

MULAN

沐 瀾

中 菜 西 造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES



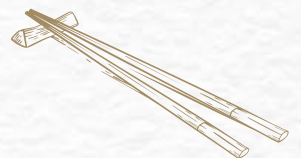
日月精華・四珍匯萃

匯聚鮑魚、海參、魚翅與花膠，承載山海之珍，汲日月之華，蘊含高蛋白等珍貴營養
性溫不燥，能滋陰養顏、強身健體、增強免疫，自古為御膳首選，歷代珍饈
質地柔潤味濃，為宴席中的極品之選

Essence of Sun and Moon · Treasures of the Sea

A luxurious harmony of abalone, sea cucumber, shark fin, and fish maw—gathering the finest gifts of land and sea, infused with the essence of nature. Rich in high-quality protein and essential nutrients, it nourishes the body, enhances immunity, and promotes radiant beauty.

Warm and gentle in nature, this delicacy has long graced imperial banquets and remains a crown jewel of Chinese cuisine.



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晚市套餐

福建連江鮑魚

大連長海縣刺參

山東東平魚翅

餐前小食 *Amuse Bouche*

鴛鴦和牛多士
Yuenyeung Wagyu Toast

頭盤 *Starter* (4選1 Choose One)

麻辣虎蝦 (炸虎蝦、麻辣蛋黃醬) 
Deep Fried Prawn . Chilli Mayonnaise

南乳溫拌鮑魚 (千張、鮑魚)
Abalone . Nam Yu Sauce

涼拌蘆筍豆腐沙律 (雲南蘆筍、萵菜、薏米、豆腐、油醋汁) 
Asparagus Tofu . Barley Salad

牛肝菌鮑汁堂弄花膠 (雲南產牛肝菌、蠔皇鮑汁、鴨泡膠) +另加 \$58
Braised Fish Maw . Porcini Abalone Sauce (ADD \$58)

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 +另加 \$28
Seasonal Dried Seafood Soup (ADD \$28)

主菜 *Main Course* (7選1 Choose One)

低溫慢煮豚肉眼 (加拿大保潔豚肉眼、雷椒牛油果醬)
Slow-cooked Pork Loin . Mustard Green Sauce

貴州蕃茄酸菜魚 (香煎鱈魚柳、鹹酸菜、貴州酸湯)
Pan-seared Black Cod Fillet . Chaoshan Aged Daikon Sauce

香草油鴨脾 (慢煮法式油封鴨脾、芫茜青醬)
Duck Leg Confit . Coriander Chimichurri

陳年花雕黃金走地雞 · 沙薑香草 (2人用)
Roasted Golden Free Range Chicken . Galanga Pesto

烤日山A4和牛 (日山A4和牛、柱侯燒汁) +另加 \$88
Roasted Hiyama A4 Wagyu . Chu Hou Gravy (ADD \$88)

香烤龍蝦 (龍蝦、四季豆忌廉汁) +另加 \$128
Pan-seared Lobster with Green Bean Cream Sauce (ADD \$128)

參 · 和牛 (烤日山A4和牛、大連遼參、蠔皇鮑汁) +另加 \$188
Surf and Turf (Roasted Hiyama A4 Wagyu . Braised Sea Cucumber . Beef Jus)
(ADD \$188)

主食 *Staple Food* (2選1 Choose One)

雲南野生菌燴飯 (雲南產舞茸、蟲草花、金耳、松露)
Yunnan Wild Mushroom . Risotto

魚翅撈飯 (金勾翅、蟲草花燴飯) +另加 \$98
Shark Fin Risotto . Abalone Sauce (ADD \$98)

甜品 *Dessert* (2選1 Choose One)

紅豆沙 (椰子泡沫、紅豆)
Red Bean Soup . Coconut Foam

自家製芝士蛋糕
Signature Homemade Cheesecake

\$428 / 三道菜 3 Courses

包括頭盤、湯品及主菜 Included Appetiser ,Soup and Main

\$568 / 六道菜 6 Courses

沐瀾茗茶小芥 House Tea Pickles

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

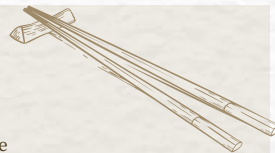
Please inform us of any food allergies or dietary requirements prior to ordering.



