

Café & Meal MUJI

天然健康的
原味料理



料理套餐 DELI SET

包括餐湯，可選配十六穀飯 / 白飯 / 鹽麴烤蔬菜
Include Daily Soup & choice of 16 Grain Rice / White Rice / Shio Koji Roasted Vegetables



三品料理套餐 3 Deli Set
自選冷盤 2 款及熱盤 1 款
Choice of 2 Cold Delis & 1 Hot Deli

\$98

四品料理套餐 4 Deli Set
自選冷盤 2 款及熱盤 2 款
Choice of 2 Cold Delis & 2 Hot Delis

\$118

可升級至全份鹽麴烤蔬菜
Upgrade to Full Portion of
Shio Koji Roasted Vegetables



+\$15

料理選擇 DELI SELECTION

另有全份料理供應，適合多人享用，以下為價格及參考份量
Deli is also available in full portion for sharing.
The prices and portion sizes indicated below are for full portion delis.

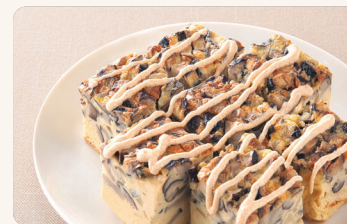
冷盤 COLD DELI



菠菜金蒜薯仔沙律 \$108
Mashed Potato Salad with Spinach & Garlic 4portions



芝麻醬拌菠菜冬菇 \$108
Spinach & Shiitake Mushroom with Sesame Dressing 300g



明太子醬汁雜菌厚燒玉子 \$108
Mushroom Omelette with Mentaiko Sauce 4portions



番茄漬豆腐配魚乾 \$108
Tofu and Dried Fish with Tomato Dressing 4portions



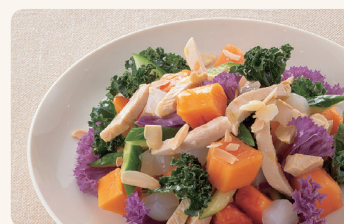
百香果醬牛油果蝦沙律 \$108
Avocado & Shrimp Salad with Passion Fruit & Yogurt Dressing 300g



醋鱈魚拌蔥絲沙律 \$108
Vinegar Sabanuta Salad with Shredded Green Onion 300g



春季和風豚肉沙律 \$108
Pork Salad with Shredded Vegetables in Japanese Dressing 300g



羽衣木瓜雞絲沙律 \$108
Shredded Chicken Salad with Kale & Papaya 300g

熱盤 HOT DELI



意式獵人豆腐 \$108
Tofu Cacciatore 300g



昆布味噌節瓜 \$108
Braised Marrow with Kelp & Miso 4portions



韭菜花炒豬頸肉 \$108
Pork & Garlic Chive Flowers Stir-Fry 300g



薏米蟲草花燉牛腩 \$108
Stewed Beef Brisket with Job's Tears & Cordyceps Flowers 300g



意大利黑醋醬豚肉 \$108
Pork with Sweet & Balsamic Vinegar Sauce 4portions



甜椒醬炸雞 \$108
Fried Chicken with Sweet & Chili Sauce 4portions



昆布汁煮大蝦蔬菜 \$108
Prawn & Vegetables with Kelp Sauce 300g



味噌烤比目魚柳 \$128
Baked Halibut Fillet with Miso 4portions

素食 Vegetarian

飯套餐 RICE SET

包括餐湯及自選冷盤 1 款，可選配十六穀飯 / 白飯 / 鹽麴烤蔬菜
Include Daily Soup, choice of 1 Cold Deli & choice of 16 Grain Rice / White Rice / Shio Koji Roasted Vegetables
+\$15 可升級至全份鹽麴烤蔬菜
+\$15 Upgrade to Full Portion of Shio Koji Roasted Vegetables



三色蘿蔔燴和牛牛肉飯 \$158
Stewed Wagyu Beef Cheek Rice with Assorted Carrots



牛油雞肉雜菜咖喱飯 \$108
Butter Chicken Curry Rice with Vegetables

NOODLES



清湯和牛面肉
Stewed Wagyu Beef Cheek



番茄比目魚
Panfried Halibut with Cherry Tomato Sauce

製作需時 15-20 分鐘
Food Preparation takes 15-20 minutes

海帶麵 Wakame Noodles

日本鳴門海峽產海帶含豐富礦物質及膳食纖維，以其磨製成海帶蓉後加入小麥粉等製成麵條，口感順滑軟糯且散發海帶清香。

Made with wakame from Naruto Strait, Japan, which is rich in minerals and dietary fibres for a smooth, chewy texture with gentle aroma of wakame.



