

新春套餐
Chinese New Year Set

MULAN
沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

(4位用)

沐瀾撈起·蕃茄油醋汁 (龍蝦、花膠、木耳、青瓜、蛋絲、紫椰菜、蓮藕脆片、甘筍、法邊豆、波椒、天使麵、炸芋頭絲)

Mulan "Lo Hei" Style Platter (Lobster, Fish Maw, Fungus Mushroom, Cucumber, Shredded Eggs, Red Cabbage, Lotus Root Chips, Carrot, Fine Beans, Bell Pepper, Angel Hair Pasta, Crispy Shredded Taro, Tomato Dressing)

湯品 *Soup*

(2選1 Choose One)

時令蔬菜濃湯 

Seasonal Vegetarian Cream Soup

沐瀾海虎魚翅燉湯 +另加 \$38

Seasonal Premium Dried Seafood Soup (ADD \$38)

珍饈 *Seafood*

(4選1 Choose One)

鮑魚·蟹粉·燉蛋

Abalone . Crab Roe . Steamed Egg Custard

鴨泡膠·蟹粉·燉蛋 +另加 \$68

Fish Maw . Crab Roe . Steamed Egg Custard (ADD \$68)

海虎翅·蟹粉·燉蛋 +另加 \$88

Shark Fin . Crab Roe . Steamed Egg Custard (ADD \$88)

關西遼參·蟹粉·燉蛋 +另加 \$98

Sea Cucumber . Crab Roe . Steamed Egg Custard (ADD \$98)

主菜 *Main Course*

(每2位選1)

(Choose 1 for Every 2 People)

西鳳脆香雞·沙薑香草醬 (2人用)

Roasted Golden Free Range Chicken . Galanga Pesto (Suitable For 2)

土匪原條牛肋骨 (2人用)

Grilled Beef Ribs . Xinjiang Style (Suitable For 2)

主食 *Staple Food*

(2選1 Choose One)

西班牙八爪魚臘味"飯" (臘腸、潤腸、米型粉)

Spanish Octopus . Chinese Sausage . Orzo

西班牙紅蝦香蒜蝦籽意粉 +另加 \$198

Spanish Red Prawn . Garlic Shrimp Roe Sauce . Pasta (ADD \$198)

甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙

Red Bean Soup . Coconut Foam

蜜糖紫薯海參龜苓膏 +另加 \$38

Tortoise Jelly . Purple Sweet Potato . Honey . Meringue (ADD \$38)

\$2688 / 4位用 For 4



素食之選 Vegetarian 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.



馬年大吉

喜迎新春

Happy New Year

Dinner Set
晚市套餐

MULAN
沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

(4選1 Choose One)

涼拌蝦仁蓮藕·麻婆豆腐汁 

Shrimp & Lotus Root Salad . Mapo Tofu Sauce

涼拌發達銀耳沙律 

White Fungus . Feta Cheese Salad

澳洲青口·松露豆腐汁

Poached Mussels . Truffle Tofu Sauce

花膠·雲南產牛肝菌·蠔皇鮑汁 +另加 \$68

Braised Fish Maw . Porcini Abalone Sauce (ADD \$68)

湯品 *Soup*

(2選1 Choose One)

田園豐收湯 

應季順福湯 +另加 \$28

Seasonal Vegetarian Soup Seasonal Dried Seafood Soup (ADD \$28)

珍饈 *Seafood*

金沙裹玉雲 (蟹粉、砂爆魚肚、炒滑蛋)

Fish Maw . Scrambled Eggs with Crab Roe

主菜 *Main Course*

(7選1 Choose One)

澳洲保濕豚肉眼·雷椒牛油果醬 

Slow-cooked Australian Pork Loin . Pepper Guacamole

慢煮法式油封鴨脾·芫茜青醬

Duck Leg Confit . Coriander Chimichurri

香煎鱈魚柳·貴州酸湯醬 

Pan-seared Black Cod Fillet . Guizhou Sour Sauce

燴澳洲牛面頰·柱侯燒汁

Braised Australian Beef Cheek . Chu Hou Sauce

澳洲M9和牛西冷·XO醬荷蘭汁  +另加 \$98

Roasted Australian M9 Wagyu Sirloin . XO Hollandaise Sauce (ADD \$98)

香烤龍蝦尾·四季豆忌廉汁 +另加 \$128

Pan-seared Lobster Tail . Green Bean Cream Sauce (ADD \$128)

參和牛 (烤日山A4和牛、大連遼參) +另加 \$198

Surf and Turf (Roasted Hiyama A4 Wagyu . Braised Sea Cucumber) (ADD \$198)

主食 *Staple Food*

(2選1 Choose One)

雲南野生菌燴飯 (雲南產舞茸、牛肝菌、蟲草花、金耳、松露) 

Yunnan Wild Mushroom . Risotto

海虎拌金花 (海虎魚翅、西京龍蝦忌廉汁、蟲草花燴飯) ---- +另加 \$98

Shark Fin . Lobster Cream Sauce . Cordyceps Flower Rice (ADD \$98)

甜品 *Dessert*

(2選1 Choose One)

椰雲捧月 (椰汁泡沫紅豆沙)

Red Bean Soup . Coconut Foam

花月錦繡 (柚子玫瑰花椒芝士餅) +另加 \$18

Yuzu . Rose . Sichuan Pepper Cheesecake (ADD \$18)

\$688 / 位 Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

圖片只供參考 Images are for reference only

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