

MULAN

沐瀾

餐前酒 · Welcome Drink Soligo Prosecco Extra Dry NV

頭盤 *Starter*

西班牙八爪魚 · 紫蘇 · 腐乳蛋黃醬 Octopus . Perilla . Fermented Bean Curd Mayonnaise
Massone Gavi Masera DOCG 2024

珍饈 *Seafood*

潮式沙茶鮑魚 Braised Abalone . Savory Sauce 
Verrazzano Chianti Classico DOCG 2022

主菜 *Main Course* (3選1 Choose One)

慢煮法式油封鴨脾 · 沙薑香草醬 Duck Leg Confit . Galanga Pesto

香煎鱈魚柳 · XO醬荷蘭汁 Pan-seared Black Cod Fillet . XO Hollandaise Sauce

燴澳洲封門柳 · 紅酒蔥燒汁 Australian Hanger Steak . Spring Onion Red Wine Sauce
Dei Noble Montepulciano DOCG 2020

主食 *Staple Food*

花膠臘味"飯" (花膠、臘腸、潤腸、米型粉) Fish Maw . Chinese Sausage . Orzo
Moccagatta Nebbiolo DOC 2022

甜品 *Dessert*

黑芝麻巴斯克芝士蛋糕 Black Sesame Basque Cheesecake

\$688 / 位 Person



辣味之選 Spicy Choice

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.

