over Two Courses 105

北京烤鴨（一鴨二吃）

- ⊗ Pancakes, Cucumber, Shredded Leek, Rose Jam, Hoi Sin Sauce (8,756 kcal)  
煎薄餅、黃瓜、大蒜、玫瑰醬和海鮮醬
- ⊗ Duck San Choy Bow, Iceberg Lettuce Wraps (171 kcal)  
炒鴨肉、生菜包

### Half Peking Duck 58

半只北京烤鴨

- ⊗ Pancakes, Cucumber, Shredded Leek, Rose Jam, Hoi Sin Sauce (2,820 kcal)  
煎薄餅、黃瓜、大蒜、玫瑰醬和海鮮醬

### Stir Fried Native Live Lobster Crispy Egg Noodles 88

豆豉醬或姜葱炒新鮮龍蝦脆麵

- ⊗ Choice of Black Bean or Ginger and Spring Onion Sauce (455 / 937 kcal)

### Hot Stone Wagyu Beef 75

堂煎和牛

- ⊗ 110g of A3 Kagoshima Wagyu Beef, Shiso Leaf, 7 Spices (269 kcal)
- ⊗ 110克A3級鹿兒島和牛7片、紫蘇葉

### Wagyu Sirloin Stir-Fried Rice Bowl 34

和牛沙朗粒炒飯

- ⊗ Diced A3 Kagoshima Wagyu Beef Sirloin, Soya Sauce, Egg Fried Rice (547 kcal)
- ⊗ A3鹿兒島和牛里脊肉粒、醬油、雞蛋炒飯

## SOUP 湯類

### Wakame and Tofu Miso Soup (66 kcal) 5

海帶豆腐麵豉湯

### Creamy Corn Soup Crab or Vegetarian (54 / 53 kcal) 10 / 5

玉米湯（蟹肉或素）

### Hot and Sour Soup Duck or Prawn (143 / 100 kcal) 10

酸辣湯（鴨絲或蝦）

### Sea Food Soup Scallops, Prawns, Mixed Mushrooms (21 kcal) 17

海鮮湯（帶子、蝦、雜菇）

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**SMALL EAT** 小吃

<b>Edamame</b> Salt Flakes or Chilli Sauce (244 kcal) 毛豆 (鹽片、辣醬)	5
<b>Sesame Toast</b> Prawn and Chicken (143 kcal) 芝麻吐司 (蝦和鸡肉)	8
<b>Spring Rolls</b> Seasonal Vegetables, Chinese Water Chestnut 3 pcs (41 kcal) 春卷 (時菜、馬蹄)	9
<b>Shanghai Braised Pork Ribs</b> Chinkiang Sauce, Puffed Rice (335 kcal) 上海排骨配鎮江醬	15
<b>Salt and Pepper Squid</b> Crispy Shallots (233 kcal) 椒鹽鮮魷配火葱	15
<b>Soft Shell Crab</b> Peppercorn Salt, Lime Leaf, Fresh Chilli (169 kcal) 椒鹽軟殼蟹	20
<b>Rock Shrimp Tempura</b> Tagarrashi Pepper, Spicy Mayo (155 kcal) 天婦羅蝦球配辣蛋黃醬	19
<b>Tempura Scallop</b> White Miso and Cauliflower puree 2 pcs (127 kcal) 味增天婦羅帶子配西蘭花醬	21
<b>Crispy Dragon Phoenix Bowl</b> Prawns and Chicken 5 pcs (485 kcal) 鮮蝦雞肉龍鳳球	15
<b>King of Mushroom Dumpling</b> Crispy 3 pcs (84 kcal) 鮮菇鍋貼	9
<b>Wagyu Dumpling</b> Pan Fried Wagyu Beef Filled Dumplings 3 pcs (362 kcal) 和牛鍋貼	12
<b>Northern Style Spicy Chicken Dumpling</b> Red Wine Vinegar 5 pcs (507 kcal) 水煮雞球配紅酒醋	16
<b>Crispy Duck Roll</b> Hoi Sin, Spring Onion 2 / 4 pcs (178 / 355 kcal) 脆皮鴨卷	9 / 16
<b>Steamed Dim Sum</b> Har Gau, Siu Mai and Mushroom Dumpling 3 / 6 pcs (168 / 336 kcal) 清蒸點心 (蝦餃、燒賣和蘑菇)	12 / 22
<b>Seaweed Salad</b> Sesame Vinaigrette Dressing (107 kcal) 中華沙拉	10
<b>Wakame Salad</b> Wakame, Cucumber (87 kcal) 海帶沙拉	13
<b>Salmon Ceviche</b> Avocado, Mango, Onion, Wasabi Vinegar, Pomegranate (141 kcal) 檸汁醃三文魚生 (牛油果、芒果、洋蔥、芥末醋、石榴籽)	15
<b>Seabass Usu Tsukuri</b> Ponzu Dressing (81 kcal) 柚子醬拌海鱸生魚片	17
<b>Yellowtail Carpaccio</b> Truffle Ponzu Dressing (112 kcal) 薄切油甘魚配松露柚子	19

