

日月精華 · 四珍匯萃

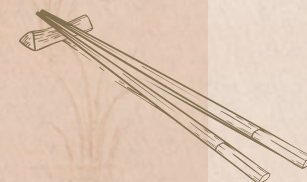
匯聚鮑魚、海參、魚翅與花膠，承載山海之珍，汲日月之華，蘊含高蛋白等珍貴營養，性溫不燥，能滋陰養顏、強身健體、增強免疫，自古為御膳首選，歷代珍饈，質地柔潤味濃，為宴席中的極品之選

Essence of Sun and Moon • Treasures of the Sea

A luxurious harmony of abalone, sea cucumber, shark fin, and fish maw—gathering the finest gifts of land and sea, infused with the essence of nature. Rich in high-quality protein and essential nutrients, it nourishes the body, enhances immunity, and promotes radiant beauty. Warm and gentle in nature, this delicacy has long graced imperial banquets and remains a crown jewel of Chinese cuisine.

MULAN
沐瀾

中菜西造
A PERFECT FUSION OF EASTERN & WESTERN CULTURES



鮑參翅肚 MARINE FOOD

海味由 志昌隆 供應

鮑

原隻二十頭南非吉品乾鮑．沐蘭陳年砵酒汁 \$388
Braised South Africa Yoshihama Abalone . Mulan Port Wine Sauce



參

關西遼參．沐蘭陳年砵酒汁 \$438
Sea Cucumber . Mulan Port Wine Sauce

鮑參

原隻二十頭南非吉品乾鮑．關西遼參．沐蘭陳年砵酒汁 \$688
Braised South Africa Yoshihama Abalone . Sea Cucumber . Mulan Port Wine Sauce



肚

二十頭鴨泡膠·沐蘭陳年砵酒汁 \$288
Fish Maw · Mulan Port Wine Sauce

翅

金包翅·燉蛋·鮑汁 \$288
Shark Fin · Steamed Egg Custard · Abalone Sauce



前菜 APPETIZER

立春
·
雨水



BEGINNING OF SPRING RAIN WATER

春回大地，細雨潤物，萬象更新。

Spring returns, light rain nourishes, and all things awaken.

陽氣初萌，肝火易亢，多見過敏頻發、倦意纏身。宜以養血疏肝之膳調和氣機，佐以益氣醒神之品，緩解春暈為宜。
As yang energy begins to awaken, liver fire tends to flare, often manifesting as seasonal allergies and lingering fatigue. Prioritize dishes that nourish blood, regulate liver qi, and invigorate vitality to alleviate spring lethargy.



辣味之選
Spicy Choice



素食之選
Vegetarian Choice

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.

圖片只供參考
Images are for reference only



前菜

APPETIZER

涼拌"發達"紅菜頭  \$88
(油麥菜·芹菜頭·紅菜頭·雞蛋乾·發達芝士)
Beet Root . Feta Cheese Salad

雲南茭白·舞茸·松露豆腐醬汁  \$138
Yunnan Water Bamboo . Maitake . Truffle Tofu Sauce

花雕油浸蒜片豬鼻筋 \$168
Pork Nasal Tendons . Garlic . Chinese Wine

西班牙八爪魚·紫蘇·腐乳蛋黃醬 \$188
Spanish Octopus . Perilla . Fermented Bean Curd Mayonnaise

四川臘腸·五香芝士·時令漬物  \$208
Sichuan Sausage . Five-Spice Flavored Cheese . Assorted Pickles

生醃北海道甘蝦三文魚籽 \$228
Marinated Hokkaido Sweet Shrimp with Salmon Roe

24個月西班牙黑毛豬火腿·油炸鬼多士 \$268
24 Month Iberico Ham . Toast

干煸薄荷A4和牛  \$288
Sauteed A4 Wagyu with Mint

立夏 · 小滿

BEGINNING OF SUMMER GRAIN FULL



夏日初臨，穀物漸盈，風暖萬物長。
Summer arrives, grains ripen, and warm winds nurture all things.

