

期間限定菜單

上一代的手藝 · 新世代的味蕾



椒麻手撕頂級手工臘鴨脾 \$98
配萵筍、九芽菜及白靈芝菇
Spicy Shredded Supreme Handcrafted Cured Leg
with Celtuce, Frisée Greens and White King Oyster Mushrooms



頂級鵝肝腸糖心蛋 (一隻/二隻) \$32/\$60
Soft-Boiled Egg with
Supreme Cured Goose Liver Sausage



招牌切肉腸花卷包 (三件) \$68
Signature Cured Pork Sausage with
Chopped Scallions Bun (3pcs)



蕃茄手工臘肉貓耳朵配清湯 \$98
"Orecchiette" Pasta with Tomato and
Signature Handcrafted Cured Pork in Homemade Broth

mOODLE
BY THE GRAND

金蟹盛宴

Hairy Crab Feast

選用太湖大閘蟹

Premium Taihu Hairy Crabs

蟹粉蟹肉 撈麵 (配清湯)

Crab Roe and Crab Meat
Tossed Noodles (with Clear Soup)

龍鬚麵、鮮蟹粉

Dragon Beard Noodles,
Crab Roe,

\$198



蟹粉灌湯包

Crab Roe Soup Dumpling

黑豚豬肉、手拆太湖大閘蟹粉、自家秘製濃湯
Minced Iberico Pork, Hand-Picked Taihu Hairy Crab Roe,
Homemade Rich Broth

選用太湖大閘蟹
Premium Taihu Hairy Crabs

\$28 (每件)
per piece



薑茶黑芝麻湯圓

Black Sesame Glutinous Rice Balls in Ginger Tea

\$22 (5粒)
pieces



圖片只供參考 Photos for reference only
另收加一服務費 Subject to 10% service charge



早餐

Breakfast

供應時間 Available from 8:30 – 11:30

清湯菜肉大餛飩 (六件 6 pieces) 猪肉、青菜、自家秘製清湯 Large Vegetable and Pork Soup Wontons (6 pieces) Minced Pork Meat, Vegetable, Homemade Clear Broth	\$52
上海燕皮蝦仁小餛飩 (八件 8 pieces) 河蝦仁、猪肉、雞蛋絲、自家秘製清湯 Shanghai Style Shrimp Wontons (8 pieces) River Shrimp, Pork, Shredded Fried Egg, Homemade Clear Broth	\$52
上海南翔小籠包 (四件) 黑豚猪肉 'Xiaolongbao' Shanghainese Nanxiang Steamed Dumpling with Minced Pork (4 Pieces) Minced Iberico Pork	\$52
狗不理三丁包 (三件) 筍、冬菇、猪肉 Goubuli Steamed Buns (3 Pieces) Bamboo Shoots, Shiitake Mushrooms and Pork	\$52
老上海粢飯團 (一件) 油條、猪肉鬆、榨菜 Traditional Shanghai Sticky Rice Roll (One Piece) Fried Dough Stick, Crispy Pork Floss, Pickled Mustard	\$38
五香茶葉蛋 (二隻) Braised Egg with Tea and Five-Spice (2 Pieces)	\$20
輕量上海蔥油拌麵 (配清湯) Light Shanghai Style Scallion Oil Noodles (with Clear Broth)	\$58
輕量上海淡咖喱牛肉粉絲湯 Light Shanghai Mild Curry Beef Vermicelli Soup	\$38
輕量油豆腐粉絲湯 Light Fried bean curd and Vermicelli Soup	\$38
輕量櫻花蝦紫菜魚蛋湯 Light Sakura Shrimp, Seaweed and Fish Ball Soup	\$38
香滑甜豆漿 (熱/凍) Sweetened Soybean Milk (Hot/Cold)	\$35
大排檔港式奶茶 (熱/凍) Dai Pai Dong Tea with Milk (Hot/Cold)	\$38

All prices are subject to 10% service charge

所有價目另加一服務費



Moodle 早晨套餐

Moodle Morning Set

供應時間 Available from 8:30 – 11:30

任擇一款 Choice of One

上海南翔小籠包 (二件)

