



月光光地道美食

M E N U

香港新界沙田
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G/F

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價目以港幣計算 • 不設加一 PRICES STATED ARE IN HONG KONG DOLLARS • NO SERVICE CHARGE



月光光精選食材

Moon River Ingredients

月光光在呈獻地道風味之餘亦致力追求最高品質，在選擇食材上更是不計成本，四出搜羅最優質和特別的材料已製作匠心獨運的菜式，期望凝聚客人一起走在最前。

Moon River strives to present the best local flavors with the highest quality food available. We always pay for the finest ingredients in the market, and we continue to do our very best to search every corner for the best and the most exquisite ingredients to create and deliver healthy, innovative, and appetizing cuisines to our precious customers.





泰國茉莉香米 Thai Jasmine Rice

月光光為了令客人能品嚐到既軟滑又副口感的飯，特意用上來自泰國東北部的香米，帶來陣陣撲鼻的淡淡茉莉香味，煮熟後更有茉莉花般的純白外表和具有柔軟的咬感。香港人每天努力打拼，有一份最美味的飯品嚐就是強大的動力去繼續衝刺。

Moon River uses jasmine rice specially imported from north eastern Thailand to ensure that our customers can enjoy a bowl of rice with the highest quality and texture. This kind of rice has a favorable natural smell and pure white coloring of a Jasmine, which gives a refined and mush texture when cooked. The taste of our quality and perfectly cooked rice can surely be the best fuel to reenergize the hard-working HongKongers to continue our everyday endeavors.



天然純正粟米油 Pure Corn Oil

月光光特意挑選全天然、無膽固醇、無添加劑及防腐劑，百分百純正粟米油烹製精選美饌。純正粟米油含有豐富的多元不飽和脂肪酸及維他命E，不含BUA/BHT抗氧化劑。輕微帶甜的粟米油適合快速烹調和煎炸，可保持食物的色澤、香味及營養。

Moon River chooses all-natural, cholesterol-free, additive-free, and preservative-free corn oil to create exquisite delicacies. Pure corn oil is rich in polyunsaturated fatty acids and vitamin E, and does not contain BUA/BHT antioxidants. The slightly sweet corn oil is ideal for quick cooking and frying, preserving the color, aroma, and nutrition of the food.



天然海鹽 Natural sea salt

月光光挑選食材，向來相當嚴格，在調味方面更採用高品質的天然海鹽，蘊含豐富而又珍貴的鎂、鉀和碘等元素，亦因此根據溶解性，比普通的食用鹽更為天然健康！

Moon River undergoes strict selection procedures in choosing food ingredients, and we see that and use the best quality sea salt to season the dishes. Rich in precious minerals such as magnesium, potassium and iodine as well as being more soluble. It is much natural and healthier choice than the consumption of table salt.



美國品牌咖啡奶 American brand coffee milk

月光光不計成本採用美國品牌咖啡奶，令客人品嚐到最香最滑的咖啡。這些奶製品口感濃純細緻，絕非普通的牛乳可媲美。高品質的咖啡奶蘊含蛋白質、維他命A及鐵質等的養分，營養價值豐富！客人於月光光喝下的每一口咖啡都充滿健康的滋味。

Moon River picks the priciest American brand coffee milk in order to deliver a tasty and silky cup of coffee to customers. The milk contains a richness and delicacy and unmatched by ordinary milk. High-quality milk is full of valuable nutrients such as calcium, vitamin A and iron. In using the best quality coffee milk, Moon River ensures that every drop of coffee our customers consume is both healthy and delicious.

港式口味地道之選

It's local, really local...

