



品麵縱橫南北・五感尋覓鄉念



moodle
BY THE GRAND

品麵縱橫南北 五感尋覓鄉念

麵條，是中國最古老的主食之一，其歷史可追溯至東漢時期，已有超過一千九百年的記載。從漢魏六朝到唐宋元明清，不同朝代的典籍中均有對麵食的描寫。早期稱呼多樣，如水浸麵、湯餅、水引餅、不托、饅飩等，直至宋代，「麵條」一詞方成通稱。

長條形的麵條外貌雖似簡單，卻蘊含千變萬化的工藝與風味：冷淘、溫淘、素麵、煎麵……皆屬其列；製麵技法更是琳瑯滿目——可擀、可削、可搓、可壓、可提、可撥、可捩、可漏，各具匠心。古時達官貴人亦以麵食宴客，既是日常所需，亦是一門講究的待客之道。

時至今日，中華麵文化已於世界各地開枝散葉，成為國際餐桌上的熟悉身影。當中尤以地域風味見稱，各地皆有經典之作：例如酸辣開胃的山西岐山臊子麵、煙火氣十足的老北京炸醬麵、濃郁厚實的河南燴麵、香辣醒胃的陝西油潑蔥蔥麵、清爽鹹香的上海蔥油拌麵，以及帶有閩南風情的廈門沙茶麵……每一碗，都代表著一個地方的氣候、物產、記憶與味道。

