

MULAN

沐瀾

中菜西造

A PERFECT FUSION OF EASTERN & WESTERN CULTURES

Mother's Day Dinner Set

母親節晚市套餐

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

前菜 *Appetizer*

(6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 Salad

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

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

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*

五指毛桃佛手瓜花膠螺片燉湯
Seasonal Dried Seafood Soup

沐瀾鴿中寶 *Signature Dish*

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

主菜 *Main Course*

(6選1 Choose One)

澳洲保濕豚肉眼 . 惠州梅菜汁
Slow-cooked Australian Pork Loin . Preserved Mustard Greens

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

西鳳脆香雞 . 沙薑香草醬 (二人用)
Roasted Golden Free Range Chicken . Galanga Pesto (Suitable For 2)

澳洲M9和牛西冷 . 柱侯燒汁 +另加 \$98
Roasted Australian M9 Wagyu Sirloin . Chu Hou Gravy (ADD \$98)

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

甜品 *Dessert*

(3選1 Choose One)

椰汁泡沫燕窩紅豆沙
Red Bean Bird's Nest Soup . Coconut Foam

合桃紅棗糕 . 薑汁蛋白霜
Walnut and Red Date Cake with Ginger Meringue

蜜糖紫薯燕窩海參龜苓膏 +另加 \$28
Tortoise Jelly . Bird's Nest . Purple Sweet Potato . Honey . Meringue (ADD \$28)

\$598 / 位 Person



辣味之選 Spicy Choice



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.