上午11時至晚上10時供應 Available from 11:00 AM - 10:00 PM

價目以港幣計算 • 不設加一 PRICES STATED ARE IN HONG KONG DOLLARS • NO SERVICE CHARGE

台式麵食套餐

TAIWANESE NOODLES SET

台灣紅燒牛腩麵 Braised Beef Brisket with Noodles in Soup	\$75
逢甲鹽酥豬扒麵 Deep-fried Pork Chop with Noodles in Soup	\$75
逢甲鹽酥雞扒麵 Deep-fried Chicken Steak with Noodles in Soup	\$75
古早黑麻油雞翼鹵蛋麵 Marinated Chicken Wings and Egg with Noodles in Soup	\$68
宜蘭櫻花蝦蔥油拌麵 Stewed Noodles with Sergestid Shrimps and Scallion Oil	\$58

以上套餐均配自家豆漿 Commentary with Soy Milk

泰皇咖喱

THAI KING CURRY

泰皇咖喱牛腩飯 Rice with Beef Brisket in Curry	\$78
泰皇咖喱豬扒飯 Rice with Pork Chop in Curry	\$75
泰皇咖喱雞扒飯 Rice with Chicken Steak in Curry	\$75
椰汁燴葡國雞飯 Rice with Portuguese Braised Chicken	\$75

凍飲或熱飲 Iced or Hot drink +\$9

廚師推介

SPECIAL RECOMMENDATION

上午11時至晚上10時供應 Available from 11:00 AM - 10:00 PM

客家蔥油雞套餐 配 郊外油菜、是日老火湯 及 絲苗白飯 Hakka Scallion Chicken Set Served with Poached Seasonal Vegetables, Soup of the day and Steamed Rice	\$78
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招牌鴛鴦菠蘿包三文治

SIGNATURE PINEAPPLE BUN SANDWICH

全日供應 Available for whole day

配 熱飲或凍飲 Served with Hot or Iced drink

\$48 / 請選2款 Select 2 item

A (請選1款 Select 1 item)

鮮牛油

Fresh Butter

韓國午餐肉

Luncheon Meat

鹹牛肉炒蛋

Scrambled Egg with Corned Beef

沙嗲牛肉

Beef in Satay Sauce

奇妙吉列魚柳

Fish Fillet Cutlet with Mayonnaise

B (請選1款 Select 1 item)

香煎豬扒

Pan-fried Pork Chop

脆皮雞扒

Crispy Chicken Steak

雪糕

Ice Cream

口味: 士多啤梨 / 朱古力 / 雲呢拿 (可選1款)

Flavor: Strawberry/ Chocolate/ Vanilla (Select 1 item)



是日常餐

ALL DAY SET

黑松露炒蛋、煎火腿 及 厚多士

\$65

配 沙嗲牛肉一丁麵

Beef in Satay Sauce with Japanese Instant Noodles in Soup
Served with Scrambled Egg with Black Truffle Sauce,
Pan-Fried Ham and Toast

配 香濃咖啡或香滑奶茶

Commentary with Coffee or Tea

凍飲 Iced drink +\$4

郊外油菜 Poached Seasonal Vegetables +\$18

港式口味地道之選

It's local, really local...

上午11時30分至晚上10時供應 Available from 11:30 AM - 10:00 PM

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明爐燒味系列

BARBECUED MEAT

下列均配 是日老火湯 Served with Soup of the Day

月光叉燒煎蛋飯 \$68

Barbecued Pork and Pan-Fried Eggs with Rice

玫瑰豉油雞飯 / 湯米粉 \$68

Poached Chicken in Soy Sauce with Rice /
Rice Vermiceli in Soup

瑤柱貴妃雞飯 / 湯米粉 \$68

Poached Chicken in Conpoy Sauce with Rice /
Rice Vermiceli in Soup

蜜汁叉燒飯 / 湯米粉 \$68

Barbecued Pork with Rice / Rice Vermiceli in Soup

燒味雙拼飯/湯米粉 \$75

豉油雞 / 貴妃雞 / 叉燒 (請選兩款)

Barbecued Meat Combo with Rice /
Rice Vermiceli in Soup

Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork
(Select 2 items)

足料四寶飯 \$78

鹹蛋、紅腸、叉燒、切雞

Four Treasure Rice

Salted Egg, Sausage, Barbecued Pork and Poached Chicken

燒味拼盤

BARBECUED MEAT PLATTER

全日供應 Available for whole day

各式燒味單拼 \$95

豉油雞 / 貴妃雞 / 叉燒 (請選一款)

