

中秋節套餐
Mid-Autumn Festival Set

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*

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

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)

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)

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

手作慢煮鮑魚釀乳鴿・紅燒香梅汁 +\$88
Pigeon Stuffed Abalone . Red Wine Plum Sauce (ADD \$88)

主菜 *Main Course*

(5選1 Choose One)

西鳳脆香雞・沙薑香草醬 (二人用)
Roasted Golden Free Range Chicken . Galanga Pesto (Suitable For 2)

慢煮鴨胸・陳皮燴飯
Slow-Cooked Duck Breast . Aged Tangerine Peel Risotto

澳洲保濕豚肉眼・惠州梅菜汁
Slow-cooked Australian Pork Loin . Preserved Mustard Greens Sauce

香煎鱈魚柳・鹹酸菜・貴州酸湯醬 +\$38 
Pan-seared Black Cod fish Fillet . Guizhou Sour Sauce (ADD \$38)

澳洲M9和牛西冷・沐瀾陳年砵酒汁 +\$98
Roasted Australian M9 Wagyu Sirloin . Mulan Port Wine Sauce (ADD \$98)

甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙
Red Bean Soup . Coconut Foam

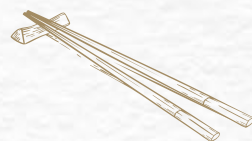
柚子玫瑰花椒芝士餅 +\$18
Yuzu . Rose . Sichuan Pepper Cheesecake (ADD \$18)

原價 Original Price

\$688 /位
Person

FOODIE 會員尊享 Member Exclusive

\$588 /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