



# MULAN

## 沐瀾

### Snack 小食

鹹蛋黃蝦滑吐司 Salted Egg Yolk Mayonnaise . Prawn Toast	\$68
佛卡夏配黑醋汁 Focaccia with Balsamico	\$88
粟米濃湯瑪德琳 Sweet Corn Pudding Madeleines	\$68
辣子豬鼻筋 Spicy Pork Tendons	\$148
火腿配蜜瓜 Ham and Melon	\$188
干煸薄荷牛肉 Sauteed Beef with Mint . Baby Corn	\$208
北京芝士拼盤 Beijing Cheese Platter	\$298

### Appetizer 前菜

時令湯 ( 100毫升 / 每位 ) Seasonal Soup ( 100ml / Per Person )	\$98
茭白 . 舞茸配松露豆腐醬汁  Water Bamboo . Maitake with Truffle Tofu Sauce	\$128
紫蘇五指毛桃鴨胸沙律配鴨腿春卷 Duck Breast Salad with Duck Leg Spring Roll	\$138
大連雪龍3A和牛燒椒韃靼 3A Beef Tartare with Roasted Pepper	\$218
雪蟹肉配南北杏仁醬汁 Snow Crab Meat with Apricot Kernel Sauce	\$228
甜蝦韃靼配四川魚子醬 Shrimp Tartare with Sichuan Caviar	\$228
香煎帶子配三文魚籽菜脯醬汁 Pan-fried Scallops with Salmon Roe and Aged Daikon Sauce	\$268
撈起魚生 Slaw Sashimi	\$308

### Main Courses 主菜

鹹蛋黃松子仁天使麵 Salted Egg Yolk and Pine Nuts Capellini	\$188
甜醋燴豬後腿肉配新疆烤饅 Stewed Pork Knuckle . Ginger and Sweetened Vinegar with Naan	\$266
鮑魚野生菌燴飯  Abalone with Stewed Wild Mushrooms Rice	\$286
福建黃魚配貴州酸湯醬汁 Fujian Yellow Croaker with GuiZhou Sour Sauce	\$308
大連雪龍3A牛腹心肉配蘿蔔 Dalian Xuelong 3A Flap Meat with Turnip	\$328

### Family Style 家庭式

( 3-4人份量 ) ( Sharing for 3-4 )

多寶魚 . 魚子醬 . 甘樹子 Turbot . Caviar . Cordia Berry	\$398
福建槍魷魚 . 廣式臘腸 . 白芸豆 Fujian Spear Squid . Chinese Sausage . White Kidney Bean	\$398
烤三黃雞 . 沙薑香草 ( 限定 ) Roasted Sanhuang Chicken . Galanga Pesto	\$368 / \$688 半只 Half / 全只 Whole
大連帶骨肉眼 ( 1kg ) . 玉米筍 ( 限定 ) Dalian Bone in Ribeye ( 1kg ) . Baby Corn	\$1,388

### Dessert 甜品

山竹馬蹄雪芭配雪燕 Mangosteen Sorbet with Snow Swallow	\$98
黑芝麻芝士蛋糕 Black Sesame Cheesecake	\$108
南瓜肉桂塔配姜撞奶雪糕 Pumpkin Cinnamon Tart with Ginger Ice Cream	\$128



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.

 辣味之選 Spicy Choice

 素食之選 Vegetarian Choice