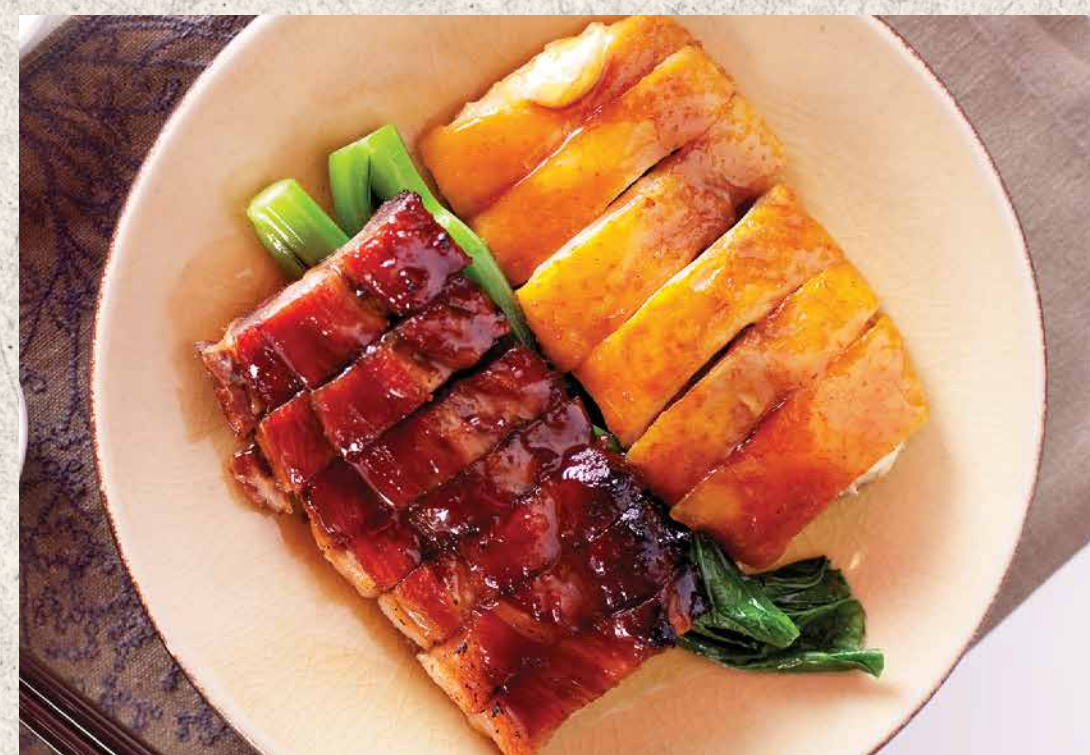
Barbecued Meat
Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork (Select 1 item)



各式燒味雙拼 \$115

豉油雞 / 貴妃雞 / 叉燒 (請選兩款)

Barbecued Meat Combo
Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork (Select 2 items)



凍飲或熱飲 Iced or Hot drink +\$9

郊外油菜 Poached Seasonal Vegetables +\$18

精選套餐

SER MENU

上午12時至下午3時 及 下午6時至晚上9時供應
Available from 12:00am - 3:00pm and 6:00pm - 9:00pm

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下列均配 是日老火湯、絲苗白飯 及 甜品
Served with Soup of the Day, Steamed Rice and Dessert

二人精選套餐

\$238

SET FOR TWO

自選招牌燒味 (請選2款)
Barbecued Meat (Select 2 items)

蜜汁叉燒
Barbecued Pork

玫瑰豉油雞
Poached Chicken in Soy Sauce

瑤柱貴妃雞
Poached Chicken in Conpoy Sauce

自選廣東小炒 或 泰越美食 (請選1款)
Cantonese Dishes or Thai & Viet Dishes (Select 1 item)

蠔油時令鮮蔬 (請選1款)
菜芯 / 芥蘭 / 西生菜
Poached Seasonal Vegetables with Oyster Sauce
(Select 1 item)
Choy Sum / Chinese Kale / Lettuce

家庭樂四人套餐

\$438

SET FOR FOUR

自選招牌燒味 (請選2款)
Barbecued Meat (Select 2 items)

蜜汁叉燒
Barbecued Pork

玫瑰豉油雞
Poached Chicken in Soy Sauce

瑤柱貴妃雞
Poached Chicken in Conpoy Sauce

自選廣東小炒 或 泰越美食 (請選2款)
Cantonese Dishes or Thai & Viet Dishes (Select 2 items)