**MORIAWASE**

Moriawase indicates a plate of assorted sushi. It is mostly nigiri, but can contain maki and gunkan maki as well. It is the choice of the sushi chef, but typically includes popular items.

拼盤包含各式壽司，以握壽司為主，也會包括壽司卷及軍艦壽司，由主廚挑選包括最受歡迎之項目。

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| <b>7 Kind Sashimi 21 pcs</b> (259 kcal) 57 | <b>9 Kind Nigiri 9 pcs</b> (1,014 kcal) 39 |
| 7 種刺身共 21 件                                | 9 種握壽司共 9 件                                |
| <b>5 Kind Sashimi 15 pcs</b> (210 kcal) 45 | <b>6 Kind Nigiri 6 pcs</b> (676 kcal) 31   |
| 5 種刺身共 15 件                                | 6 種壽司共 6 件                                 |

**SASHIMI / NIGIRI**

Sashimi is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces.

Nigiri consists of an oblong mound of sushi rice and a topping draped over the ball.

刺身為日本傳統美食，將新鮮魚類或肉類切成薄片 握壽司為長方形壽司米飯配上新鮮生魚片或肉片

		Sashimi 3 pcs / 5 pcs	Nigiri 1 pc
<b>Unagi</b> 鰻魚	<b>Eel</b> (177 / 259 / 132 kcal)	10 / 14	5
<b>Suzuki</b> 鱸魚	<b>Seabass</b> (114 / 190 / 111 kcal)	11 / 15	5.5
<b>Saba</b> 馬鮫魚	<b>Mackerel</b> (192 / 320 / 132 kcal)	8 / 12	4
<b>Tai</b> 魴	<b>Sea Bream</b> (114 / 190 / 111 kcal)	10 / 15	5
<b>Hamachi</b> 鰺魚	<b>Yellowtail</b> (150 / 250 / 123 kcal)	11 / 17	6.5
<b>Akami</b> 金槍魚	<b>Tuna</b> (153 / 255 / 124 kcal)	12 / 18	6.5
<b>Chu-Toro</b> 中肥金槍魚	<b>Medium Fatty Tuna</b> (159 / 265 / 126 kcal)	13 / 20	7.5
<b>O-Toro</b> 金槍魚腩	<b>Fatty Tuna</b> (171 / 249 / 130 kcal)	15 / 23	8.5
<b>Ika</b> 魷魚	<b>Squid</b> (111 / 185 / 110 kcal)	10 / 15	5
<b>Sake</b> 三文魚	<b>Salmon</b> (147 / 245 / 122 kcal)	9 / 13	4.5
<b>Ikura</b> 三文魚子	<b>Salmon Roe</b> (174 / 254 / 131 kcal)	12 / 19	7
<b>Ebi</b> 熟蝦	<b>Shrimps</b> (171 / 249 / 130 kcal)	10 / 15	5
<b>Botan Ebi</b> 牡丹蝦	<b>Prawns</b> (87 / 145 / 102 kcal)	13 / 18	7
<b>Hotate</b> 帶子	<b>Scallop</b> (96 / 160 / 105 kcal)	16 / 22	7.5
<b>Tako</b> 章魚	<b>Octopus</b> (84 / 140 / 101 kcal)	10 / 15	5
<b>Wagyu</b> 和牛	<b>Wagyu Beef</b> (90 kcal)		9.5