'Xiaolongbao' Shanghainese Nanxiang Steamed Dumpling with Minced Iberico Pork (Two Pieces)

或 Or

狗不理三丁包 (一件)

'Goubuli' Steamed Bun with Bamboo Shoots, Shiitake Mushrooms and Pork (One Piece)

或 Or

老上海粢飯團 (一件)

Traditional Shanghai Sticky Rice Roll (One Piece)

任擇一款 Choice of One

輕量上海淡咖喱牛肉粉絲湯

Light Shanghai Mild Curry Beef Vermicelli Soup

或 Or

輕量油豆腐粉絲湯

Light Fried bean curd and Vermicelli Soup

或 Or

輕量櫻花蝦紫菜魚蛋湯

Light Sakura Shrimp, Seaweed and Fish Ball Soup

香滑甜豆漿 (熱/凍)

Sweetened Soybean Milk (Hot/Cold)

或 Or

大排檔港式奶茶 (熱/凍)

Dai Pai Dong Tea with Milk (Hot/Cold)

\$65

All prices are subject to 10% service charge

所有價目另加一服務費

品麵南北

Moodle's Journey

惠顧任何麵食








Upon ordering any one kind of noodle

涼菜三小碟

\$38

3-small cold dish

(A, B, C, D, E on rotation, please ask your server. A, B, C, D, E 輪流供應 · 請詢問我們的服務員)

三小碟 A	三小碟 B	三小碟 C	三小碟 D	三小碟 E
蒜香蓑衣青瓜 Shredded cucumber with soy sauce, garlic, vinegar and chili 夫妻肺片  Beef tripe, beef shank, ox tongue with sliced cucumbers 陳醋海蜇花 Jellyfish with homemade black vinegar	老醋醉花生 Deep fried peanuts with homemade Chinese vinegar 醬椒白切雞  Chicken with signature chili sauce 醬香豬耳  Pig's ear in Homemade sauce	桂花糖蓮藕 Lotus root stuffed with steamed osmanthus glutinous rice 芥末秋葵  Mustard Okra 藤椒魚皮  Fish skin with vine pepper sauce	三色腐皮絲 Shredded beancurd sheet with carrot, cucumber and green pepper 蒜香蓑衣青瓜 Shredded cucumber with soy sauce, garlic, vinegar and chili 蜀味金錢肚  Spicy beef tripe in Sichuan style	青瓜絲粉皮 Shredded cucumber and bean starch sheet 醬香豬耳  Pig's ear in homemade sauce 雲南白肉卷 Sliced boiled pork rolled with carrot and cucumber with garlic sauce

熱泡茶或冷泡茶 (可選熱泡茶或冷泡茶一款 · 只適用於價格 \$55 以下茶飲)

\$38

Hot tea or cold brew tea

(Choice of one hot tea or cold brew tea, only applicable for price below \$55)

桂花酒釀冰粉

\$38

Osmanthus rice wine ice jelly

特色飲品

Specialty Drink

香滑甜豆漿 (熱/冷)

\$35

Sweetened soybean milk (Hot/Cold)

大排檔港式奶茶 (熱/凍)

\$38

Dai Pai Dong tea with milk (Hot/Cold)

鳳凰單叢茶(鴨屎香)手打檸檬茶

\$55

Phoenix oolong lemon tea

追加涼菜

Cold Dish Add-on

惠顧任何一款麵食，可以\$88 任選以下兩款涼菜

Order any one kind of noodle and enjoy your choice of 2 cold dishes for \$88

夫妻肺片(牛肚、牛腩、牛舌、青瓜)  Beef Tripe, Beef Shank, Ox Tongue with Sliced Cucumbers in Chili Sauce	雲片白肉卷 Sliced Boiled Pork Rolled with Carrot and Cucumber
藤椒拌魚皮  Fish Skin with Vine Pepper Dressing	醬香豬耳  Pig's Ear in Homemade Sauce
自家製陳醋海蜇花 Jellyfish Salad with Homemade Aged Vinegar	涼拌皮蛋豆腐 Preserved Eggs and Bean Curd in Signature Chili Sauce
蒜香蓑衣青瓜 Shredded Cucumber with Soy Sauce, Garlic, Vinegar and Chili	青瓜絲粉皮 Shredded Cucumber and Bean Starch Sheet in Sesame Dressing
桂花糯米蓮藕 Lotus Root Stuffed with Steamed Osmanthus Glutinous Rice with Garlic Sauce	三色腐皮絲 Shredded Beancurd Sheet with Carrot, Cucumber and Green Pepper

