

ENTRÉE/APPETIZERS 头盘

BURRATA , CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD 醬香牛乳芝士炸糧 **\$29**

SHREDDED ROASTED DUCK & JELLY FISH 涼拌海蜆火鴨絲 **\$32**

LAMB LOIN , MONGOLIAN SAUCE, CONDIMENTS & MANDARIN PANCAKES (4) 羊柳薄餅 **\$32**

STEAMED HALF SHELL ABROLHOS ISLAND SCALLOPS W/ HOUSE XO SAUCE & VERMICELLI (2/4) 極品醬粉絲蒸帶子 **\$19/38**

SCALLOP & PRAWN SAN CHOY BOW (2) 瑤柱鮮蝦生菜包 **\$21**

CHICKEN SAN CHOY BOW (2) (V0) 雞茸生菜包 **\$18**

TEMPURA TIGER JADE ABALONE, SALT & PEPPER (4) 黃金脆香青邊鮑 **\$39**

SOUP 湯羹 (PER PERSON)

SLOW COOKED FISH MAW(FA GUA) , SHRIMP & ENOKI MUSHROOM 養顏金針花膠魚肚羹 **\$19**

CHICKEN MINCE, SCRAMBLED EGG WHITE & SWEET CORN 雞茸玉帶粟米羹 **\$12**

VEGETARIAN HOT & SOUR SOUP CARROT, BAMBOO SHOOTS & EAR WOOD (V) 木耳笋丝酸辣汤 **\$16**

DIM SUM 點心

MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS (3) (GF) (V) 香菇蘆筍餃 **\$16**

STEAMED DIM SUM PLATTER (8) A SELECTION OF TODAY'S SPECIALTIES· 今日精選蒸點心拼盤 **\$36**

DEEP-FRIED DIM SUM PLATTER (8) A SELECTION OF TODAY'S SPECIALTIES 今日精選炸點心拼盘 **\$25**

POULTRY 家禽

ROASTED MAREMMA DUCK (TWO COURSES) HALF/WHOLE 港式明爐片皮鴨 (兩味) 半隻/一隻 **\$56/98**

1ST COURSE: DUCK PANCAKE WITH CONDIMENTS **2ND COURSE:** CHOICE OF DUCK SAN CHOY BAO OR CRISPY NOODLES WITH SHREDDED DUCK

