

午市套餐

Lunch Set

\$178 / 兩道菜 2 Courses

包括前菜 / 湯、主菜、飲品
Included Appetizer / Soup, Main and Drink

\$198 / 三道菜 3 Courses

包括前菜、湯品、主菜、飲品
Included Appetizer, Soup, Main and Drink

前菜

Appetizer

(4選1 Choose One)

雲南繡球菌沙律 · 腐乳蛋黃醬 
Yunnan Cauliflower Mushroom Salad ·
Fermented Bean Curd Mayonnaise

煙鴨胸沙律 · 鎮江油醋汁
Smoked Duck Breast Salad · Zhenjiang Dressing

雞柳蓮藕沙律 · 麻婆豆腐汁 
Sliced Chicken and Lotus Root Salad · Mapo Tofu Sauce

松葉蟹 · 普寧蛋黃醬 · 蓮藕脆片 + \$18
Matsuba Crab Meat · Puning Bean Mayonnaise (ADD \$18)

湯品

Soup

(2選1 Choose One)

時令蔬菜濃湯 
Seasonal Vegetarian Soup

沐瀾時令海味燉湯 + \$28
Seasonal Dried Seafood Soup (ADD \$28)

主菜

Main Course

(4選1 Choose One)

香草沙薑雞 (慢煮雞扒 · 沙薑香茅醬)
Slow-cooked Chicken Fillet · Galanga Pesto

澳洲青口臘味"飯" (臘腸 · 潤腸 · 米型粉)
Mussels · Chinese Sausage · Orzo

柱侯鴨胸 · 陳皮燴飯
Chu Hou Duck Breast · Aged Mandarin Risotto

潮式沙茶鮑魚炒麵 (鮑魚 · 蜆肉 · 沙茶 · 意粉) + \$28 
Abalone · Clams · Savory Sauce · Pasta (ADD \$28)

飲品

Drink

(3選1 Choose One)

美式咖啡 / 沐瀾茗茶 / 冷泡茶
Americano / House Chinese Tea / Cold-brew Tea
(鮮奶咖啡 + \$18 / 手工汽泡果茶 + \$28 / 三得利特選級生啤 + \$38)
(Latte ADD \$18 / Craft Sparkling Fruit Tea ADD 28 / Suntory Draft Beer ADD \$38)

加配 *Add On*

油炸鬼 · 欖菜忌廉芝士
Toast · Chinese Olive Vegetables
Cream Cheese

\$22

椰汁泡沫紅豆沙
Red Bean Soup · Coconut Foam

\$28

時令蔬菜 · 瑤柱忌廉汁
Seasonal Vegetables ·
Dried Scallop Cream Sauce

\$38

沐瀾自家製蛋糕
Mulan Homemade Cake

\$38



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

MULAN

沐瀾

中菜西造

A PERFECT FUSION OF EASTERN &
WESTERN CULTURES



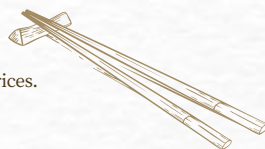
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所有價目均以港幣計算並需按原價收取加一服務費

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.



招牌午市套餐

Signature Lunch Set

\$298 / 位 Person

前菜

Appetizer

(4選1 Choose One)

雲南茭白·舞茸·松露豆腐醬汁 
Yunnan Water Bamboo . Maitake . Truffle Tofu Sauce

松葉蟹·普寧蛋黃醬·蓮藕脆片
Matsuba Crab Meat . Puning Bean Mayonnaise

湖南燒椒牛鞭鞭·蓮藕脆片 
Beef Tartare . Hunan Burned Pepper

鴨泡膠·燉蛋 + \$48
Fish Maw . Steamed Egg Custard (ADD \$48)

湯品

Soup

(2選1 Choose One)

時令蔬菜濃湯 
Seasonal Vegetarian Soup

沐瀾時令海味燉湯 + \$28
Seasonal Dried Seafood Soup (ADD \$28)

主菜

Main Course

(5選1 Choose One)

澳洲保潔豚肉眼·惠州梅菜汁
Slow-cooked Australian Pork Loin . Preserved Mustard Greens

香煎時令魚柳·鹹酸菜·貴州酸湯醬 
Pan-seared Black Cod Fillet . Guizhou Sour Sauce

乳鴿釀鮑魚·臘味米型粉·紅酒西梅汁
Pigeon Stuffed Abalone . Chinese Sausage . Orzo . Red Wine Plum Sauce

香煎安格斯肉眼 (澳洲黑安格斯肉眼·芫茜青醬) + \$98
Black Angus Rib Eye . Coriander Chimichurri (ADD \$98)

海皇金子拌意麵 (西班牙紅蝦蝦籽意粉) + \$198
Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta (ADD \$198)

飲品

Drink

(3選1 Choose One)

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辣味之選 Spicy Choice



素食之選 Vegetarian Choice

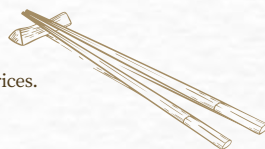
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