

# MULAN 沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

## 前菜、湯品 *Appetizer & Soup*

(8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 Salads

湖南燒椒牛鞭鞭 · 蓮藕脆片   
Beef Tartare . Hunan Burned Pepper

天婦羅虎蝦 · 紫蘇 · 腐乳蛋黃醬  
Deep-fried Prawn . Perilla . Fermented Bean Curd Mayonnaise

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

涼拌鮑片 · 蓮藕 · 生醃撈汁 +另加 \$28  
Abalone . Lotus Root . Lime Soy Sauce Dressing (ADD \$28)

鴨泡膠 · 燉蛋 +另加 \$88  
Fish Maw . Steamed Egg Custard (ADD \$88)

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)

\* 升級前菜、湯品各選1款 (加 \$38) Upgrade to include one Appetizer and one Soup (ADD \$38)

## 主菜 *Main Course* (8選1 Choose One)

香草沙薑雞 (慢煮雞扒、沙薑香草醬) \$188  
Slow-cooked Chicken Fillet . Galanga Pesto

燴澳洲牛面頰臘味"飯" (臘腸、潤腸、米型粉) \$208  
Braised Australian Beef Cheek . Chinese Sausage . Orzo

潮式沙茶鮑魚炒麵 (鮑魚、蜆肉、沙茶、意粉)  \$238  
Abalone . Clams . Savory Sauce . Pasta

澳洲保濕豚肉眼 · 惠州梅菜汁 \$268  
Slow-cooked Australian Pork Loin . Preserved Mustard Greens

香煎時令魚柳 · 潮汕菜脯汁 \$288  
Pan-seared Daily Catch Fillet . Chaoshan Aged Daikon Sauce

西班牙八爪魚蟹粉燴飯 \$308  
Octopus . Crab Roe Sauce . Risotto

香煎青醬肉眼 (澳洲黑安格斯肉眼、芫茜青醬) \$368  
Black Angus Rib Eye . Coriander Chimichurri

海皇金子拌意麵 (西班牙紅蝦蝦籽意粉) \$488  
Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta

## 甜品 *Dessert* (2選1 Choose One)

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

合桃紅棗糕 · 薑汁蛋白霜 +另加 \$28  
Walnut and Red Date Cake with Ginger Meringue (ADD \$28)

## 飲品 *Drink* (6選1 Choose One)

美式咖啡  
Americano

冷泡茶  
Cold-brew Tea

沐瀾茗茶  
House Chinese Tea


鮮奶咖啡 +另加 \$28  
Latte

手工汽泡果茶 +另加 \$38  
Craft Sparkling Fruit Tea

三得利特選級生啤 +另加 \$48  
Suntory Premium Draft Beer

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

