

Dinner Set

晚市套餐

MULAN

沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

(4選1 Choose One)

涼拌蝦仁蓮藕·麻婆豆腐汁

Shrimp & Lotus Root Salad . Mapo Tofu Sauce

涼拌發達銀耳沙律

White Fungus . Feta Cheese Salad

澳洲青口·松露豆腐汁

Poached Mussels . Truffle Tofu Sauce

花膠·雲南產牛肝菌·蠔皇鮑汁 +另加 \$68

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

湯品 *Soup*

(2選1 Choose One)

田園豐收湯

Seasonal Vegetarian Soup

應季順福湯 +另加 \$28

Seasonal Dried Seafood Soup (ADD \$28)

珍饈 *Seafood*

金沙裹玉雲 (蟹粉、砂爆魚肚、炒滑蛋)

Fish Maw . Scrambled Eggs with Crab Roe

主菜 *Main Course*

(7選1 Choose One)

澳洲保濕豚肉眼·雷椒牛油果醬

Slow-cooked Australian Pork Loin . Pepper Guacamole

慢煮法式油封鴨脾·芫茜青醬

Duck Leg Confit . Coriander Chimichurri

香煎鱈魚柳·貴州酸湯醬

Pan-seared Black Cod Fillet . Guizhou Sour Sauce

燴澳洲牛面頰·柱侯燒汁

Braised Australian Beef Cheek . Chu Hou Sauce

澳洲M9和牛西冷·XO醬荷蘭汁 +另加 \$98

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

香烤龍蝦尾·四季豆忌廉汁 +另加 \$128

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

參和牛 (烤日山A4和牛、大連遼參) +另加 \$198

Surf and Turf (Roasted HiYama A4 Wagyu . Braised Sea Cucumber) (ADD \$198)

主食 *Staple Food*

(2選1 Choose One)

雲南野生菌燴飯 (雲南產舞茸、牛肝菌、蟲草花、金耳、松露)

Yunnan Wild Mushroom . Risotto

海虎拌金花 (海虎魚翅、西京龍蝦忌廉汁、蟲草花燴飯) ---- +另加 \$98

Shark Fin . Lobster Cream Sauce . Cordyceps Flower Rice (ADD \$98)

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)

\$428 / 三道菜 3 Courses

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

\$638 / 六道菜 6 Courses



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

沐瀾茗茶小芥\$10/位

House Tea Pickles \$10 Per Person

圖片只供參考

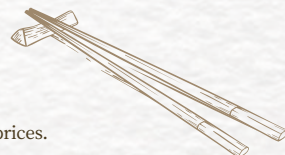
Images are for reference only

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.



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頭盤 Starter

沐風翡翠白玉

(雲南蘆筍、萵菜、薏米、豆腐、鎮江油醋汁)

Asparagus Tofu . Barley Salad

琉璃珊瑚盞

(生醃北海道甘蝦薄片·三文魚籽)

Marinated Hokkaido Sweet Shrimp with Salmon Roe

珍饈 Seafood

(2選1 Choose One)

松露裏玉雲

(松露、瑤柱、花膠、砂爆魚肚羹炒蛋)

2 Style Fish Maw . Conpoy . Corn . Scrambled Eggs with Truffle

黃金麒麟釀



(吉列關西遼參)

Gillette Guanxi Liaoshen (ADD \$48)

+另加 \$48

湯品 Soup

(2選1 Choose One)

田園豐收湯



Seasonal Vegetarian Soup

應季順福湯

Seasonal Dried Seafood Soup

主菜 Main Course

(2選1 Choose One)

西鳳脆香雞 (2人用)

Roasted Golden Free Range Chicken . Galanga Pesto

土匪火焰牛魔王 (2人用)

Grilled Beef Ribs . Xinjiang Style (ADD \$228)

+另加 \$228

主食 Staple Food

(2選1 Choose One)

赤焰海龍皇

(原隻龍蝦、黃金蟹粉煲仔飯, 2人用)

Lobster . Crab Roe Claypot Rice

海虎拌金花

(海虎魚翅、西京龍蝦忌廉汁、蟲草花燜飯, 2人用)

Shark Fin . Lobster Cream Sauce . Cordyceps Flower Rice

甜品 Dessert

(2選1 Choose One)

泡沫赤玉露

(椰子泡沫、紅豆沙)

Red Bean Soup . Coconut Foam

花月錦繡

(柚子、玫瑰、花椒芝士餅)

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

+另加 \$18

原價 Original Price

\$1688 / 2位 2Person

會員價 Member Price

\$1288 / 2位 2Person

"In every bite, with your Lover" Wine Pairing with Riesling Lover " Rieslingfreak No.55 Clare Valley Grower's" (ADD \$488)

沐瀾茗茶小芥\$10/位 House Tea Pickles \$10 Per Person

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