

# MULAN

## 沐 瀾

中 菜 西 造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES



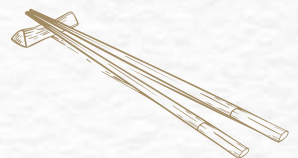
### 日月精華・四珍匯萃

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、萵菜、薏米、豆腐、油醋汁)   
Asparagus Tofu . Barley Salad

紅火耀青雲 (天婦羅虎蝦、燒椒風味蛋黃醬)   
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、干張、砂爆魚肚、白灼汁) +另加 \$38   
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)   
Seasonal Vegetarian Soup

應季順福湯 (沐瀾時令海味燉湯) +另加 \$38  
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)  ----- \$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·蟲草花燴飯 (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)  ----- \$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)  ----- \$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)

美式咖啡 +另加 \$12  
Americano (ADD \$12)

鮮奶咖啡 +另加 \$18  
Latte (ADD \$18)

手工汽泡果茶 +另加 \$28  
Craft Sparkling Fruit Tea (ADD \$28)

椰汁泡沫紅豆沙 +另加 \$38  
Red Bean Soup . Coconut Foam (ADD \$38)

自家製芝士蛋糕 +另加 \$38  
Signature Homemade Cheesecake (ADD \$38)



辣味之選 Spicy Choice



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.

