

# MULAN

## 沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

### Father's Day Dinner Set 父親節晚市套餐

浙江舟山花膠

福建連江鮑魚

大連長海縣刺參

山東東平魚翅

### 前菜 *Appetizer*

(6選1 Choose One)

涼拌輕煎吞拿魚菲達銀耳 (萵菜 . 銀耳 . 菲達芝士 . 油醋汁)

Seared Tuna . White Fungus . Feta Cheese Salad

雲南茭白 . 舞茸 . 松露豆腐醬汁 

Yunnan Water Bamboo . Maitake . Truffle Tofu Sauce

涼拌蝦仁蓮藕 . 麻婆豆腐汁 

Shrimp & Lotus Root Salad . Mapo Tofu Sauce

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)

### 炸物 *Deep-fried*

雪茄春捲 . 山楂醬

Spring Roll . Hawthorn Sauce

### 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+另加 \$28

Seasonal Dried Seafood Soup (ADD \$28)

### 沐瀾鴿中寶 *Signature Dish*

乳鴿釀鮑魚 . 紅酒西梅汁

Pigeon Stuffed Abalone . Red Wine Plum Sauce

### 主菜 *Main Course*

(6選1 Choose One)

澳洲保濕豚肉眼 . 惠州梅菜汁

Slow-cooked Australian Pork Loin . Preserved Mustard Greens

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

西鳳脆香雞 . 沙薑香草醬 (二人用)

Roasted Golden Free Range Chicken . Galanga Pesto (Suitable For 2)

澳洲M9和牛西冷 . 柱侯燒汁 +另加 \$98

Roasted Australian M9 Wagyu Sirloin . Chu Hou Gravy (ADD \$98)

海皇金子拌意麵 (西班牙紅蝦蝦籽意粉) +另加 \$198

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

### 甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙

Red Bean Soup . Coconut Foam

黑芝麻巴斯克芝士蛋糕

Black Sesame Basque Cheesecake

\$598 / 位 Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

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.

