

Lunch Set

午市套餐



MULAN 沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

沙律 *Salad*

時令沙律
Daily Salad

主菜 *Main Course*

(4選1 Choose One)

健康推介 \$168

慢煮雞胸、松露豆腐醬、時蔬

Slow-cooked Chicken Fillet, Truffle Tofu Sauce

雲南野生菌燴飯 \$188

雲南產舞茸、牛肝菌、蟲草花、金耳、松露

Yunnan Wild Mushroom, Risotto

熱乾麵 \$228

虎蝦仁、酸蘿蔔、芝麻醬

Tiger Prawns, Sesame Sauce, Pasta

燴澳洲牛面頰·麻辣鮮茄炒麵 \$248

Braised Australian Beef Cheek, Spicy Tomato Sauce, Pasta

飲品 *Drink*

(5選1 Choose One)

美式咖啡
Americano

沐瀾茗茶
House Chinese Tea

冷泡茶 +另加 \$18
Cold-brew Tea

鮮奶咖啡 +另加 \$28
Latte

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

加配 *Add On*

蔬菜濃湯 \$28
Seasonal Vegetarian Soup

椰汁泡沫紅豆沙 \$38
Red Bean Soup, Coconut Foam

自家製芝士蛋糕 \$48
Signature Homemade Cheesecake



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

圖片只供參考

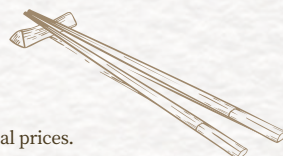
Images are for reference only

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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前菜、湯品

Appetizer or Soup

(6選1 Choose One)

吞拿魚腩他他·蓮藕脆片

Tuna Tartare . Deep-fried Lotus Root

天婦羅虎蝦·燒椒風味蛋黃醬

Deep-fried Prawn . Hunan Burned Pepper

涼拌發達煙鴨胸(萵菜、煙鴨胸、發達芝士、油醋汁)

Smoked Duck Breast . Feta Cheese Salad

田園豐收湯

Seasonal Vegetarian Soup

應季順福湯

Seasonal Dried Seafood Soup (ADD \$18) +另加 \$18

麻辣灼魚肚(素毛肚、千張、砂爆魚肚、白灼汁)

Poached Fish Maw in a Spicy and Numbing Broth (ADD \$28) +另加 \$28

主菜 *Main Course*

(6選1 Choose One)

燴澳洲牛面頰·麻辣鮮茄炒麵

Braised Australian Beef Cheek . Spicy Tomato Sauce . Pasta \$228

招牌沙茶繞金鮑(鮑魚、蜆肉、沙茶、意粉)

Abalone, Clams . Savory Sauce . Pasta \$298

花膠臘味"飯"(花膠、臘腸、潤腸、米型粉)

Fish Maw, Chinese Sausage, Orzo \$338

澳洲保濕豚肉眼·惠州梅菜汁·蟲草花燜飯 *

Slow-cooked Australian Pork Loin, Preserved Mustard Greens \$348

香煎時令魚柳·潮汕菜脯汁·蟲草花燜飯 *

Pan-seared Daily Catch Fillet, Chaoshan Aged Daikon Sauce \$368

澳洲M9和牛西冷·XO醬荷蘭汁·蟲草花燜飯 *

Roasted Australian M9 Wagyu Sirloin, XO Hollandaise Sauce \$498

* 蟲草花燜飯可升級

海虎拌金花(海虎魚翅、西京龍蝦忌廉汁、蟲草花燜飯)

Upgrade to Shark Fin, Lobster Cream Sauce, Cordyceps Flower Rice (ADD \$98) +另加 \$98

甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙

Red Bean Soup . Coconut Foam

自家製芝士蛋糕

Signature Homemade Cheesecake

飲品 *Drink*

(6選1 Choose One)

美式咖啡

Americano

冷泡茶 +另加 \$18

Cold-brew Tea

鮮奶咖啡 +另加 \$28

Latte

沐瀾茗茶

House Chinese Tea

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



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

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