

Dinner Set 晚市套餐

MULAN 沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

(6選1 Choose One)

西班牙白毛豬風乾火腿・油炸鬼多士

Jamón Serrano Ham . Toast

欖菜雞卷・腐乳蛋黃醬

Sous Vide Preserved Mustard Greens Chicken Marble .
Fermented Bean Curd Mayonnaise

涼拌發達煙鴨胸 (萵菜・煙鴨胸・發達芝士・油醋汁)

Smoked Duck Breast . Feta Cheese Salad

涼拌蝦仁蓮藕・生醃撈汁

Shrimp & Lotus Root Salad . Lime Soy Sauce

干煸薄荷牛面頰

Sauteed Beef Cheek with Mint (ADD \$28) +另加 \$28

紅油八爪魚

Octopus . Chili Sauce (ADD \$48) +另加 \$48

湯品 *Soup*

(2選1 Choose One)

時令蔬菜濃湯

Seasonal Vegetarian Soup

沐瀾時令海味燉湯

Seasonal Dried Seafood Soup (ADD \$28) +另加 \$28

珍饈 *Seafood*

(4選1 Choose One)

鮑魚・燉蛋

Abalone . Steamed Egg
Custard

魚翅・燉蛋

Shark Fin . Steamed Egg
Custard (ADD \$88) +另加 \$88

鴨泡膠・燉蛋

Fish Maw . Steamed Egg
Custard (ADD \$78) +另加 \$78

關西遼參・燉蛋

Sea Cucumber . Steamed Egg
Custard (ADD \$98) +另加 \$98

主菜 *Main Course*

(6選1 Choose One)

澳洲保潔豚肉眼・雷椒牛油果醬

Slow-cooked Australian Pork Loin . Pepper Guacamole

慢煮法式油封鴨脾・芫茜青醬

Duck Leg Confit . Coriander Chimichurri

香煎鱈魚柳・鹹酸菜・貴州酸湯醬

Pan-seared Black Cod Fillet . Guizhou Sour Sauce

乳鴿釀鮑魚・臘味米型粉・紅酒西梅汁

Pigeon Stuffed Abalone . Chinese Sausage . Orzo . Red Wine Plum Sauce

澳洲M9和牛西冷・XO醬荷蘭汁

Roasted Australian M9 Wagyu Sirloin . XO Hollandaise Sauce (ADD \$98) +另加 \$98

海皇金子拌意麵 (西班牙紅蝦蝦籽意粉)

Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta (ADD \$198) +另加 \$198

甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙

Red Bean Soup . Coconut Foam

柚子玫瑰花椒芝士餅

Yuzu . Rose . Sichuan Pepper Cheesecake (ADD \$18) +另加 \$18

\$388 / 三道菜 3 Courses

包括頭盤・湯品及主菜 Included Appetiser , Soup and Main

\$568 / 五道菜 5 Courses

 辣味之選 Spicy Choice

 素食之選 Vegetarian Choice

圖片只供參考 Images are for reference only

所有價目均以港幣計算並需按原價收取加一服務費

All prices are in Hong Kong Dollars and subject 10% service charge based on original prices.

若有任何食物過敏和特殊的飲食要求, 歡迎與我們聯絡

Please inform us of any food allergies or dietary requirements prior to ordering.



Dinner Set

晚市套餐

MULAN 沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

24個月西班牙黑毛豬火腿・油炸鬼多士
24 Month Iberico Ham . Toast

海鮮 *Seafood*

西班牙八爪魚・紫蘇・腐乳蛋黃醬
Octopus . Perilla . Fermented Bean Curd Mayonnaise

珍饈鮮味

Premium Dried Seafood

(3選1 Choose One)

鴨泡膠・燉蛋
Fish Maw . Steamed Egg Custard

魚翅・燉蛋 +另加 \$88
Shark Fin . Steamed Egg Custard (ADD \$88)

關西遼參・燉蛋 +另加 \$98
Sea Cucumber . Steamed Egg Custard (ADD \$98)