點心精選

Dim Sum Specials

招牌巧手燒賣  (每件 per piece) \$18 鮮蝦及豬肉 2025 香港美酒佳餚巡禮暢銷食品 Signature Handcrafted Siu Mai Fresh Shrimp and Minced Pork meat 2025 Wine & Dine Most Popular Item	時令蟹粉灌湯包 (每件 per piece) \$28 黑豚豬肉、手拆太湖大閘蟹粉、自家秘製濃湯 選用太湖大閘蟹 Crab Roe Soup Dumpling Minced Iberico Pork, Hand-Picked Premium Taihu Hairy Crab Roe, Homemade Rich Broth Premium Taihu Hairy Crab
阿拉斯加長腳蟹腿鍋貼 (2 件 2 pieces) \$40 黑豚豬肉、長腳蟹、馬蹄 Pan-fried Alaskan King Crab Leg Dumplings Minced Iberico Pork, King Crab, Water Chestnut	上海南翔小籠包 (每件 per piece) \$16 黑豚豬肉 'Xiaolongbao' Shanghai Nanxiang Steamed Dumpling with Minced Pork Minced Iberico Pork

下午茶

Afternoon Tea

麵食配涼菜三小碟

Noodle with 3-small cold dish

麵食 (細碗 · 選取以下一款)

Noodle (Small size, select one of the following noodles)

陝西油潑麵	\$68	上海擔擔麵	\$68
Xian Biangbiang noodles		Shanghai spicy dandan noodles	
上海蔥油拌麵	\$58	上海老家素澆麵	\$68
Shanghai style scallion oil noodles		Traditional vegetarian soup noodles	
五香牛腩牛肚麵	\$78	上海燕皮蝦仁細餛飩麵	\$78
Braised beef shank and beef tripe soup noodles		Shrimp wonton with swallow skin noodles	

涼菜三小碟

3-small cold dish

(A, B, C, D, E on rotation, please ask your server. A, B, C, D, E 輪流供應 · 請詢問我們的服務員)

三小碟 A	三小碟 B	三小碟 C	三小碟 D	三小碟 E
蒜香蓑衣青瓜 Shredded cucumber with soy sauce, garlic, vinegar and chili	老醋醉花生 Deep fried peanuts with homemade Chinese vinegar	桂花糖蓮藕 Lotus root stuffed with steamed osmanthus glutinous rice	三色腐皮絲 Shredded beancurd sheet with carrot, cucumber and green pepper	青瓜絲粉皮 Shredded cucumber and bean starch sheet
夫妻肺片 Beef tripe, beef shank, ox tongue with sliced cucumbers	醬椒白切雞 Chicken with signature chili sauce	芥末秋葵 Mustard Okra	蒜香蓑衣青瓜 Shredded cucumber with soy sauce, garlic, vinegar and chili	醬香豬耳 Pig's ear in homemade sauce
陳醋海蜇花 Jellyfish with homemade black vinegar	醬香豬耳 Pig's ear in Homemade sauce	藤椒魚皮 Fish skin with vine pepper sauce	蜀味金錢肚 Spicy beef tripe in Sichuan style	雲南白肉卷 Sliced boiled pork rolled with carrot and cucumber with garlic sauce


熱泡茶或冷泡茶 (可選熱泡茶或冷泡茶一款，只適用於價格 \$55 以下茶飲) \$28

Hot tea or cold brew tea (Choice of one hot tea or cold brew tea, only applicable for price below \$55)

西瓜啖啖冰粉 \$28

Watermelon chewy ice jelly

供應時間 Available from 14:30 to 17:30 (星期一至五 Mon-Fri)

 辣度 Spicy

價目另加一服務費

Prices are subject to 10% service charge