在MOODLE BY THE GRAND，我們希望透過這些地道麵食，讓你不只吃到味道，更吃出一份跨越地域與時代的情感共鳴。



麵食

NOODLES

山西

山西岐山臊子麵

Shanxi Qishan Noodles in Hot and Sour Soup with Minced Pork

山西一條麵（長壽麵）

Longevity Noodles

陝西

陝西油潑麵

Xian Bianbiang Noodles

河南

河南燴麵

Stewed Noodles in Henan Style

四川

酸菜鮮魚麵

Hot and Sour Fish Soup Noodles with Chinese Pickled Cabbage

廣東

五香牛腩牛肚麵

Braised Beef Shank and Beef Tripe Soup Noodle

福建

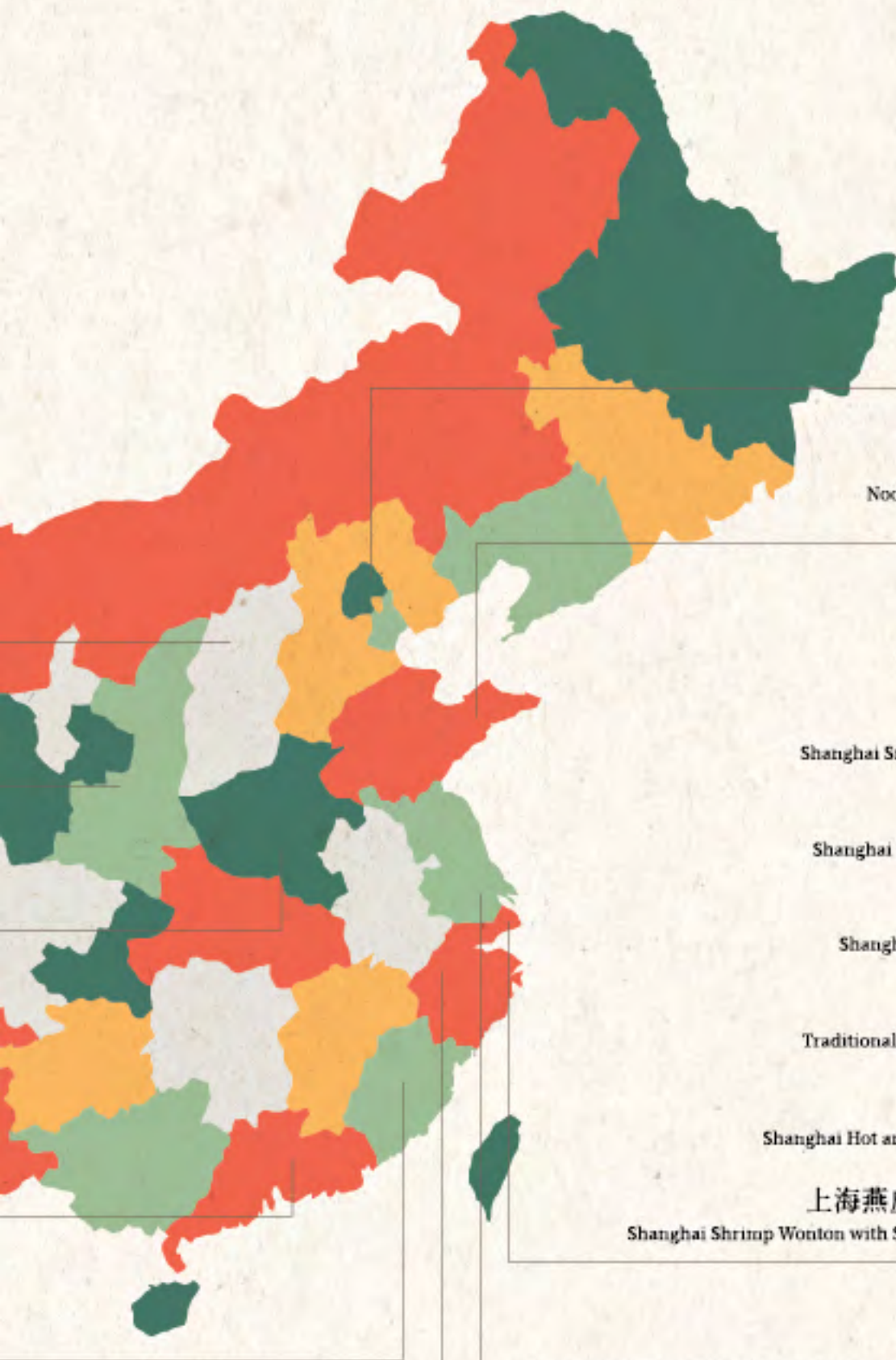
廈門沙茶麵

Xiamen Noodles in Satay Sauce

浙江

杭州片兒川

Hangzhou Pian'er Chuan



老北京炸醬麵

Traditional Beijing Fried
Bean Sauce Noodles

北京

山東打鹵麵

Noodles Served with Chinese
Gravy in Shandong Style

山東

上海陽春麵

Shanghai Spring Noodles

上海爆魚麵

Shanghai Smoked Fish Soup Noodles

上海蔥油拌麵

Shanghai Style Scallion Oil Noodles

上海擔擔麵

Shanghai Spicy Dandan Noodles

上海老家素澆麵

Traditional Vegetarian Soup Noodles

上海酸辣湯配麵

Shanghai Hot and Sour Soup with Noodle

上海燕皮蝦仁小餛飩配麵

Shanghai Shrimp Wonton with Swallow Skin with Noodle

上海

南京肚皮麵

Nanjing Style Noodles with Pork skin, Pork Liver and Shredded Meat

蘇州燜肉麵

Braised Pork Soup Noodles in Suzhou Style

江蘇

湯底

湯底，是一碗麵靈魂之所在，
在MOODLE BY THE GRAND，我們用心調製兩款招牌湯底，
為您帶來獨特的風味 完美滿足各種口味需求。



清湯

我們的清雞湯精選優質老雞、雞骨架、豬筒骨、雞腳及赤肉，特別加入黃鰭骨，釋放自然鮮甜的湯底。十年金華火腿骨的加入，更提升了湯品的鮮香，使層次更加分明。

在製作過程中，我們會先將材料灼水去雜質，然後以中火煮一小時，再轉小火慢燉兩小時。之後，我們會加入冬菇及杞子，再煮一小時，讓湯品的味道更為豐富。為提升湯底的鮮味，師傅用上乾瑶柱及蝦乾等蒸製三小時，蒸出濃縮精華湯汁，加入湯底中作調味。