PLUM DUCK, THREE CUPS SAUCE 台式酸梅三杯鴨 **\$36**

FREE- RANGE SALT BAKED CHICKEN, SAND GINGER PASTE HALF/WHOLE 沙姜鹽焗走地雞 半隻/一隻 **\$38/68**

STEAMED CHICKEN ON LOTUS LEAF , CORDYCEPS FLOWER & SHIITAKES 蟲草花冬菇荷葉蒸雞 **\$38**

BRAISED CHICKEN & ABALONES, SUPREME OYSTER SAUCE 鮑魚燜雞 **\$56**

CRISPY SKIN BONELESS CHICKEN, SPRING ONION OIL, CARAMELIZED VINEGAR, PINEAPPLES 菠萝脆皮無骨山东鸡 **\$35**

KUNG PAO CHICKEN, CRUNCHY CASHEW NUTS, DRIED CHILLIES & SZECHUAN PEPPER 宮爆腰果雞丁 **\$35**

HAND PULLED SMOKED CHICKEN, JELLYFISH, AGED GINGER & SESAME OIL 海蜆手撕鹽焗雞 **\$42**

LEMONGRASS QUAIL , SALT & PEPPER (3) 椒鹽香茅鷄鶉 (3隻) **\$38**

PORK 猪

SLOW COOKED PORK SPARE RIBS, OSMANTHUS & SUPREME SAUCE 宫廷桂花醬燒骨 **\$39**

HONEY PEPPER PORK RIBS 蜜椒骨 **\$39**

CRISPY PORK RIBS, BRAISED CANTONESE BEAN CURD CHEESE 南乳小排 **\$39**

SALT & PEPPER SHORT RIBS, GARLIC & HERBS 椒鹽蒜香骨 **\$39**

SWEET & SOUR PORK TENDERLOIN, STRAWBERRY & PINEAPPLE 鳳梨鮮果咕嚕肉 **\$36**

BEEF & LAMB 牛/羊

SLOW COOKED ANGUS BEEF RIB, BLACK PEPPER GRAVY 黑椒紅燜恩格斯牛肋排 **\$52**

BRAISED WAGYU BEEF, MELLOW SAKE DAIGINJO 清酒和牛粒 **\$43**

ANGUS BEEF CUBES, BASIL & SUPREME SOY SAUCE 金不換頭抽香爆牛粒 **\$43**

ANGUS BEEF CUBES, HOUSE WASABI MAYO 芥末恩格斯草牛粒 **\$43**

WAGYU DICES ON SIZZLING HOT PAN, BLACK PEPPER SAUCE 黑椒铁板和牛 **\$43**

WOK TOSSED LAMB TENDERLOIN FILLETS & LEEK 馳名蔥爆羊柳 **\$42**

LAMB TENDERLOIN FILLETS ON SIZZLING HOT PAN , MONGOLIAN STYLE 鐵板蒙古羊柳 **\$42**

FISH 鱼

SALT & PEPPER WHITEBAIT 椒鹽白帆魚 **\$39**

LIGHTLY GRILLED LING FISH FILLETS, SWEET & SOUR SAUCE 香蘇酸甜新西蘭鱈魚塊 **\$42**

BARRAMUDI (CATCH OF THE DAY) 游水明曹 (750–850G) **\$68**

PREPARATION: STEAMED WITH GINGER & SHALLOT OR BLACK SOYA BEAN OR DRIED ORANGE PEEL 清蒸 (姜蔥 或 豆豉 或 陳皮)

CORAL TROUT (CATCH OF THE DAY) 游水東星斑 **MP 市场价**

ONE COURSE: PREPARATION: STEAMED WITH GINGER & SHALLOT OR STEAMED WITH GARLIC & DRIED ORANGE PEEL 一味: 姜蔥蒸 或 蒜子陳皮

TWO COURSES: 兩味 COURSE 1 : STIR -FRIED FISH FILLET 一道: 炒球 **COURSE 2: PREPARATION :** BRAISED FISH HEAD & BELLY IN CLAY POT OR STEAMED FISH HEAD & BELLY , GINGER & SHALLOT 二道: 蒸頭腩或紅燒

SEAFOOD/CATCH OF THE DAY

生猛海鮮

TASMANIAN SOUTHERN ROCK LOBSTERS 塔斯馬尼亞亞紅龍	MP 市场价
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MUD CRAB 肉蟹	MP 市场价
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PREPARATION: GINGER & SHALLOT/ SALT & PEPPER/ GARLIC BUTTER/ TYPHOON SHELTER/ SINGAPORE STYLE/ GOLDEN SANDS, MINCED CHICKEN & VERMICELLI/ HOUSE XO SAUCE / SALTY EGG YOLK 烹飪方式: 姜蔥爆·椒鹽·蒜子牛油·避風塘·星洲·金沙肉末粉絲煲·XO極品醬·金衣

