

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.



Lunch Set

午市套餐

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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前菜 Appetizer

(4選1 Choose One)

翡翠白玉盤沙律 (雲南蘆筍、萵苣、薏米、豆腐、油醋汁) (S)

Asparagus Tofu . Barley Salad

紅火耀青雲 (天婦羅虎蝦、燒椒風味蛋黃醬) (S)

Deep-fried Prawn . Hunan Burned Pepper

魚躍滿堂紅 (吞拿魚腩他他、饅頭多士)

Tuna Tartare . Dried Radish . Toast

麻辣灼魚肚 (素毛肚、千張、砂爆魚肚、白灼汁) +另加 \$38 (S)

Poached Fish Maw in a Spicy and Numbing Broth (ADD \$38)

湯品 Soup

(2選1 Choose One)

田園豐收湯 (時令蔬菜濃湯) (S) 應季順福湯 (沐瀾時令海味燉湯) +另加 \$38

Seasonal Vegetarian Soup

Seasonal Dried Seafood Soup (ADD \$38)

主菜 Main Course

(8選1 Choose One)

松露花雕玉瓊薈 (雲南產牛肝菌、舞茸、松露花雕燴飯) (S) ----- \$228

Yunnan Wild Mushroom . Truffle . Risotto

鮑財臘味"飯" (鮑魚、臘腸、潤腸、米型粉) ----- \$288

Abalone . Chinese Sausage . Orzo

沙茶繞金膠 (花膠、蜆肉、潮式沙茶、意粉) ----- \$328

Fish Maw . Clams . Savory Sauce . Pasta

金濤海意盤 (金耳、青口、蟹粉、意粉) ----- \$398

Yunnan Golden Fungus . Mussels . Crab Roe Sauce . Pasta

黃酒赤吉慶 · 蟲草花燜飯 (慢煮雞扒、糯米黃酒汁) ----- \$248

Slow-cooked Chicken Fillet . Hakka Yellow Wine Sauce . Cordyceps Flower Rice

豐頤圓滿燴 · 蟲草花燴飯 (燴牛面頰、梅菜燒汁) ----- \$298

Braised Beef Cheek . Meicai Gravy . Cordyceps Flower Rice

紅運當頭魚 · 蟲草花燴飯 (香煎時令魚柳、鹹酸菜、貴州酸湯) (S) ----- \$338

Pan-seared Daily Catch Fillet . Chaoshan Aged Daikon Sauce . Cordyceps Flower Rice

天成龍鳳燴 · 蟲草花燴飯 (澳洲M9和牛、XO醬荷蘭汁) (S) ----- \$488

Roasted Australian M9 Wagyu . XO Hollandaise Sauce . Cordyceps Flower Rice

蟲草花燴飯可升級至蟹粉蟲草花燴飯 +另加 \$48

Upgrade to Cordyceps Flower Rice with Crab Roe (ADD \$48)

加配 Add On

冷泡茶 +另加 \$12

Cold-brew Tea (ADD \$12)

手工汽泡果茶 +另加 \$28

Craft Sparkling Fruit Tea (ADD \$28)

美式咖啡 +另加 \$12

Americano (ADD \$12)

椰汁泡沫紅豆沙 +另加 \$38

Red Bean Soup . Coconut Foam (ADD \$38)

鮮奶咖啡 +另加 \$18

Latte (ADD \$18)

自家製芝士蛋糕 +另加 \$38

Signature Homemade Cheesecake (ADD \$38)

(S) 辣味之選 Spicy Choice

(V) 素食之選 Vegetarian Choice

沐瀾茗茶 House Chinese Tea

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.