這碗湯的口感清甜鮮香，濃而不膩，回味無窮，是您探索中國大江南北麵食的完美開端。

我們的湯底均由大廚每日現熬，堅持使用新鮮、真材實料。

我們以時間和心思熬製每一碗湯底，為您帶來層次分明、充滿靈魂的味覺享受。

無論您偏愛輕盈清甜還是濃郁香醇，這兩款湯底定能讓您的味蕾得到滿足。



濃湯

若您偏愛濃郁的湯底，我們的濃雞湯將是您的理想選擇。此湯底以雞骨架、豬骨、雞腳、老雞、豬腳及金華火腿為主要材料，這些豐富的食材結合了深厚的風味。湯底經過大火熬煮三小時，讓所有食材的精華充分釋放，湯色逐漸變成金黃色，散發出誘人的香氣。

在熬煮的最後階段，我們會加入花膠，使湯底更加濃郁，並增加了豐富的膠質和香味。每一口都充滿了濃厚的膠質和精華，令人忍不住一口接一口。

河南



河南烩麵

Stewed Noodles in Henan Style

自家製雞蛋手擀粗麵、自家秘製高湯、羊肉、小雲耳、鵪鶉蛋、上海青菜
Homemade Hand-Rolled Thick Egg Noodles, Homemade Soup, Lamb, Small Fungus, Quail Eggs, Green Vegetables

\$88

陝西



陝西油潏饅饅麵

Xian Biangbiang Noodles

自家製蛋白手擀粗寬麵、紅蘿蔔、蒜芯、小蔥、蒜蓉、香菜、蕃茄、雞蛋、上海青菜
Homemade Hand-Rolled Egg White Wide Noodles, Carrots, Garlic Shoot, Spring Onions, Minced Garlic, Coriander, Tomatoes, Egg, Green Vegetables

\$88

請提前2天預訂

Please pre-order
2 days in advance



山
西

🍜 山西一條麵 (長壽麵)

Longevity noodles

配蕃茄蛋或青椒肉絲

With Tomato and Egg or Shredded Pork with Green Pepper

\$78



山
西

🌶️ 山西岐山臊子麵

Shanxi Qishan Noodles in Hot and Sour Soup with Minced Pork

自家製雞蛋手擀麵、酸辣味清湯、五花肉碎、木耳、雞蛋、韭菜

Homemade Hand-Rolled Egg Noodles, Hot and Sour Broth, Minced Pork,
Black Fungus, Eggs, Chinese Leeks

\$88



上海擔擔麵
Shanghai Spicy
Dandan Noodle

上海



上海擔擔麵

Shanghai Spicy Dandan Noodles

龍鬚麵、自家秘製高湯、豬肉碎、花生碎、芝麻醬、小蔥

Dragon Beard Noodles, Homemade Soup, Minced Pork, Crushed Peanuts, Sesame Sauce, Spring Onions

\$78

上海爆魚麵

Shanghai Smoked Fish Soup Noodles

龍鬚麵、自家秘製清湯、燻青魚、上海青菜

Dragon Beard Noodles, Homemade Broth, Smoked Mackerel, Green Vegetables

\$78

上海蔥油拌麵

Shanghai Style Scallion Oil Noodles

龍鬚麵、自家秘製清湯、櫻花蝦、小蔥、上海青菜

Homemade Dragon Beard Noodles, Homemade Broth, Dried Sakura Shrimps, Spring Onions, Green Vegetables

\$68

上海陽春麵

Shanghai Spring Noodles

龍鬚麵、自家秘製清湯、小蔥、上海青菜

Dragon Beard Noodles, Homemade Broth, Spring Onions, Green Vegetables

\$68

上海老家素湯麵

Traditional Vegetarian Soup Noodles

龍鬚麵、自家秘製清湯、麵筋、木耳、冬菇、草菇 (可選擇不含湯)

Dragon Beard Noodles, Homemade Broth, Wheat Gluten, Black Fungus, Black Mushrooms, Straw Mushrooms (Broth can be optional)