溽暑燠蒸，易生煩渴納呆。當擇清暑化濕之饌以醒脾開鬱，輔以生津之物，調和腠理為要。
Sweltering heat and dampness brew thirst and poor appetite. Opt for cooling meals that dispel summer dampness and revive the spleen, complemented by hydrating ingredients to harmonize the body's exterior.

主食

STAPLE FOOD

雲南野生菌燴飯  \$188
(雲南舞茸·牛肝菌·蟲草花·金耳·松露)
Yunnan Wild Mushroom . Risotto

燴澳洲牛面頰·麻辣鮮茄炒麵  \$238
Braised Australian Beef Cheek . Spicy Tomato Sauce . Pasta

西班牙八爪魚臘味"飯"
(臘腸·潤腸·米型粉) \$258
Spanish Octopus . Chinese Sausage . Orzo

潮式沙茶鮑魚炒麵  \$268
(鮑魚·蜆肉·沙茶·意粉)
Abalone . Clams . Savory Sauce . Pasta

西班牙青口臘味煲仔飯 (二人用) \$298
Spanish Mussels . Chinese Sausage . Claypot Rice (Suitable For 2)

海皇金子拌意麵 \$498
(西班牙紅蝦蝦籽意粉)
Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta



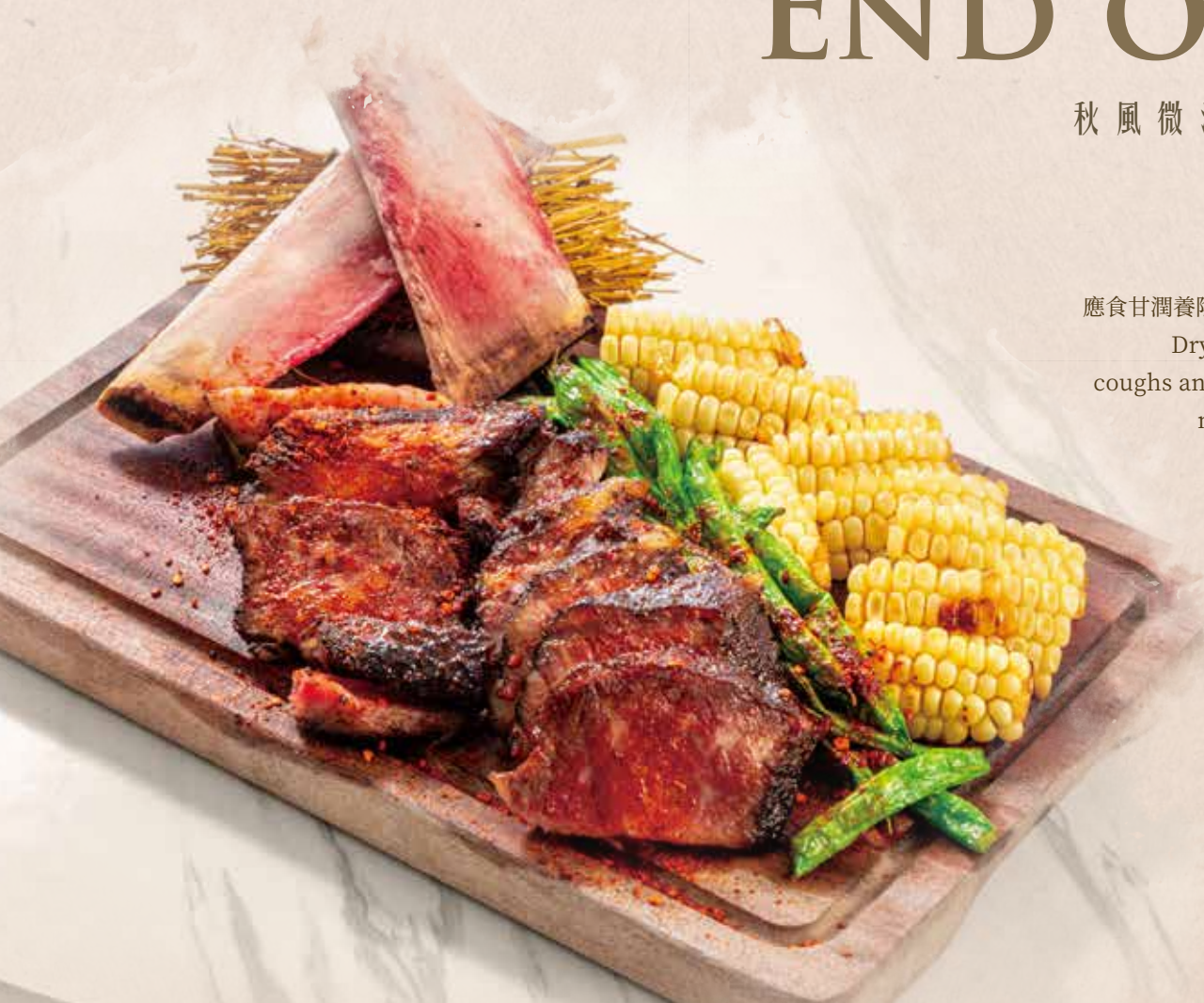


立秋 · 處暑

BEGINNING OF AUTUMN END OF HEAT

秋風微涼，暑意漸消，豐收在望。
Cool autumn breezes, fading summer heat,
and a harvest on the horizon.

燥邪犯肺，易發乾咳膚燥。
應食甘潤養陰之方濡澤肺絡，兼補中州之氣，護養肺衛為本。
Dryness assaults the lungs, triggering parched
coughs and flaky skin. Focus on moistening recipes to
nourish lung networks and fortify the spleen,
safeguarding respiratory defenses
as the core principle.





主菜

MAIN COURSE

乳鴿釀鮑魚．臘味米型粉．紅酒西梅汁 \$268
Pigeon Stuffed Abalone . Chinese Sausage . Orzo .
Red Wine Plum Sauce

香煎鱈魚柳．鹹酸菜．貴州酸湯醬  \$288
