

Dinner Set
晚市套餐

MULAN
沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

頭盤 *Starter*

(6選1 Choose One)

西班牙白毛豬風乾火腿·油炸鬼多士

Jamón Serrano Ham . Toast

欖菜雞卷·腐乳蛋黃醬

Sous Vide Preserved Mustard Greens Chicken Marble .
Fermented Bean Curd Mayonnaise

涼拌發達煙鴨胸 (萵菜、煙鴨胸、發達芝士、油醋汁)

Smoked Duck Breast . Feta Cheese Salad

涼拌蝦仁蓮藕·生醃撈汁

Shrimp & Lotus Root Salad . Lime Soy Sauce

干焗薄荷牛面頰 

Sauteed Beef Cheek with Mint (ADD \$28) +另加 \$28

紅油八爪魚 

Octopus . Chili Sauce (ADD \$48) +另加 \$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

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

珍饈 *Seafood*

(4選1 Choose One)

鮑魚·燉蛋

Abalone . Steamed Egg
Custard

魚翅·燉蛋

Shark Fin . Steamed Egg
Custard (ADD \$88) +另加 \$88

鴨泡膠·燉蛋 --- +另加 \$78

Fish Maw . Steamed Egg
Custard (ADD \$78)

關西遼參·燉蛋

Sea Cucumber . Steamed Egg
Custard (ADD \$98) +另加 \$98

主菜 *Main Course*

(6選1 Choose One)

澳洲保潔豚肉眼·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·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

澳洲M9和牛西冷·XO醬荷蘭汁 

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

海皇金子拌意麵 (西班牙紅蝦蝦籽意粉)

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

甜品 *Dessert*

(2選1 Choose One)

椰汁泡沫紅豆沙

Red Bean Soup . Coconut Foam

柚子玫瑰花椒芝士餅

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

\$388 / 三道菜 3 Courses

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

\$568 / 五道菜 5 Courses

 辣味之選 Spicy Choice

 素食之選 Vegetarian Choice

圖片只供參考 Images are for reference only

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.



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頭盤 *Starter*

24個月西班牙黑毛豬火腿·油炸鬼多士
24 Month Iberico Ham · Toast

海鮮 *Seafood*

西班牙八爪魚·紫蘇·腐乳蛋黃醬
Octopus · Perilla · Fermented Bean Curd Mayonnaise

珍饈鮮味

Premium Dried Seafood

(3選1 Choose One)

鴨泡膠·燉蛋
Fish Maw · Steamed Egg Custard

魚翅·燉蛋 +另加 \$88
Shark Fin · Steamed Egg Custard (ADD \$88)

關西遼參·燉蛋 +另加 \$98
Sea Cucumber · Steamed Egg Custard (ADD \$98)

湯品 *Soup*

沐瀾時令海味燉湯
Seasonal Dried Seafood Soup

鴿中寶 *Signature Dish*

乳鴿釀鮑魚·紅酒西梅汁
Pigeon Stuffed Abalone · Red Wine Plum Sauce

清爽凍湯 *Refreshing*

西班牙凍湯
Spanish Chilled Soup

主菜 *Main Course*

(2選1 Choose One)

香烤龍蝦·XO醬荷蘭汁 
Pan-seared Lobster · XO Hollandaise Sauce

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

主食 *Staple Food*

雲南牛肝菌·舞茸·松露花雕燴飯 
Yunnan Wild Mushroom · Truffle · Risotto

海皇金子拌意麵 (西班牙紅蝦意粉) +另加 \$198
Spanish Red Prawn · Garlic Shrimp Roe Sauce · Pasta (ADD \$198)

甜品 *Dessert*

鐵觀音慕絲蛋糕·杞子醬
Tieguanyin Tea Mousse Cake · Goji Berry Jam

\$1088 / 位 Person



辣味之選 Spicy Choice



素食之選 Vegetarian Choice

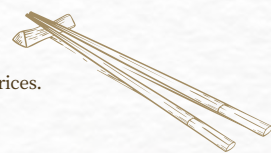
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頭盤 Starter

(2選1 Choose One)

涼拌輕煎吞拿魚菲達銀耳

(萵菜、銀耳、菲達芝士、油醋汁)

Seared Tuna . White Fungus . Feta Cheese Salads

琉璃珊瑚盞

(生醃北海道甘蝦薄片、三文魚籽)

Marinated Hokkaido Sweet Shrimp with Salmon Roe

珍饈 Seafood

(4選1 Choose One)

鮑魚·燉蛋

Abalone . Steamed Egg Custard

鴨泡膠·燉蛋 ----- +另加 \$78

Fish Maw . Steamed Egg Custard (ADD \$78)

魚翅·燉蛋 ----- +另加 \$88


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

關西遼參·燉蛋 ----- +另加 \$98

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

湯品 Soup

(2選1 Choose One)

田園豐收湯 

Seasonal Vegetarian Soup

應季順福湯

Seasonal Dried Seafood Soup

主菜 Main Course

(2選1 Choose One)

西鳳脆香雞 (2人用)

Roasted Golden Free Range Chicken .

Galanga Pesto

土匪原條牛肋骨 (2人用) -----+另加 \$228

Grilled Beef Ribs . Xinjiang Style (ADD \$228)

主食 Staple Food

(2選1 Choose One)

青口臘味煲仔飯 (2人用)

Mussels . Chinese Sausage . Claypot Rice

海皇金子拌意麵

(西班牙紅蝦意粉, 2人用) ----- +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 \$18

Tortoise Jelly . Purple Sweet Potato . Honey .

Meringue (ADD \$18)

原價 Original Price

\$1888 / 2位 2Person

會員價 Member Price

\$1388 / 2位 2Person

"In every bite,with your Lover "Wine Pairing with Riesling Lover " Rieslingfreak No.55 Clare Valley Grower's" (ADD \$488)

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素食之選 Vegetarian Choice