\$78



上海酸辣湯配麵
Shanghai Hot and Sour Soup
with Noodle

上海

🍲 上海酸辣湯配麵

Shanghai Hot and Sour Soup

黑木耳絲、筍絲、豆腐、金針菇

Shredded Black Fungus, Shredded Bamboo Shoots, Bean Curd and Enoki Mushrooms

【配麵 with Noodle +\$ 28】 \$58

上海燕皮蝦仁小餛飩

Shanghai Shrimp Wonton with Swallow Skin

河蝦仁、豬肉、雞蛋絲

River Shrimp, Pork and Shredded Fried Egg

【配麵 with Noodle +\$ 28】 \$68

廣東



五香牛腩牛肚麵

\$98

Braised Beef Shank and Beef Tripe Soup Noodle

龍鬚麵、自家秘製清湯、牛腩、牛肚

Dragon Beard Noodles, Homemade Broth, Beef Shank, Beef Tripe

四川



四川酸菜鮮魚麵

\$88

Hot and Sour Fish Soup Noodles with Chinese Pickled Cabbage

龍鬚麵、酸辣魚高湯、鱸魚、酸菜

Dragon Beard Noodles, Hot And Sour Soup, Seabass, Chinese Pickled Cabbage

北京



老北京炸醬麵
Traditional Beijing
Fried Bean Sauce Noodles

🌟 老北京炸醬麵

\$88

Traditional Beijing Fried Bean Sauce Noodles

上海粗麵、自家秘製醬香豬肉炸醬、紅蘿蔔、青瓜、芽菜、毛豆、粟米粒
Shanghai Thick Egg Noodles, Homemade Fried Minced Pork Bean Sauce, Carrots, Cucumbers, Bean Sprouts, Green Soybean, Corn Kernel

山東打鹵麵

\$88

Noodles Served with Chinese gravy in Shandong style

雞蛋手擀麵、五花肉、茄子、豆腐、冬菇、韭菜
Hand-Rolled Egg Noodles, Pork Belly, Eggplant, Bean Curd, Black Mushrooms, Chinese Leeks

杭州片兒川

\$88

Hangzhou Pian'er Chuan

龍鬚麵、自家秘製清湯、豬肉、筍片、青雪菜
Dragon Beard Noodles, Homemade Broth, Pork Meat, Sliced Bamboo Shoots, Preserved Green Vegetables

南京肚皮麵

\$78

Nanjing Style Noodles with Pork Skin, Pork Liver and Shredded Meat

龍鬚麵、自家秘製清湯、豬肉絲、豬皮、豬肝、炸菜、蕃茄、上海青菜
Homemade Dragon Beard Noodles, Homemade Broth, Shredded Pork Meat, Pork Skin, Pork Liver, Pickled Mustard, Tomatoes, Green Vegetables

🌟 蘇州燜肉麵

\$98

Braised Pork Soup noodles in Suzhou style

龍鬚麵、自家秘製清湯、燜豬蹄肉(兩件)、青菜
Dragon Beard Noodles, Homemade Broth, Braised Pork Knuckle (2 Pieces), Green Vegetables

廈門沙茶麵

\$78

Xiamen Noodles in Satay Sauce

油麵、自製秘製沙茶湯、鮮蝦、墨魚丸、油豆腐、豆芽、上海青菜
Yellow Noodles, Homemade Shacha Sauce, Shrimps, Cuttlefish, Fried Bean Curd, Bean Sprouts Balls, Green Vegetables

COLD DISH

涼菜

醬椒白切雞
Chicken with Chili Sauce





夫妻肺片(牛肚、牛腩、牛舌、青瓜)

