

# MENU

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Bloom with Jasmine

## OPENING HOURS

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CLOSED ON MONDAY

TUESDAY - FRIDAY

11:30AM-14:00PM

17:30PM-22:00PM

SATURDAY & SUNDAY

11:30AM-14:00PM

17:00PM-22:00PM

# MENU

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茉 MO  
JASMINE

茉·赏佳肴·主厨推荐

## Mo·Delicacies Selection

B1. 茉·黄金刈包 10.-

### Mo·Golden Gua Bao

-主厨特制外酥里嫩的黄金刈包, 夹着浓郁红烧肉, 一口咬下酥香满溢。

A crispy yet tender golden bao filled with rich braised pork, each bite bursts with a savory delight.

B2. 茉·黑金炸鸡 20.-

### Mo·Fried Chicken

-蘇黎世家限定, 墨魚入味, 外酥內嫩, 每一口都是真材实料的酥脆享受。

Exclusive in Zurich, infused with squid ink for a unique flavor, crispy on the outside and tender inside, delivering an authentic crunch in every bite.

B3. 茉·过桥五香牛 28.-

### Mo·Five-Spice Beef Slices

-五香酱汁渗透牛肉纹理, 低温慢煮至软嫩入味, 每一片都散发浓郁香气。

Slow-cooked with five-spice marinade that seeps deep into the beef, creating a tender and aromatic delicacy.

S1. 茉·鸭香一抹红 40.-

### Mo·Spicy Duck

-主厨独创, 温润鸭香, 沉入一池麻辣漣漪, 辣得刚好。Chef's creation- succulent duck breast immersed in a spicy broth, delivering just the right amount of heat.

S2. 茉·东坡私房 35.-

### Mo·Dongpo Pork

-这道慢炖红烧肉, 源自诗人苏东坡的一次厨房巧思, 温火细煨, 油润不膩, 成就千年传香的「東坡肉」。

A slow-braised pork dish inspired by the poet Su Dongpo's culinary creativity. Gently simmered to perfection, it is rich yet not greasy, preserving the essence of its thousandyear tradition.

N1. 茉·红烧牛肉面 32.-

### Mo·Beef Noodle Soup

-紅烧湯頭温潤醇厚, 融合多重香料, 熬出屬「茉」的深情一味。

A rich and hearty broth infused with a blend of spices, simmered to perfection, creating the signature taste of Mo.



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## 前餐及冷盘/Starters & Cold Dishes

- B1. 茉·黄金刈包 10.-  
Mo·Golden Gua Bao  
(Pork belly, stir-fried pickled cabbage, coriander, fried Bao.)
- B2. 茉·黑金炸鸡 20.-  
Mo·Black-Gold Fried Chicken  
(Boneless chicken thighs with squid ink seasoning.)
- B3. 茉·过桥五香牛 28.-  
Mo·Five-Spice Beef Slices  
(Sliced Beef with five-spice marinade,
- B4. 麻辣醉香鸡 30.-  
Spicy Boiled Chicken  
(Marinated chicken thighs, spicy oil with Sichuan pepper and sesame, sliced cucumber lined at the base.)
- B5. 凉拌秋葵 18.-  
Okra Salad
- B6. 拍黄瓜 10.-  
Crushed Cucumber
- B7. 拌千丝 20.-  
Spiced Bean Curds
- B8. 黄金锅贴 16.- (5pc)  
Golden Potsticker (Pork)
- B9. 炸金针菇 12.-  
Fried Enoki Mushroom
- B10. 椒盐薯条 10.-  
Salt & Pepper Fries
- B11. 小春卷 10.- (4pc)  
Mini Spring Roll

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## 特色菜/Signature Dishes

S1. 茉·鸭香一抹红 ㄩ 40.-

### Mo·Spicy Duck

(Duck breast with Sichuan pepper and dried chili soup, bean sprouts, sesame topping.)

S2. 茉·东坡私房 35.-

### Mo·Dongpo Pork

(Slow-braised pork belly with soy sauce, green onions, five-spice, served with pok choi.)

