

## 24 Solar Terms:

Seasonal Gastronomy

Meets East-West Culinary Innovation

MULAN is helmed by Executive Chef Ng Mung-lam, who has been awarded the prestigious Black Pearl Two-Diamond Award and has led one of Asia's Top 50 Best Restaurants for three consecutive years. With years of experience from various Michelin-starred restaurants, Chef Ng has honed her exceptional culinary skills, traveling across China to discover unique seasonal ingredients. She brings her innovative approach to Hong Kong, where she presents the extraordinary allure of "Chinese cuisine with a Western twist" for discerning diners. Chef Ng's culinary journey began twelve years ago, inspired by Michelin-starred chefs. She has since deeply explored the distinctive seasonal ingredients from various regions of China, expertly blending them with Western cooking techniques. Every dish at MULAN showcases the beauty of Chinese ingredients, offering a perfect fusion of Eastern and Western cultures, bringing diners a fresh and exciting gastronomic experience.

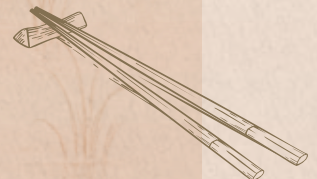
## 二十四節氣・順時而食 展開「中菜西造」探索之旅

MULAN 沐瀾由獲得「中國米芝蓮」黑珍珠二鑽榮譽、曾於連續三年取得亞洲Top 50最佳西餐廳掌舵的女行政總廚吳夢林主理，憑藉多年在米芝蓮星級餐廳的豐富經驗，吳夢林主廚磨練出深厚的烹飪功底，遊歷中國各地，發掘獨特的時令食材，並將她的創新料理理念帶回香港，為食客呈現「中菜西造」的非凡魅力。吳夢林主廚的烹飪旅程始於十二年前，受米芝蓮星級主廚的啟發，她深入研究中國各地的獨特時令食材，並將其巧妙地與西方烹飪技藝融合。MULAN 沐瀾的每一道菜皆展現中國各地的食材之美，完美詮釋了東西方文化的交融，為食客帶來嶄新的味覺體驗。



# MULAN 沐瀾

中  
菜  
西  
造





FAMILY STYLE 家庭式

# LOTUS LEAF WRAPPED RICE FISH MAW • SEA CUCUMBER • ABALONE

荷葉花膠海參鮑魚飯

\$588

(三至五人用)



## 「花膠海參鮑魚飯」

採用山東微山湖荷葉，包裹福建有機紅糙米、鱈魚花膠、大連海參及鮑魚，搭配秘製古法黃金蠔油與荷葉飯低溫慢煮，蒸製而成。馥郁的荷葉鮮香滲透入米飯之中，再拌入浙江非遺古法蝦子豉油與金不換，整體味道層次更豐富。



Spicy Choice  
辣味之選



Vegetarian Choice  
素食之選

Please inform us of any food allergies or dietary requirements prior to ordering.  
若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡

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# ROASTED GOLDEN FREE RANGE CHICKEN GALANGA PESTO

烤黃金走地雞・沙薑香草 ( 限定 )  
半隻 Half \$308 / 全隻 Whole \$588  
( 二至五人用 )

## 選用雲浮的「黃金走地雞」

一百天跑山雞，山林散養，攝取天然飼料，肉質緊實細嫩，皮脆脂肪適中，味道鮮美帶有獨特香氣。熟成三天，經三次一百八十度高溫烤焗，將肉汁完美保留，外脆內嫩。



All prices are in Hong Kong Dollars and subject 10% service charge based on original prices.  
所有價目均以港幣計算並需按原價收取加一服務費



立春  
·  
雨水



# BEGINNING OF SPRING RAIN WATER

Spring returns, light rain nourishes, and all things awaken.

春回大地，細雨潤物，萬象更新。

As yang energy begins to awaken, liver fire tends to flare, often manifesting as seasonal allergies and lingering fatigue. Prioritize dishes that nourish blood, regulate liver qi, and invigorate vitality to alleviate spring lethargy.

陽氣初萌，肝火易亢，多見過敏頻發、倦意纏身。宜以養血疏肝之膳調和氣機，佐以益氣醒神之品，緩解春暈為宜。



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# APPETIZER

## 前菜

Seasonal Garden Salad

時令田園沙律



\$88

Signature Salted Egg Yolk Mayonnaise . Prawn Toast

招牌鹹蛋黃蝦滑吐司

\$108

Sauteed Spicy Pork Tendon

重慶辣子猪鼻筋



\$148

Handmade Panzerotti with Yunnan Tomato Sauce

手工意式炸餃子配雲南樹番茄辣醬



\$168

Yunnan Ham with XinJiang Melon in Mint Syrup

雲南火腿配薄荷糖漬新疆蜜瓜

\$188

Sauteed Beef with Mint and Baby Corn

干煸薄荷牛肉

\$238

Beijing Cheese Platter

北京芝士拼盤

\$298

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立夏 · 小滿

# BEGINNING OF SUMMER GRAIN FULL



Summer arrives, grains ripen, and warm winds nurture all things.