蠔油時令鮮蔬 (請選1款)
菜芯 / 芥蘭 / 西生菜
Poached Seasonal Vegetables with Oyster Sauce
(Select 1 item)
Choy Sum / Chinese Kale / Lettuce

凍飲或熱飲 Iced or Hot Drink +\$9
轉 即撞原味豆腐花 Homemade Beancurd Pudding +\$19
轉 鮮芒果布甸 Fresh Mango Pudding +\$25
轉 陳皮紅豆沙 Sweetened Red Bean Soup with Tangerine Peel +\$12

廣東小炒

CANTONESE DISHES

上午12時至下午3時 及 下午6時至晚上9時供應
Available from 12:00am - 3:00pm and 6:00pm - 9:00pm

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小廚炒粉麵·飯

Fried Noodles/Rice

揚州炒飯 \$78
Yangzhou Fried Rice

瑞士汁牛肉炒河粉 \$88
Stir-fried Flat Rice Noodles with Sliced Beef in Sweet Soy Sauce

星洲炒米粉 \$88
Fried Rice Vermicelli in Singapore Style

肉絲炒麵 \$88
Fried Noodles with Shredded Pork

廣東小炒

CANTONESE DISHES

下列均配 是日老火湯 及 絲苗白飯一碗
Served with Soup of the Day and Steamed Rice

是日蒸魚 (清蒸 / 豉汁蒸) \$138
Steamed Fish of the Day
(Steamed with Ginger and Scallion / Black Bean Sauce)

蘿蔔牛筋腩煲 \$108
Braised Beef Brisket with Radish

菜蕸炒牛肉 \$98
Stir-fried Sliced Beef with Vegetables

滑蛋炒蝦仁 \$96
Scrambled Egg with Shrimps

粟米魚柳 \$96
Deep-fried Fish Fillet in Sweetcorn Sauce

魚香茄子煲 \$88
Stewed Eggplant with Minced Pork in Casserole

菠蘿咕嚕肉 \$96
Sweet and Sour Pork with Pineapple

豉汁帶子蒸豆腐 \$96
Steamed Scallop with Bean Curd in Black Bean Sauce

古法紅棗蒸雞 \$96
Steamed Chicken with Red Dates

凍飲或熱飲 Iced or Hot drink +\$9

泰越精選

THAI & VIET DISHES

上午12時至下午3時 及 下午6時至晚上9時供應
Available from 12:00am - 3:00pm and 6:00pm - 9:00pm

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泰越特式飯·河粉

THAI & VIET RICE / RICE NOODLES

泰式辣肉碎炒粗河粉 \$78

Thai Style Fried Flat Rice Noodles with
Minced Pork in Spicy Sauce

菠蘿海鮮炒飯 \$88

Fried Rice with Pineapple and Assorted Seafood

金不換鮮蝦炒飯 \$88

Fried Rice with Fresh Shrimps and Sweet Basil

蝦頭膏扎肉炒飯 \$78

Fried Rice with Vietnamese Sausage and Shimp Paste

泰越美食

THAI & VIET DISHES

下列均配 是日老火湯 及 絲苗白飯一碗
Served with Soup of the Day and Steamed Rice

泰式咖喱薯仔雞煲 \$96

Chicken Curry with Potato in Casserole

越南咖喱軟殼蟹煲 \$128

Deep-fried Soft-shell Crab Curry in Casserole

泰式肉碎炒雜菜 \$85

Thai Style Stir-fried Assorted Vegetables
with Minced Pork

越式骰仔牛柳 \$128

Vietnamese Diced Beef Tenderloin

泰式香芒金不換炒牛仔肉 \$118

Sauteed Beef Short Ribs with Mango and Sweet Basil

泰式辣椒膏炒青口 \$118

Sauteed Mussels with Chili Paste

凍飲或熱飲 Iced or Hot Drink +\$9

郊外油菜 Poached Seasonal Vegetables +\$18

即撞原味豆腐花 Homemade Beancurd Pudding +\$19

鮮芒果布甸 Fresh Mango Pudding +\$25

陳皮紅豆沙 Sweetened Red Bean Soup with Tangerine Peel +\$12

招牌甜品

SIGNATURE DESSERTS

全日供應 Available for whole day

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自家製豆腐花選用加拿大一級非基因改造大豆製作。新鮮豆腐花每天出品3次，搭配純正蒸餾水，只經一次榨漿過程，確保不重複處理，以保持新鮮香滑。