**FUTOMAKI 太卷**

Futomaki, "fat rolled sushi" is a Japanese sushi roll containing seasoned rice and fillings wrapped in a thin sheet of roasted, dried nori seaweed.

太卷為日式傳統壽司，包含已調味的米飯、多種配料及紫菜

**Vegetarian (413 kcal) 14**

素太卷

Cucumber, Avocado, Asparagus, Mango  
黃瓜、牛油果、蘆筍、香芒

**Soft Shell Crab (450 kcal) 23**

軟殼蟹

Crab Meat, Cucumber, Avocado, Mango  
蟹肉、黃瓜、牛油果、香芒

**HOSOMAKI 小卷**

Hosomaki are small sushi rolls made with only one filling.

小卷為單一配料壽司卷

**Avocado 牛油果 (270 kcal) 9**

**Tuna 金槍魚 (266 kcal) 12**

**Cucumber 黃瓜 (212 kcal) 8**

**Asparagus 蘆筍 (214 kcal) 8**

**Salmon 三文魚 (262 kcal) 9**

**Fatty Tuna 金槍魚腩 (270 kcal) 16**

**URAMAKI 反卷**

Uramaki "inside-out roll" is a medium-sized cylindrical piece with two or more fillings.

反卷為米飯在外包含兩種以上配料之壽司卷

**Spicy Tuna 22**

辣味金槍魚

Truffle Karashi and Parmesan Flakes (330 kcal)

**Crispy Cream Prawn Maki 19**

脆皮奶油蝦

Mango and Wasabi Mayo (574 kcal)

**Classica Salmon and Avocado 16**

牛油果三文魚

Sesame Seeds, Salmon and Avocado (493 kcal)

**Classic Unagi and Cucumber 18**

芝麻鰻魚黃瓜

Sesame Seeds, Eel and Cucumber (319 kcal)

**Alaskan California Crab 20**

加州蟹卷

Tobiko Caviar (457 kcal)

**Salmon and Orange Tobiko 18**

三文魚飛魚子

Salmon Cream Cheese, Fish Roe (355 kcal)

**Butter Miso Maki 18**

蟹肉三文魚牛油果

Salmon, Crabmeat, Butter Miso (389 kcal)

**Unagi Roll 29**

黃瓜牛油果香芒鰻魚卷

Eel, Crab Meat, Cucumber, Avo. Mango (312 kcal)

**FISH AND SEAFOOD 魚及海鮮類**

<b>Roasted Black Cod</b> Yuzu Soy, Karashi Kimi (239 kcal) 柚子芥末醬烤銀鱈魚	36
<b>Wasabi King Prawns</b> Orange Tobiko (599 kcal) 芥末皇帝蝦配飛魚子	29
<b>Wok Fried Dover Sole</b> Shiitake Mushroom, Spring Onion and Red Pepper (382 kcal) 姜蔥花菇燈籠椒炒龍利魚	39
<b>Shanghai Golden Crispy Seabass</b> Sweet and Sour Sauce (648 kcal) 上海黃金香脆鱸魚 (糖醋汁)	34
<b>Wok Fried Scallops</b> Ginger and Garlic Sauce (125 kcal) 黃櫛瓜帶子 (姜蔥汁)	28
<b>Szechuan Crispy King Prawns</b> Chili and Peppercorn (328 kcal) 川式大蝦 (辣椒和花椒)	29

