

MULAN

沐 瀾

中 菜 西 造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES



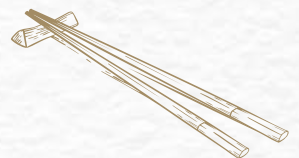
日月精華・四珍匯萃

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) 

Seasonal Vegetarian Soup

杏福團圓湯 (時令海味燉湯) +另加 \$28

Seasonal Dried Seafood Soup (ADD \$28)

珍饈 *Seafood*

金沙裹玉雲 (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 (慢煮法式油封鴨脾、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粉形) +另加 \$38 

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

甜品 *Dessert*

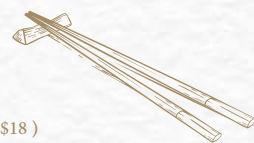
(2選1 Choose One)

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

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*

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*

金縷玉衣盞 (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

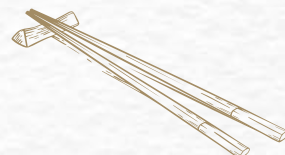
沐瀾茗茶 House Chinese Tea

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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

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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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