加配優惠 Add-on Offer

適用於料理套餐 / 飯套餐 / 麵
Applicable to Deli Set / Rice Set / Noodles

滴濾咖啡 / 茶 / 果汁 (壺裝茶除外) +\$20
Drip Coffee / Tea / Juice (except Pot Size Tea)

季節特飲 / 濃縮咖啡 / 奶類飲品 +\$25
Seasonal Drink / Espresso-based Coffee / Milk-based Drink

軟雪糕 / 布甸及奶凍 +\$25
Soft Ice Cream / Pudding / Panna Cotta

雪糕芭菲 / 芝士蛋糕 / 撻及卷蛋 +\$35
Ice Cream Parfait / Cheesecake / Tart & Roll Cake

冷盤 / 熱盤 +\$25 Cold / Hot Deli

冷盤 / 熱盤 +\$35 Cold / Hot Deli

伴菜 SIDE DISH

白飯 \$15
White Rice

十六穀飯 \$15
16 Grain Rice

餐湯 \$15
Daily Soup

精選薯餅 (1 件) \$20
Selected Potato Croquette (1pc)

鹽麴烤蔬菜 \$38
Shio Koji Roasted Vegetables

炸薯條 \$38
French Fries

全日輕食套餐 ALL DAY LIGHT MEAL SET

製作需時 15-20 分鐘
Food Preparation takes 15-20 minutes



純素早餐 \$118
Green Breakfast

番茄醬汁炒枝豆、牛油果、原味軟包、烤馬鈴薯、鮮果穀麥 (冷)、新鮮水果
Panfried Edamame with Tomato Sauce, Avocado, Plain Soft Bread, Baked Potatoes, Fresh Fruit Muesli (Cold), Fresh Fruits



全日早餐 \$118
All Day Breakfast

班尼迪蛋、烤大啡菇、德國香腸、精選薯餅、原味軟包、鮮果穀麥 (冷)、新鮮水果
Egg Benedict, Baked Portobello, German Sausage, Selected Potato Croquette, Plain Soft Bread, Fresh Fruit Muesli (Cold), Fresh Fruits

三文治套餐 SANDWICH SET

配炸薯條及季節沙律 Served with French Fries & Seasonal Salad

製作需時 15-20 分鐘
Food Preparation takes 15-20 minutes



日本蛋沙律三文治 \$85
Japanese Egg Salad Sandwich



燒牛肉牛油果三文治 \$118
Roasted Beef & Avocado Sandwich



煙三文魚蟹肉開面三文治 \$118
Open Faced Smoked Salmon Crabmeat Sandwich

全日輕食 / 三文治套餐 ALL DAY LIGHT MEAL / SANDWICH SET

餐飲選配 Beverage Selection 滴濾咖啡 / 茶 / 果汁 (壺裝茶除外) Drip Coffee / Tea / Juice (except Pot size Tea) 免費 Free

升級 Upgrade 季節特飲 / 濃縮咖啡 / 奶類飲品 Seasonal Drink / Espresso-based Coffee / Milk-based Drink +\$20

兒童套餐 KIDS MENU

供應十二歲或以下小童 For children aged 12 and under



迷你意粉套餐 \$78
Mini Linguine Set

香腸扁意粉、新鮮水果及迷你蛋漢堡
可選配橙汁 / 青森蘋果汁 / 有機豆奶
Sausage Linguine, Fresh Fruits and Mini Egg Burger, Choice of Orange Juice / Aomori Apple Juice / Organic Soy milk

餐單食品可能含導致過敏的成份，如蛋類、堅果類、奶類及麩質等。如顧客有食物過敏或其他飲食有關的飲食限制，請於點餐前向職員查詢。
Items in our menu may contain food allergens, e.g. eggs, nuts, milk, gluten. For customers with food allergies or other health-related dietary restrictions, please contact our staff before placing order.

