

國慶煙花套餐
Firework Dinner Menu

MULAN

沐 瀾

中 菜 西 造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

餐前小食 *Pre-meal Snacks*

油炸鬼 . 橄欖菜忌廉芝士
Toast . Chinese Olive Vegetables Cream Cheese

前 菜 *Appetizer*

是日涼拌前菜 
Daily Salad

田園水耕菜 . 鎮江油醋汁 
Mix Lettuce . Zhenjiang Dressing

珍 饈 *Seafood*

(2選1 Choose One)

花膠蟹粉燉蛋
Fish Maw . Crab Roe . Steamed Egg Custard

魚翅蟹粉燉蛋 +\$68
Shark Fin . Crab Roe . Steamed Egg Custard (ADD \$68)

蟹 品 *Crab*

松葉蟹肉他他伴普寧蛋黃醬
Matsuba Crab Meat . Puning Bean Mayonnaise

湯 品 *Soup*

(2選1 Choose One)

時令氣節蔬菜濃湯 
Seasonal Vegetarian Soup

沐瀾氣節海味燉湯 +\$28
Seasonal Dried Seafood Soup (ADD \$28)

山 珍 *Mountain Delicacies*

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

尊 饌 *Imperial Cuisine*

(2選1 Choose One)

潮式沙茶五頭南非鮑魚 
5-Head South African Abalone . Savory Sauce
手作慢煮鵝肝釀乳鴿 . 紅燒香梅汁 +\$88
Pigeon Stuffed Foie Gras . Red Wine Plum Sauce (ADD \$88)

主 菜 *Main Course*

(2選1 Choose One)

香煎鱈魚柳 . 鹹酸菜 . 貴州酸湯醬 
Pan-seared Black Cod fish 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)
澳洲保濕豚肉眼 . 沐瀾陳年砵酒汁
Slow-cooked Australian Pork Loin . Mulan Port Wine Sauce
澳洲M9和牛西冷 . XO醬荷蘭汁 +\$68 
Roasted Australian M9 Wagyu Sirloin . XO Hollandaise Sauce (ADD \$68)
西班牙八爪魚陳皮燴飯
Spanish Octopus . Dried Tangerine Peel Risotto
西班牙紅蝦蝦籽意粉 +\$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

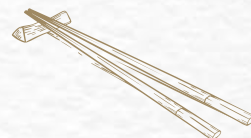
沐瀾自家製蛋糕 +\$18
Mulan Homemade Cake (ADD \$18)

原價 Original Price

\$1,088 /位
Person

FOODIE 會員尊享 Member Exclusive

\$888 /位
Person



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.



辣味之選
Spicy Choice



素食之選
Vegetarian Choice