湯品 *Soup*

沐瀾時令海味燉湯
Seasonal Dried Seafood Soup

鴿中寶 *Signature Dish*

乳鴿釀鮑魚・紅酒西梅汁
Pigeon Stuffed Abalone . Red Wine Plum Sauce

清爽凍湯 *Refreshing*

西班牙凍湯
Spanish Chilled Soup

主菜 *Main Course*

(2選1 Choose One)

香烤龍蝦・XO醬荷蘭汁 
Pan-seared Lobster . XO Hollandaise Sauce

烤日山A4和牛・柱侯燒汁 +另加 \$88
Roasted Hiyama A4 Wagyu . Chu Hou Gravy (ADD \$88)

主食 *Staple Food*

雲南牛肝菌・舞茸・松露花雕燴飯 
Yunnan Wild Mushroom . Truffle . Risotto

海皇金子拌意麵 (西班牙紅蝦意粉) +另加 \$198
Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta (ADD \$198)

甜品 *Dessert*

鐵觀音慕絲蛋糕・杞子醬
Tieguanyin Tea Mousse Cake . Goji Berry Jam

\$1088 / 位 Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

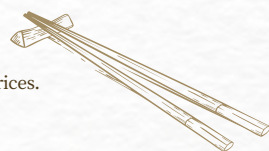
圖片只供參考 Images are for reference only

所有價目均以港幣計算並需按原價收取加一服務費

All prices are in Hong Kong Dollars and subject 10% service charge based on original prices.

若有任何食物過敏和特殊的飲食要求, 歡迎與我們聯絡

Please inform us of any food allergies or dietary requirements prior to ordering.



MULAN

沐 瀾

中 菜 西 造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 Starter

(2選1 Choose One)

涼拌煙鴨胸銀耳沙律

Smoked Duck Breast · White Fungus Salad

松葉蟹 · 普寧蛋黃醬 · 蓮藕脆片

Matsuba Crab Meat · Puning Bean Mayonnaise

珍饈 Seafood

(2選1 Choose One)

鴨泡膠 · 蟹粉燉蛋

Fish Maw · Steamed Egg Custard · Crab Roe

乳鴿釀鮑魚 · 紅酒西梅汁 ----- +另加 \$48

Pigeon Stuffed Abalone · Red Wine Plum Sauce (ADD \$48)

湯品 Soup

(2選1 Choose One)

沐瀾節氣蔬菜濃湯 

Seasonal Vegetarian Soup

沐瀾節氣海味燉湯 ----- +另加 \$28

Seasonal Dried Seafood Soup (ADD \$28)

主菜 Main Course

(4選1 Choose One)

香煎鱈魚柳 · 潮汕菜脯忌廉汁

Pan-seared Black Cod Fillet · Chaoshan Aged Daikon Cream Sauce

慢煮法式油封鴨脾 · 客家薄荷醬 

Duck Leg Confit · Hakka Mint Sauce

西鳳脆香雞 · 沙薑香草醬 (2人用)

Roasted Golden Free Range Chicken · Galanga Pesto

澳洲M9和牛西冷 · 沐瀾陳年砵酒蔥燒汁 +另加 \$98

Roasted Australian M9 Wagyu Sirloin ·

Mulan Port Wine Sauce

主食 Staple Food

(2選1 Choose One)

潮式沙茶燴澳洲牛面頰耳朵粉 

Australian Beef Cheeks · Savory Sauce · Orecchiette (2人用 Suitable For 2)

龍蝦煲仔飯 ----- +另加 \$128

Lobster · Claypot Rice · Shrimp Roe Soy Sauce (ADD \$128) (2人用 Suitable For 2)

甜品 Dessert

(2選1 Choose One)

合桃紅棗糕 · 薑汁蛋白霜

Walnut and Red Date Cake with Ginger Meringue

柚子玫瑰花椒芝士餅 ----- +另加 \$18

Yuzu · Rose · Sichuan Pepper Cheesecake (ADD \$18)

原價 Original Price

\$1688 / 2位 2Person

會員價 Member Price

\$1288 / 2位 2Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

圖片只供參考 Images are for reference only

所有價目均以港幣計算並需按原價收取加一服務費 All prices are in Hong Kong Dollars and subject 10% service charge based on original prices.

若有任何食物過敏和特殊的飲食要求, 歡迎與我們聯絡 Please inform us of any food allergies or dietary requirements prior to ordering.