

You Won't Believe What McDonald's Plans to Add to Their Menus

A much healthier McDonald's restaurant could be coming to a neighborhood near you. The fast-food chain is testing a new concept that includes hip, fresh menu items, like quinoa, asparagus and couscous.

It's called "McDonald's Next." The first concept restaurant opened in Hong Kong, where folks have been loving the traditional McDonald's restaurants for the last 40 years.

However, the new McDonald's Next is barely recognizable as a McDonald's, except for the iconic golden arches outside. The interior is swanky and sleek. Mood lighting and wooden décor are just a few of the upgrades. There's even table service at night.

There's no word yet on why the company chose Hong Kong to launch McDonald's Next or when one might be coming stateside.

Customers will still have the option of ordering from the standard menu, including the Big Mac and the unmistakable McDonald's french fries.

However, the expanded menu includes a build-your-own salad bar and the "Create Your Taste" touchscreen menu that allows patrons to customize their order.

McDonald's is apparently jumping on the health-conscious bandwagon after experiencing lagging sales and fewer customers. Some of the McDonald's restaurants in the United States are already showcasing the CYT options, even boasting kale on the menu.

Yes, kale.

McDonald's also announced they'll stop using chicken and milk from animals treated with hormones.

As you might expect, these upgrades likely mean raising the famously low prices. Chief Executive Officer Steve Easterbrook, who took the job last year, is no-doubt banking on customers' willingness to pay more for higher quality food.

A Nielsen Global Health and Wellness survey conducted last year revealed most people who planned to lose weight said they'd focus on healthier foods to achieve their goal.