**MEAT 肉類**

<b>Slow Braised Dongpo Pork Belly</b> Chinese Herbs and Broccoli (1,425 kcal) 東坡肉	24
<b>Sweet and Sour Iberico Pork</b> Cherry Tomato and Pineapple (535 kcal) 咕嚕肉	24
<b>Wok Fried Angus Beef Fillet</b> Spicy Black Pepper Sauce (415 kcal) 黑椒炒牛柳	38
<b>Wok Fried Green Beans Minced Iberico Pork</b> , Chili (374 kcal) 辣椒干四季豆炒豬肉碎	20
<b>Mongolian Pan-Fried Lamb Chops</b> Asparagus (802 kcal) 蒙古羊扒配蘆筍	42

**POULTRY 雞肉類**

<b>Tony Truong's Kung Pao Corn-fed Chicken</b> Almond Flakes (374 kcal) 主廚宮保雞丁炒堅果	28
<b>San Pei Chicken Thai Basil and Chili</b> served in a Sizzling Toban (383 kcal) 九層塔炒三杯雞	28

**HOT STONE RICE BOWL 熱石鍋飯**

<b>Seafood Stir-Fried Vegetables</b> , Sweet Oyster Sauce, Fried Rice (443 kcal) 蠔油三鮮蔬菜鍋飯	22
<b>Assorted Seasonal Stir-Fried Vegetables</b> , Chili Sauce, Boiled Rice (161 kcal) 雜菜鍋辣味燒飯	16

## TOFU 豆腐類

- Szechuan Ma Po Tofu** Minced Angus Beef Fillet (266 kcal)  
四川麻婆豆腐 20
- Agedashi Tofu** Crispy, Shiitake Mushrooms (412 kcal)  
日式揚出炸豆腐 11

## NOODLE 麵類

- Egg Noodle Bean Sprouts** Spring Onion (128 kcal)  
豆芽香葱炒蛋麵 12
- Stir Fried Vermicelli** Tiger Prawns, Egg (225 kcal)  
虎蝦干炒米粉 16
- Stir Fried Glass Noodles** with Duck (65 kcal)  
香菇鴨肉炒粉絲 16
- Stir Fried Angus Beef Ho Fun Noodles** Bean Sprout and Spring Onion (604 kcal)  
干炒牛河 22
- Seafood Crisps Noodle** Prawn, Squid, Scallop, Ginger, Asparagus, Pak Choi (461 kcal)  
三鮮(蝦、鮮魷、帶子)炒脆麵 26

## RICE 飯類

- Steamed Jasmine Rice** (72 kcal)  
茉莉香米飯 3.5
- Prawn and Scallop Fried Rice** X. O. Sauce (225 kcal)  
XO醬海鮮炒飯 20
- Seasonal Vegetable Fried Rice** (117 kcal)  
雜菜姜絲蛋炒飯 12
- Hong Kong Style Young Chow Fried Rice** Duck and Prawn (245 kcal)  
港式鴨蝦炒飯 18

## VEGETABLES 蔬菜類

- Gai Lan, Pak Choi or Choi Sum**  
芥蘭、白菜或菜芯 14  
Wok Fried, choice of Garlic, Ginger (98/28/28 kcal) or Oyster Sauce (60/33/33 kcal)  
(香蒜、姜絲或蠔油)
- Shanghai Aubergine** Minced Garlic and Crispy Shallot (601 kcal)  
上海式茄子拌蒜蓉香脆葱 18
- Stir Fried Vegetarian Duck** and Asparagus Black Pepper Sauce (105 kcal)  
黑椒蘆筍炒齋鴨 16
- Sauteed Green Asparagus** Samphire, Ginger (79 kcal)  
黑姜汁炒蘆筍鹽角草 18