Homemade Tofu Pudding is made from non-GMO Canadian soybeans, fresh tofu pudding is produced three times a day using pure distilled water with a single pressing process, ensuring freshness and smoothness.





A



B



C



D



E



F



G



H



I



J



K



L



M



N

A 原味香滑豆腐花 (熱/凍) \$32
Tofu Pudding

B 楊枝甘露爆珠豆腐花 (凍) \$46
Tofu Pudding with Coconut Mango Sago

C 紅豆蓮子桂花豆腐花 (熱) \$42
Tofu Pudding with Red Beans,
Lotus Seeds and Osmanthus

D 開心果豆腐花 (熱/凍) \$42
Tofu Pudding with Pistachio Paste

E 薑茶湯圓杞子豆腐花 (熱) \$42
Tofu Pudding with Wolfberries and
Sticky Rice Balls in Ginger Soup

F 冰花桂圓燉桃膠 (熱) \$45
Double-Boiled Peach Gum with Dried
Longan and Rock Sugar

G 芒果芋圓豆腐花 (凍) \$46
Tofu Pudding with Mango and Taro Balls

H 椰汁楊枝甘露 \$46
Coconut Mango Sago

I 芒果布甸 \$45
Mango Pudding

J 紅棗杞子燉銀耳 (熱) \$42
Double-Boiled Snow Fungus with
Red Dates and Wolfberries

K 薑茶湯丸 (熱) \$42
Sticky Rice Dumplings in Sweetened
Ginger Tea

L 椰汁燉桃膠 (熱) \$45
Double-Boiled Peach Gum with
Coconut Milk

M 陳皮紅豆沙 (熱/凍) \$32
Sweetened Red Bean Soup with
Tangerine Peel

N 椰汁燉植物雪燕 (熱) \$45
Double-boiled Gum Tragacanth
in Coconut Milk

全日供應 Available for whole day

地道凍飲

HONG KONG COLD DRINKS

冰室紅豆冰 Red Bean Fizzy	\$36
雲呢拿雪糕紅豆冰 Red Bean Fizzy with Vanilla Ice Cream	\$39
雪糕咖啡 Coffee with Ice Cream	\$36
雪糕奶茶 Milk Tea with Ice Cream	\$36

朱古力黑牛 Cola with Chocolate Ice Cream	\$39
檸檬可樂 Cola with Lemon	\$26
檸檬七喜 7-Up with Lemon	\$26

茶室飲品

CAFE ICED OR HOT DRINKS

	熱Hot / 凍Iced	
即磨咖啡 Freshly Brewed Coffee	\$26 \$30	
香滑奶茶 Hong Kong Style Milk Tea	\$26 \$30	
港式鴛鴦 Coffee with Tea	\$26 \$30	
檸檬茶 Lemon Tea	\$26 \$30	
檸檬水 Lemon Water	\$26 \$30	
西洋菜蜜 Watercress Honey Drink	\$26 \$30	
阿華田 Ovaltine	\$28 \$32	
好立克 Horlicks	\$28 \$32	

台灣最愛

TAIWANESE DRINKS

	熱Hot / 凍Iced	
水蜜桃綠茶 Peach Green Tea	\$28	
紅柚子綠茶 Red Pomelo Green Tea	\$28	
青蘋果綠茶 Green Apple Green Tea	\$28	
愛玉鳳梨綠茶 Ai-yu Jelly Pineapple Green Tea	\$28	
芒果爆珠綠茶 Mango Popping Boba Green Tea	\$28	
豆漿 Soy Milk	\$22 \$22	
仙草奶茶 Grass Jelly Milk Tea	\$25 \$29	
冬瓜檸檬茶 White Gourd and Lemon Tea	\$25 \$28	