Pan-seared Black Cod Fillet . Guizhou Sour Sauce

澳洲M9和牛西冷．XO醬荷蘭汁  \$388
Roasted Australian M9 Wagyu Sirloin . XO Hollandaise Sauce

南乳燒排骨 \$388
(慢煮排骨．南乳蜜糖醬)(二人用)
Roasted Pork Rib . Red Bean Curd Honey Sauce (Suitable For 2)

陳年花雕黃金走地雞．沙薑香草 半隻 Half \$308
Roasted Golden Free Range Chicken . (二人用 Suitable For 2)
Galanga Pesto 全隻 Whole \$488
(四人用 Suitable For 4)

土匪原條牛肋骨(二人用)  \$688
Grilled Beef Ribs . Xinjiang Style (Suitable For 2)

BEGINNING OF WINTER MINOR SNOW

立 冬 · 小 雪

冬 意 初 至，
雪 兆 豐 年，
萬 物 歸 藏。

Winter arrives,
snow promises a fruitful year,
and all things return to rest.

朔風凜冽，氣血運行遲緩。宜進溫煦命門之珍饈，
佐行氣活血之味，暢通氣血以禦寒為綱。

Bitter cold slows blood and qi flow. Embrace warming dishes that stoke the "gate of life" —
kidney essence, paired with Qi-activating ingredients to unblock circulation —
guiding the body to withstand winter's chill.

甜品 DESSERT

椰汁泡沫紅豆沙 \$88
Red Bean Soup . Coconut Foam

黑芝麻巴斯克芝士蛋糕 \$98
Black Sesame Basque Cheesecake

嫩豆腐小丸子芝士蛋糕 \$98
Mochi Balls . Homemade Cheesecake

合桃紅棗糕 . 薑汁蛋白霜 \$108
Walnut and Red Date Cake with Ginger Meringue

柚子玫瑰花椒芝士餅 \$128
Yuzu . Rose . Sichuan Pepper Cheesecake

鐵觀音慕絲蛋糕 . 杞子醬 \$138
Tieguanyin Tea Mousse Cake . Goji Berry Jam

蜜糖紫薯海參龜苓膏 \$158
Tortoise Jelly . Purple Sweet Potato . Honey . Meringue



MULAN
沐瀾

ART OF CANTON
粵藝館



SENSU

A member of **THE FOODStory** group