Beef Tripe, Beef Shank, Ox Tongue with Sliced Cucumbers in Chili Sauce

小份

\$ 78

大份

\$ 118



醬椒白切雞

Chicken with Chili Sauce

例

\$ 58

半隻

\$ 78



蒜香養衣青瓜

Shredded Cucumber with Soy Sauce, Garlic, Vinegar and Chili

\$ 48

涼拌皮蛋豆腐

Preserved Eggs and Bean Curd in Signature Chili Sauce

\$ 48



雲片白肉卷

Sliced Boiled Pork Rolled with Carrot and Cucumber with Garlic Sauce

小份

\$ 68

大份

\$ 88



老醋醉花生

Deep Fried Peanuts with Homemade Chinese Vinegar

\$ 38



芥末秋葵

Mustard Okra

\$ 48



桂花糯米蓮藕

Lotus Root Stuffed with Steamed Osmanthus Glutinous Rice

\$ 60



紅樓茄燕

Dream of the Red Chamber Eggplant

茄子、雞胸肉、香菇、秀珍菇、香乾、松子、腰果
Eggplants, Chicken Breast, Mixed Mushrooms,
Dried Bean Curd, Pine Nuts, Cashew Nuts

\$ 58



藤椒拌魚皮

Fish Skin with Vine Pepper Sauce

小份 \$58 大份 \$78



蜀味金錢肚

Spicy Beef Tripe in Sichuan Style

小份 \$68 大份 \$88



青瓜絲粉皮

Shredded Cucumber and Bean Starch Sheet in Sesame Dressing

小份 \$48 大份 \$68



三色腐皮絲

Shredded Beancurd Sheet with Carrot, Cucumber and Green Pepper

小份 \$48 大份 \$68

醬香豬耳

Pig's Ear in Homemade Sauce

小份 \$68 大份 \$88

黑魚籽糖心蛋 (每隻)

Caviar with Soft-Boiled Egg (per piece)

\$28



陳醋海蜇花

Jellyfish with Homemade Black Vinegar

小份 \$68 大份 \$88



櫻桃鵝肝

Marinated Foie Gras Cherry

\$88



老上海醬鴨

Marinated Duck in Shanghai Style

小份 \$88 半隻 \$138



重慶冷串串 (自選三款・不可重複選項)

Assorted Skewers in Chungking Style (Choice of three, without any repeats)

\$48

自選三款: 鮑魚・牛百葉・冬菇・爆米花・鴨腸・海蝦・海帶

Please Select Three Kinds: Abalone, Beef Book Tripe, Black Mushroom, ..

Cauliflower, Quail Egg, Shrimp, Seaweed

櫻桃鵝肝

Marinated
Foie Gras Cherry



DESSERT

甜品



迷你原味高力豆沙球	\$48
Deep Fried Souffle Egg White with Red Bean Paste	
迷你朱古力高力豆沙球	\$48
Deep Fried Souffle Egg White with Red Bean Paste and Chocolate	
迷你士多啤梨高力豆沙球	\$48
Deep Fried Souffle Egg White with Red Bean Paste and Strawberry	
❖ 迷你三色高力豆沙球	\$48
Assorted Deep Fried Souffle Egg White with Red Bean Paste (Original, Chocolate, Strawberry)	
赤瑛藏金 (山渣蘋果糕)	\$48
Hawthorn and Apple Cake	
朱衣點墨 (紅棗糕)	\$48
Chinese Red Dates Cake	
金藏映月 (香芒布甸)	\$48
Fresh Mango Pudding	
❖ 鳳雲香卷 (黑芝麻卷)	\$48
Black Sesame Roll	
燕窩桂花糕	\$69
Osmanthus Jelly Cake Bird's Nest	
元肉杞子桂花糕	\$60
Osmanthus Jelly Cake with Longan and Goji Berries	
蜂蜜荔枝桂花糕	\$60
Osmanthus Jelly Cake with Honey and Lychee	
桂花酒釀冰粉	\$48
Osmanthus Rice Wine Ice Jelly	
椰奶紫薯冰粉	\$48
Purple Sweet Potato Ice Jelly with Coconut Milk	
西瓜啖啖冰粉	\$48
Watermelon Chewy Ice Jelly	
❖ 詩禮銀杏 (每天限量供應 Daily limited supply)	\$68
Linkage of Poem and Etiquette	



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