夏日初臨，穀物漸盈，風暖萬物長。

Sweltering heat and dampness brew thirst and poor appetite. Opt for cooling meals that dispel summer dampness and revive the spleen, complemented by hydrating ingredients to harmonize the body's exterior.

溽暑燠蒸，易生煩渴納呆。當擇清暑化濕之饌以醒脾開鬱，輔以生津之物，調和腠理為要。



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# APPETIZER

## 前菜

Yunnan Water Bamboo . Maitake with Truffle Tofu Sauce \$188  
雲南茭白 . 舞茸配松露豆腐醬汁 

Pan-fried Dalian Scallops with Salmon Roe . \$258  
Aged Daikon Sauce  
香煎大連帶子配三文魚籽 . 菜脯醬汁

Zhoushan Jellyfish and Shrimp with Hawthorn Jelly . \$258  
Caviar  
舟山海蜇及鮮蝦配山楂啫喱 . 魚子醬

Hamachi Sashimi Prosperity Toss Salad \$258  
油甘魚刺身撈起

Wagyu Tartare with Hunan Burned Pepper \$268  
湖南燒椒風味和牛鞑靼 

Yunnan Ham and Beijing Cheese Platter \$398  
雲南火腿及北京芝士拼盤





立  
秋  
·  
處  
暑

Cool autumn breezes, fading summer heat, and a harvest on the horizon.  
秋風微涼，暑意漸消，豐收在望。

Dryness assaults the lungs, triggering parched coughs and flaky skin. Focus on moistening recipes to nourish lung networks and fortify the spleen, safeguarding respiratory defenses as the core principle.  
燥邪犯肺，易發乾咳膚燥。應食甘潤養陰之方濡澤肺絡，兼補中州之氣，護養肺衛為本。

# BEGINNING OF AUTUMN END OF HEAT





## MAIN COURSES

### 主 菜

- |   |       |
|---|-------|
| Pan-fried Chicken Breast with<br>Guizhou Tomato Sauce . Naan<br>香煎雞胸．貴州番茄醬汁配饅 | \$238 |
| Pan-fried Shrimp and Chongqing Dan Dan Linguine<br>香煎大蝦．重慶擔擔寬麵                | \$268 |
| Dalian Abalone with Yunnan Wild Mushrooms Risotto<br>大連鮑魚．雲南野生菌燴飯             | \$288 |
| Pan-fried Threadfin with Aged Black Tea Sauce<br>香煎馬鮫魚配古樹紅茶醬汁                 | \$288 |
| Roasted Black Pork with Hawthorn Barbecue Sauce<br>烤黑毛豬配山楂燒烤汁                 | \$328 |
| Dalian Xuelong 3A Wagyu Steak with Seasonal Vegetables<br>大連雪龍3A和牛扒配時令蔬菜      | \$368 |
| Pan-fried Lobster with Guizhou Tomato Sauce<br>香煎龍蝦．貴州酸湯醬汁                    | \$428 |



# BEGINNING OF WINTER MINOR SNOW

## 立 冬 · 小 雪

Winter arrives,  
snow promises a fruitful year,  
and all things return to rest.

冬 意 初 至，  
雪 兆 豐 年，  
萬 物 歸 藏。

Bitter cold slows blood and qi flow. Embrace warming dishes that stoke the "gate of life" — kidney essence, paired with Qi-activating ingredients to unblock circulation — guiding the body to withstand winter's chill.  
朔風凜冽，氣血運行遲緩。宜進溫煦命門之珍饈，  
佐行氣活血之味，暢通氣血以禦寒為綱。



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# DESSERT

## 甜品

Seasonal Handmade Ice Cream 時令手工雪糕球	\$88
Sweet Corn Pudding Madeleine 粟米濃湯瑪德琳	\$88
Handmade Cheesecake 手作芝士蛋糕	\$108
Fermented Rice Pudding with Strawberry Ice Cream 酒釀米布丁配士多啤梨雪糕	\$108
Xinjiang Melon Sorbet with Chaoshan Coral Jelly and Chenxiang Tea 新疆蜜瓜雪芭配潮汕海石花啫喱・沉香茶	\$108
Mangosteen Sorbet with Yunnan Snow Swallow 山竹馬蹄雪芭配雲南雪燕	\$108



MULAN  
沐 瀾



ART OF CANTON  
粵 藝 館



SENSU

A member of **THE FOOD Story** group