辣味之選
Spicy Choice



素食之選
Vegetarian Choice



Dinner Set
晚市套餐

浙江舟山花膠

福建連江鮑魚

大連長海縣刺參

山東東平魚翅

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頭盤 *Starter*

魚子醬吞拿魚多士 (吞拿魚腩他他、油炸鬼多士)
Tuna Tartare . Caivar . Toast

沙律 *Salads*

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

炸物 *Fried*

金沙虎蝦 (天婦羅虎蝦、鹹蛋黃醬)
Tempura Tiger Prawns . Salted Egg Yolk Sauce

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 +另加 \$28
Seasonal Dried Seafood Soup (ADD \$28)

珍饈 *Seafood*

松露瑤柱花膠·砂爆魚肚羹炒蛋
2 Style Fish Maw . Conpoy . Corn . Scrambled Eggs with Truffle

漬果 *Assorted Pickles*

薄荷糖漬新疆蜜瓜
Xinjiang Melon in Mint Syrup

主菜 *Main Course*

(3選1 Choose One)

陳年花雕黃金走地雞·沙薑香草 (2人用)
Roasted Golden Free Range Chicken . Galanga Pesto

貴州蕃茄酸菜魚 (香煎鱈魚柳、鹹酸菜、貴州酸湯)
Pan-seared Black Cod Fillet . Chaoshan Aged Daikon Sauce

燴牛面頰·柱侯燒汁
Braised Beef Cheek . Chu Hou Sauce

主食 *Staple Food*

(2選1 Choose One)

雲南野生菌燴飯 (雲南產舞茸、蟲草花、金耳、松露) 
Yunnan Wild Mushroom . Risotto

武漢鮑魚熱乾麵 (名古屋平烏冬、胡麻醬) +另加 \$38
Abalone . Sesame Sauce . Flat Udon (ADD \$38)

甜品 *Dessert*

(2選1 Choose One)

自家製芝士蛋糕
Signature Homemade Cheesecake

山竹馬蹄雪芭配雲南雪燕 +另加 \$28
Mangosteen Sorbet with Yunnan Snow Swallow (ADD \$28)

\$888 / 位 Person



素食之選 Vegetarian Choice

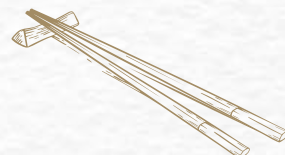
沐瀾茗茶 House Tea

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Dinner Set
晚市套餐

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頭盤 *Starter*

生醃北海道甘蝦三文魚籽
Marinated Hokkaido Sweet Shrimp with Salmon Roe

炸物 *Fried*

吉列關西遼參
Gillette Guanxi Sea Cucumber

珍饈 *Seafood*

松露瑤柱花膠・砂爆魚肚羹炒蛋
2 Style Fish Maw . Conpoy . Corn .
Scrambled Eggs with Truffle

潮式沙茶5頭鮑魚 (5頭鮑魚、沙茶、脆米花)
5-head Abalone . Savory Sauce . Rice Krispies

湯品 *Soup*

沐瀾時令海味燉湯
Seasonal Dried Seafood Soup

漬果 *Assorted Pickles*

薄荷糖漬新疆蜜瓜
Xinjiang Melon in Mint Syrup

主菜 *Main Course*

(2選1 Choose One)

香烤龍蝦 (龍蝦、舞茸配松露豆腐醬汁)
Pan-seared Lobster . Truffle Tofu Sauce

烤日山A4和牛 (日山A4和牛、柱侯燒汁)
Roasted Hiyama A4 Wagyu . Chu Hou Gravy

主食 *Staple Food*

冰花煎金勾翅蟲草花燜飯
Fried Shark Fin with Cordyceps Flower Rice

甜品 *Dessert*

山竹馬蹄雪芭配雲南雪燕
Mangosteen Sorbet with Yunnan Snow Swallow

\$1388 / 位 Person

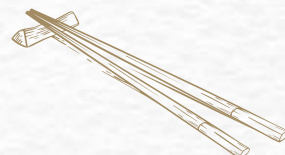
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浙江舟山花膠

福建連江鮑魚

大連長海縣刺參

山東東平魚翅