



MULAN
沐 瀾



ART OF CANTON
粵 藝 館



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APPETIZER

Garlic Prawn

Tiger Prawn . Olive Oil . Sauteed Wild Mushroom

\$168

Burrata Cheese

Deep Fried Asparagus . Olive Oil . Almond

\$188

Crab Meat . Tomato Jelly Salad

Matsuba Crab Meat . Tomato Consomme Jelly

\$188

Steak Tartare

Home Baked Crispy . Egg Yolk

\$218

Huso's Salad

Poached Lobster with Caviar . Nicoise Salad

\$328

PASTA

Fettuccine Portabello e Pomodoro

Tomato Sauce . Parmesan

\$198

Rigatoni Italian Sausage

Pork Sausage . Tomato Sauce

\$218

Spaghetti Al Limone . Seppia . Dry Caviar

Dry Caviar . Cuttlefish . Lemon Cream

\$258

Truffle Abalone Risotto

Huadio Wine . Yunnan Truffle

\$308

Linguine Red Prawn

Spanish Red Prawn . Tomato Sauce . Chilli

\$588

MAIN

Roasted Pork Rack

Thyme Gravy

\$288

Lamb Provencal

Lamb Rack . Bread Crumbs . Pistachio

\$358

Pan Seared Seabass

Chilean Seabass

\$368

Ossobuco

Beef Shank . Porcini Red Wine Sauce . Saffron Risotto

\$388

Signature Roasted Chicken

(Whole Free Range Chicken . Suitable For 4)

Seasonal Vegetables . Wild Mushroom Risotto

\$888

DESSERT

Daily Dessert

Please Check with Our Team

\$98

Baked Chocolate Cake

Baked Chocolate Lava Cake . Mixed Berries

\$108

Soft Serve Ice Cream . Caviar

Caviar . Champagne Jelly

\$128

Dior Egg (Pre-Order Berfore 1 Day)

Mango & Coconut Puree . Champagne Jelly

\$158

Alaska Flambé (Pre-Order Before 1 Day)

Sponge Cake . Caramelized Meringue

\$298