圖片只供參考 Images for reference only

春日特飲

SPRING
SPECIAL
DRINK

選用柑橘類水果為基底，分別結合咖啡、甘酒、梳打等調配而成，味道清甜，兼帶清新果香。
Using citrus fruits as the base, combine with coffee, amazake and soda to bring sweet and refreshing taste.

士多啤梨菠蘿檸檬梳打 \$45
Strawberry Pineapple Lemon Soda

新鮮水果配以檸檬汁及梳打水，帶來酸甜滋味。
Made with fresh fruits, lemon juice and soda to bring sweet and sour taste.



檸檬氣泡咖啡 \$45
Espresso Romano Sparkling

微酸的西西里檸檬汁與咖啡香氣巧妙結合，微焦中帶點檸檬香氣，加上梳打水，帶出豐富層次感。
Slightly sour Sicilian lemon juice, combine with coffee and soda, creating a rich and refreshing sensation.



高知縣柚子特飲 \$42
Kochi Yuzu Drink

以高知縣出產的柚子汁調製而成，洋溢着柚子獨特的酸澀和清香甘甜。
Made with Kochi Yuzu Juice, filling with the unique and sweetness of yuzu.



檸檬甘酒熱飲 (無酒精) \$42
Lemon Amazake Hot Drink (Non-alcohol)

選用不含酒精的甘酒為基底，加入新鮮檸檬汁，帶來清新芳香。
Made with non-alcoholic amazake and fresh lemon juice, giving a sweet and fruity aroma.



飲品 DRINK

滴濾咖啡 DRIP COFFEE

滴濾咖啡 Drip Coffee	\$35	\$38
---------------------	------	------

濃縮咖啡 ESPRESSO-BASED COFFEE

特濃咖啡 Espresso	\$28	-
雙份特濃咖啡 Double Espresso	\$30	-
美式咖啡 Americano	\$42	\$45
牛奶咖啡 Flat White	\$42	-
意大利鮮奶咖啡 Caffè Latte	\$42	\$45
意大利泡沫咖啡 Cappuccino	\$42	\$45
朱古力咖啡 Caffè Mocha	\$42	\$45

*加\$5可轉配燕麥奶 +\$5 Served with Oat Milk
*加\$5加配額外濃縮咖啡1份 +\$5 for an Extra Espresso Shot

茶 TEA

烏龍茶 Oolong Tea	\$35	\$38	\$55
琉球紅茶 Ryukyu Black Tea	\$35	\$38	\$55
琉球伯爵紅茶 Ryukyu Earl Grey Tea	\$35	\$38	\$55
琉球薄荷洋甘菊紅茶 Ryukyu Mint Chamomile Black Tea	\$35	\$38	\$55
琉球桂花玫瑰紅茶 Ryukyu Osmanthus Rose Black Tea	\$35	\$38	\$55
蘆珀茶 (不含咖啡因) Rooibos Tea (Caffeine-free)	\$35	\$38	\$55

奶類飲品 MILK-BASED DRINK

朱古力 Chocolate	\$42	\$45
宇治抹茶牛奶 Uji Matcha Latte	\$42	\$45

果汁 JUICE

橙汁 Orange Juice	\$35
青森蘋果汁 Aomori Apple Juice	\$35

甜點 DESSERTS



以柑橘類水果為主題，推出經典檸檬芝士蛋糕、蜜柑蛋白米粉卷蛋及清新怡人的檸檬撻，讓你品嚐馥郁不膩的春日甜蜜。
Introducing a citrus-themed selection featuring classic lemon cheesecake and mandarin egg white roll cake, allowing you to savor the sweetness of the spring season.



蜜柑蛋白米粉卷蛋
Mandarin Egg White Rice Flour Roll Cake

\$48



檸檬芝士蛋糕
Lemon Cheesecake

\$48



檸檬撻 #
Lemon Tart #

\$48



伯爵茶奶凍 #
Earl Grey Panna Cotta #

\$38



宇治抹茶紅豆芝士蛋糕
Uji Matcha & Red Bean Cheesecake

\$48



本和香糖布甸
Honwakatou Custard Pudding

\$38



梳乎厘奄列
Souffle Omelette

\$98

海港城店除外 Except for Harbour City Store