EXTRA \$15 FOR E- FU NOODLES OR FRIED BREAD 伊麵底或黃金小饅頭 \$15

STIR FIRED PIPI (500G) , HOUSE XO SAUCE XO 極品醬炒蜆 **\$68**

EXTRA \$15 FOR VERMICELLI + \$15 煎米粉底

SEAFOOD 其他海鮮

ORGANIC CAULILINI & SCALLOPS STIR-FRY, GINGER & SHALLOT 有機奶油福花炒帶子 **\$45**

STEAMED CALAMARI , GARLIC PASTE & BAMBOO LEAF 金銀蒜荷葉蒸鮮魷 **\$38**

SALT & PEPPER SQUID 椒鹽鮮魷 **\$38**

SALT & PEPPER SOFT SHELL CRAB 椒鹽軟殼蟹 **\$39**

KING PRAWNS & CORDYCEPS FLOWERS STIR FRY, DEHYDRATED SCALLOPS & HOUSE ABALONE SAUCE 蟲草花乾瑤柱鮑汁蝦球 **\$45**

KING PRAWNS, BRAISED VERMICELLI, HOUSE XO SAUCE 極品醬粉絲蝦煲 **\$42**

KING PRAWNS, HOUSE YUZU PUREE, FRESH WASABI 芥末果香皇帝蝦 **\$42**

LIGHTLY FRIED KING PRAWN, SALTY EGG YOLK GLOSS 金衣蝦皇 **\$42**

KING PRAWNS ON SIZZLING HOT PAN, GARLIC BUTTER SAUCE 蒜子牛油鐵板蝦球 **\$42**

SALT & PEPPER PRAWN 椒鹽蝦球 **\$42**

TURN OVER FOR MORE →

TOFU & VEGETABLES 豆腐/ 蔬菜

BRAISED JAPANESE JADE TOFU, ASSORTED SEAFOOD , HOUSE XO SAUCE 極品醬海鮮玉子豆腐	\$38
LIGHTLY FRIED TOFU, SALTY EGG YOLK GLOSS (V) 金衣豆腐	\$30
TEMPURA EGGPLANT, CHINKIANG VINEGAR & MANUKA HONEY (V) 糖衣茄盒	\$29
STEAMED CHINESE BROCCOLLI , FERMENTED CABBAGES & MAGGI SAUCE (V) 龍仔芥蘭	\$33
STIR FRIED GREEN BEANS, CHICKEN MINCE & HOUSE XO SAUCE 極品醬肉鬆四季豆	\$29
SAUTEED BABY SPINACH WITH GOLD & SILVER EGG , GOJI BERRIES 金銀蛋扒菠菜苗	\$34
STIR FRIED MORNING GLORY , FERMENTED BEANCURD CHEESE & FRESH CHILLIES (V) 椒絲腐乳通菜	\$28
BRAISED SEASONAL VEGETABLE, TWO KINDS OF MUSHROOMS, OYSTER SAUCE (V) 双菇扒菜胆	\$29
STIR FRIED LETTUCE, CHINESE BEAN CURD CHEESE, FRESH CHILL 椒絲腐乳西生菜	\$28

RICE & NOODLES 主食

MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWNS, AGED DEHYDRATED SCALLOPS & EGG WHITE 木棉招牌海鮮炒飯	\$34
PINEAPPLE & SEAFOOD FRIED RICE 菠蘿海鮮炒飯	\$28
"YANG ZHOU" FRIED RICE, PRAWNS, BERKSHIRE PORK CHAR SIU 揚州炒飯	\$28
MALAYSIAN STYLE CHAR KWAY TEOW 懷舊炒貴刁	\$29
FRIED RICE WITH SEASONAL GREENS AND VEGETABLES (V) 田園齋炒飯	\$24
HONG KONG STYLE FLAT RICE NOODLE, STIR FRIED ANGUS BEEF FILLET, SUPREME SOY SAUCE 干炒和牛河	\$30
CRISPY NOODLES WITH SEAFOOD 海鮮脆麵	\$34
BRAISED E-FU NOODLE WITH TWO KINDS OF MUSHROOMS, CHIVES & OYSTER SAUCE (V) 乾燒雙菇素伊麵	\$24
STEAMED JASMINE RICE (PER BOWL) 絲苗米飯	\$4

(V) - VEGETARIAN
(VE) - VEGAN
(GF) - GLUTEN FREE

PLEASE NOTE, A SURCHARGE OF
15% WILL APPLY ON PUBLIC HOLIDAYS.

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH,
SESAME AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST
DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

MUMIĀN

MAIN MENU