

Café&Meal MUJI summer menu is now available. You can select from a wide variety of cold and hot delis made with seasonal ingredients for a well-balanced meal, boosting health for an energetic summer.

From 15th to 31st July, customers can enjoy 10% off on self-pickup takeaway order (except Takeaway Value Set, food and beverage items sold at Bakery). Place an order by mobile phone in advance to save time from waiting. Mobile Ordering: <https://www.muji.com.hk/en/cafemeal/shop.html>

Café&Meal MUJI 全新夏季餐目已經推出，以季節蔬果入饌，配合簡單的烹調方法，配搭出各款輕盈清新的冷熱盤料理，提供均衡營養讓你迎接健康的夏日生活。

由 7 月 15 日至 31 日，顧客凡於 Café&Meal MUJI 惠顧外賣自取，可享 9 折優惠 (限定增量外賣套餐及於麵包部出售的食品、飲品除外)。顧客亦可透過手機預先點餐，再到店鋪取餐，節省於店鋪等候的時間。

手機點餐網址：<https://www.muji.com.hk/cafemeal/shop.html>

4 Deli Set

四品料理套餐

Choice of 2 Cold Delis & 2 Hot Delis, Daily Soup & choice of White Rice / 16 Grain Rice / Daily Bread. Deli options are renewed on seasonal basis for customers to enjoy a balanced meal that fits their own preference each day.

Price: HK\$110

Service Period: All day

Cold Deli

- **Okinawa Bitter Melon & Pineapple Salad (Vegetarian)**
Using Okinawa bitter melon, tossed with pineapple and tomato in dressing mixed with honwakatou and hawthorn for a refreshing flavour.
- **Salmon & Avocado Salad**
High-protein salmon marinated with Japanese white miso, tossed with avocado and vegetables to bring a rich flavour.
- **Purple Sweet Potato & Green Apple Salad (Vegetarian)**
Baked mashed purple sweet potato mixed with green apple, corn, and sour dressing, bringing a natural sweetness.
- **Grapefruit & Scallop Salad**
Sustainable scallop tossed with fresh grapefruit and celery, seasoned with Okinawa lime juice and French mustard for a refreshing taste.

Hot Deli

- **Baked Eggplant with Black Fungus Paste (Vegetarian)**
Features juicy eggplant topped with homemade shimeji mushroom and black fungus paste to form a savoury hot dish.
- **Baked Hakata Chicken Wings with Red Miso**
Hormone-free Japanese Kyushu Hakata chicken wings marinated and baked with shiokoji and red miso for a scrumptious flavour.
- **Baked Mackerel with Pineapple Salsa**
Mackerel baked in a mixture of pineapple salsa to boost your appetite.
- **Pork with Sweet & Black Vinegar Sauce**
Tender fried pork served with black vinegar sauce to bring a rich taste.

4 Deli Set 四品料理套餐



Cold Deli 冷盤



自選冷盤及熱盤各 2 款、餐湯、可選配白飯 / 十六穀飯 / 麵包。各款冷熱料理按季節更新，讓大家每日按喜好自由搭配出營養均衡的一餐。

價格：HK\$110

供應時段：全日

冷盤料理

- **沖繩苦瓜菠蘿沙律 (素食)**
選用沖繩苦瓜，並加入菠蘿、黃車厘茄，拌以本和香糖、山楂乾及話梅等製成的醬汁調味，酸甜清爽。
- **三文魚牛油果沙律**
富含蛋白質的三文魚以日本白味噌醃製，加入新鮮牛油果、沙律菜，帶來豐富味道及營養。
- **紫薯青蘋果沙律 (素食)**
將新鮮紫番薯製成薯蓉，混合青蘋果、粟米及微酸醬汁，帶來清新味道。
- **西柚帶子沙律**
採用帶子混合西柚及西芹等新鮮蔬菜，以沖繩檸檬汁及法式芥末等調味，口感清爽，尤適合於夏天享用。

熱盤料理

- **黑木耳醬烤茄子 (素食)**
鮮嫩多汁的茄子拌以由本菇及黑木耳製成的醬汁，健康惹味。
- **赤味噌烤博多雞翼**
選用不含激素的日本九州博多雞翼，以赤味噌及鹽麴等調味醃製後焗製成。雞翼口感嫩滑，味道濃郁。
- **烤鱈魚配菠蘿莎莎**
加入自家調配的菠蘿莎莎，配合各種香料帶出鱈魚鮮味。
- **黑醋醬豚肉**
將肉質爽嫩的豬頸肉炸香，再拌以黑醋醬汁烹煮。外脆內軟的豬頸肉配上酸甜的黑醋醬汁，帶來香濃滋味。

Hot Deli
熱盤



Desserts

甜點

- **Souffle Omelette – White Peach Sorbet HK\$108**
Freshly made with Okinawa Honwakatou, Japanese eggs and flour, Souffle Omelette gives out a mellow egg flavour with its crusty, warm and soft mouthfeel, served together with white peach sorbet for a refreshing summer.
- **Iyo Mandarin Chiffon Cake HK\$38**
Topped with sweet Iyo mandarin, this chiffon cake is soft and airy, with a fruity aroma.
- **梳乎厘奄列配白桃雪葩 HK\$108**
選用日本沖繩本和香糖及雞蛋新鮮烘焙的梳乎厘奄列，口感外脆內軟，配合香甜的白桃雪葩，清新可口。
- **伊予柑戚風蛋糕 HK\$38**
軟綿的戚風蛋糕配以香甜的伊予柑，口感細滑，散發清新果香。



Seasonal Drinks

季節特飲

- **Red Dragon Fruit Smoothie HK\$42**
It has a creamy mouthfeel and a sweet, refreshing flavour.
- **Ryukyu Mixed Fruit Black Tea HK\$42**
Using Ryukyu Black Tea as the tea base and added with fresh fruit for a sweet and mellow taste. It helps relieve the bloated stomach.
- **紅肉火龍果沙冰 HK\$42**
沙冰口感綿密，火龍果味道清甜，散發淡淡清香。
- **琉球鮮果紅茶 HK\$42**
以琉球紅茶為基底，配以新鮮水果，鮮果酸甜清爽，茶香甘醇，有助消解飽膩感。