S4. 冒烤鸭 ㄩㄩ 48.-

### Spicy Roast Duck With Soup

(Roasted duck in spicy soup with lotus roots, black fungus, ham, bean sprouts, pak choi.)

S5. 琥珀甜酸鸡 23.-

### Sweet & Sour Chicken

(Pan fried chicken with green and red bell peppers, onions.)

S6. 宫保鸡 30.-

### Kung Pao Chicken

(Stir-fried chicken with red and green peppers, onions, peanuts, savory-sweet sauce.)

S7. 酸菜鱼 ㄩ 32.-

### Pickled Fish Fillets With Soup

(Fish fillets with pickled cabbage soup, Sichuan pepper, dried chili, ginger.)



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## 特色菜/Signature Dishes

S8. 一品蒸鲈鱼 60.-

### Steamed Sea Bass

(Steamed sea bass with scallion, ginger, and soy sauce)

S9. 凤尾虾球 36.-

### Pineapple Shrimp Delight

(Fried shrimps with Japanese mayonnaise and pineapple.)

S10. 琉璃蒸丝虾 38.-

### Crystal Steamed Shrimp

(Steamed shrimps with soy sauce, minced garlic and fresh chili topping, served with glass noodle.)

S11. 椒盐虾 40.-

### Salt and Pepper Shrimp

(Crispy fried shrimp tossed with green and red peppers, salt-pepper seasoning.)

S12. 金汤肥牛 32.-

### Pickled Broth Tender Beef With Soup

(Thin sliced beef with pickled cabbage soup, enoki mushrooms, Sichuan peppers, dried peppers, ginger.)

S13. 生蚝芥兰炒牛肉 36.-

### Oysters Sauce Beef and Kale

(Sliced beef with oyster sauce, Chinese kale, garlic, red chili.)

S14. 麻婆豆腐(猪肉/素) 28.-/26.-

### Mapo Tofu(Pork/Vegi)

(Minced pork or vegetarian alternative, garlic, oyster sauce, bean paste.)

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## 時蔬 Vegetable

(Stir-fried with minced garlic and fresh chili topping.)

- V1. 蒜炒空心菜 Stir-fried water spinach 22.-
- V2. 蒜炒高麗菜 Stir-fried Cabbage 22.-
- V3. 塔香茄子 Basil Eggplant 24.-

## 三杯系列 Three Cup Series

(Original three cups means:sesame oil, rice wine, soy sauce, fry with basil and garlic and chili, ginger.)

- T1. 鸡肉 Chicken 30.-
- T2. 豆腐 Tofu 30.-
- T3. 杏鲍菇 King Oyster Mushrooms 30.-

## 鐵板系列 Sizzling Plate Series

(Green and red bell pepper, onion, flat beans with black pepper sauce.)

- T4. 黑胡椒铁板牛 Black Pepper Beef 34.-
- T5. 豆腐 Tofu 30.-

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## 主食類 Main Course

N1. 茉·红烧牛肉面 32.-

Mo·Beef Noodle Soup

(Slow-simmered beef bone broth, beef brisket, carrot, radish.)

N2. 沙茶炒面(牛/豆腐) 30.-

Shacha Stir-fried Noodles (Beef/Tofu)

N3. 浪花鸭汤面 35.-

Duck Noodle Soup

N4. 炒饭(素/牛/虾仁) 18.-/24.-/24.-

Fried Rice (Vegetarian/Beef/Shrimp)

N5. 茉香米饭 Rice 3.-

## 湯品 Soup

C1. 酸辣汤 Sichuan Soup 10.-

C2. 混沌 Wonton Soup 10.-

C3. 贡丸汤 Pork meatball Soup 10.-

## 甜品 Dessert

D1. 茉莉花奶凍 10.-

Jasmine Milk Pudding

(A light and floral chilled dessert made with jasmine-infused milk.)

D2. 楊枝甘露 18.-

Mango Pomelo Sago

(A refreshing Hong Kong-style dessert made with mango, pomelo and tapioca pearls.)



The background of the entire image is a repeating pattern of light brown line art illustrations of jasmine flowers and leaves. The flowers are shown in various stages of bloom, with some fully open and others as buds. The leaves are simple, oval-shaped with visible veins.

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