

MULAN

沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES



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.



Dinner Set  
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

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頭盤 Starter

(4選1 Choose One)

蓮蓮有喜 (涼拌蝦仁蓮藕、麻婆豆腐汁) 

Shrimp & Lotus Root Salad . Mapo Tofu Sauce

花開富貴 (涼拌發達銀耳沙律) 

White Fungus . Feta Cheese Salad

團圓滿口 (澳洲青口、煙燻貴州酸湯醬) 

Poached Mussels . Smoked Sour Sauce

山海獻瑞 (雲南產牛肝菌、蠔皇鮑汁、鴨泡膠) +另加 \$68

Braised Fish Maw . Porcini Abalone Sauce (ADD \$68)

湯品 Soup

(2選1 Choose One)

田園豐收湯 (時令蔬菜濃湯) 

杏福團圓湯 (時令海味燉湯) +另加 \$28

Seasonal Vegetarian Soup

Seasonal Dried Seafood Soup (ADD \$28)

珍饈 Seafood

金沙裏玉雲 (蟹粉砂爆魚肚炒蛋) 

Fish Maw . Scrambled Eggs with Crab Roe

主菜 Main Course

(7選1 Choose One)

珍豚映翡翠 (慢煮澳洲豚西冷、雷椒牛油果醬) 

Slow-cooked Pork Loin . Pepper Guacamole

疊翠如意鴨 (慢煮法式油封鴨髀、芫茜青醬) 

Duck Leg Confit . Coriander Chimichurri

玉池映月圓 (香煎鱈魚柳、潮汕菜脯汁) 

Pan-seared Black Cod . Potato . Chaoshan Aged Daikon Sauce

鴻運當頭頰 (燴澳洲牛面頰、柱侯燒汁) 

Braised Beef Cheek . Chu Hou Sauce

琥珀金鑲玉 (烤澳洲M9和牛、XO醬荷蘭汁) +另加 \$98 

Roasted Australia M9 Wagyu . XO Hollandaise Sauce (ADD \$98)

龍王賀月圓 (香烤龍蝦、四季豆忌廉汁) +另加 \$128

Pan-seared Lobster . Green Bean Cream Sauce (ADD \$128)

乾坤融月圓 (烤日山A4和牛、大連遼參) +另加 \$188

Surf and Turf (Roasted Hiyama A4 Wagyu . Braised Sea Cucumber) (ADD \$188)

主食 Staple Food

(2選1 Choose One)

山珍匯月聚寶飯 (雲南產舞茸、蟲草花、金耳、松露) 

Yunnan Wild Mushroom . Risotto

海陸迎月滿倉飯 (慢煮八爪魚蝦乾臘味米形粉) +另加 \$38 

Slow-cooked Octopus . Chinese Sausage . Orzo (ADD \$38)

甜品 Dessert

(2選1 Choose One)

椰雲捧月 (椰汁泡沫紅豆沙) 

Red Bean Soup . Coconut Foam

花月錦繡 (柚子玫瑰花椒芝士餅) +另加 \$18

Yuzu . Rose . Sichuan Pepper Cheesecake (ADD \$18)



\$488 / 三道菜 3 Courses

包括頭盤、湯品及主菜 Included Appetiser, Soup and Main

\$688 / 六道菜 6 Courses

沐瀾茗茶 House Chinese Tea

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

Dinner Set  
晚市套餐



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頭盤 Starter

魚躍滿堂紅 (魚子醬、吞拿魚腩他他、饅頭多士)

Tuna Tartare . Caviar . Toast

沙律 Salads

雲嶺雙鮮燴 (雲南茭白、舞茸配松露豆腐醬汁)

Yunnan Water Bamboo . Maitake . Truffle Tofu Sauce

炸物 Fried

嬌蝦征麻辣 (天婦羅虎蝦、麻辣蛋黃醬)

Tempura Tiger Prawns . Chili Mayonnaise

湯品 Soup

(2選1 Choose One)

田園豐收湯 (時令蔬菜濃湯)

Seasonal Vegetarian Soup

應季順福湯 (沐瀾時令海味燉湯) +另加 \$28

Seasonal Dried Seafood Soup (ADD \$28)

珍饈 Seafood

金縷玉衣蓋 (蟹粉花膠、砂爆魚肚炒蛋)

2 Style Fish Maw . Scrambled Eggs with Crab Roe

漬果 Assorted Pickles

蜜沁獻瑞果 (糖漬時令水果)

Seasonal Fruits in Mint Syrup

主菜 Main Course

(3選1 Choose One)

西風脆香雞 (陳年花雕黃金走地雞、沙薑香草) (2人用)

Roasted Golden Free Range Chicken . Galanga Pesto

紅運當頭魚 (香煎時令魚柳、鹹酸菜、貴州酸湯)

Pan-seared Daily Catch Fillet . Chaoshan Aged Daikon Sauce

珍豚映翡翠 (澳洲豚西冷、雷椒牛油果醬)

Slow-cooked Pork Loin . Pepper Guacamole

主食 Staple Food

(2選1 Choose One)

松露花雕玉瓊薈 (雲南產牛肝菌、舞茸、松露花雕燴飯)

Yunnan Wild Mushroom . Truffle . Risotto

八珍如意粉 (慢煮八爪魚蝦乾臘味米形粉) +另加 \$38

Octopus . Dried Shrimp . Chinese Sausage . Orzo (ADD \$38)

甜品 Dessert

(2選1 Choose One)

泡沫赤玉露 (椰汁泡沫紅豆沙)

Red Bean Soup . Coconut Foam

瓏雲沐沁芝 (自家製芝士蛋糕)

Signature Homemade Cheesecake

\$888 / 位 Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

沐瀾茗茶 House Chinese Tea

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晚市套餐

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浙江舟山花膠

福建連江鮑魚

山東東平魚翅

大連長海縣刺參

頭盤 *Starter*

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

炸物 *Fried*

吉列關西遼參  
Gillette Guanxi Sea Cucumber

珍饈 *Seafood*

松露瑤柱花膠·砂爆魚肚羹炒蛋  
2 Style Fish Maw . Conpoy . Corn .  
Scrambled Eggs with Truffle

潮式沙茶5頭鮑魚 (5頭鮑魚、沙茶、脆米花)  
5-head Abalone . Savory Sauce . Rice Krispies

湯品 *Soup*

沐瀾時令海味燉湯  
Seasonal Dried Seafood Soup

漬果 *Assorted Pickles*

薄荷糖漬新疆蜜瓜  
Xinjiang Melon in Mint Syrup

主菜 *Main Course*

(2選1 Choose One)

香烤龍蝦 (龍蝦、舞茸配松露豆腐醬汁)  
Pan-seared Lobster . Truffle Tofu Sauce

烤日山A4和牛 (日山A4和牛、柱侯燒汁)  
Roasted Hiyama A4 Wagyu . Chu Hou Gravy

主食 *Staple Food*

冰花煎金勾翅蟲草花燜飯  
Fried Shark Fin with Cordyceps Flower Rice

甜品 *Dessert*

山竹馬蹄雪芭配雲南雪燕  
Mangosteen Sorbet with Yunnan Snow Swallow

\$1388 / 位 Person

沐瀾茗茶 House Tea

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