

ENTRÉE/APPETIZERS 头盘

BURRATA , CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD 醬香牛乳芝士炸糧	\$25
SHREDDED ROASTED DUCK, CRISPY CREPE ROLLS 銀芽火鴨絲春段	\$25
CUCUMBER, SESAME OIL, CHILLI & GARLIC (V) 涼拌脆瓜	\$18
STEAMED HALF SHELL ABROLHOS ISLAND SCALLOPS WITH HOUSE XO SAUCE & VERMICELLI 極品醬粉絲蒸帶子 (2/4)	16/32 (2/4)
SCALLOP & PRAWN SAN CHOY BOW (2) 瑤柱鮮蝦生菜包	\$21
CHICKEN SAN CHOY BOW (2) 雞茸生菜包	\$18

SOUP 湯羹 (PER PERSON)

SLOW COOKED FISH MAW(FA GUA) , SHRIMP & ENOKI MUSHROOM 養顏金針花膠魚肚羹	\$19
TOFU, & ASSORTED SEAFOOD 一品海皇豆腐羹	\$16
CHICKEN MINCE, SCRAMBLED EGG WHITE & SWEET CORN 雞蓉玉帶粟米羹	\$12
VEGETARIAN SPICY & SOUR SOUP (V) 素齋酸辣湯	\$13

HAND CRAFTED DIM SUM 甄選點心

STEAMED PRAWN ,CRAB MEAT & CELERY JADE DUMPLINGS (3) 蟹蓉鮮蝦芹菜餃	\$18
STEAMED PRAWN & CHIVES JADE HAU-GAU (3) 蝦皇韭菜水晶餃	\$18
BLACK TRUFFLE & PORK XIAO LONG BUN (SOUP BUNS) (5) 黑松露小籠包	\$21
SESAME PRAWN TOAST, SWEET CHILLI (4) 芝麻蝦捲	\$19

VEGETARIAN HAND CRAFTED DIM SUM 素點心

VEGAN STEAMED PRAWN JADE HUA-GAR (GF) (VE) (3) 双色素蝦餃	\$16
MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS(GF) (VE) (3) 香菇芦笋餃	\$16
VEGETARIAN SPRING ROLLS (V) (3) 脆香素春捲	\$12
SCALLION OIL FLAT BREAD (V) 蔥油餅	\$14

POULTRY 家禽

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

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

BRAISED CHICKEN & ABALONES, SUPREME OYSTER SAUCE 鮑魚燜雞	\$48
CRISPY SKIN BONELESS CHICKEN, SPRING ONION OIL, CARAMELIZED VINEGAR, PINEAPPLES 菠萝脆皮無骨山东鸡	\$32
KUNG PAO CHICKN, CRUNCHY CASHEW NUTS, DRIED CHILLIES & SZECHUAN PEPPER 宮爆腰果雞丁	\$32
HAND PULLED SALTY SMOKED CHICKEN, JELLYFISH, AGED GINGER & SESAME OIL 海蜇手撕鹽焗雞	\$39
LEMONGRASS QUAIL , SALT & PEPPER (3) 椒鹽香茅鸕鶿 (3隻)	\$38
RED BRAISED PORK BELLY, GREENLIP ABALONE, BLACK SOYA SAUCE, PLUM, ROCK SUGAR 水晶紅燒肉	\$48
CRISPY PORK RIBS, GLAZED CANTONESE BEAN CURD CHEESE 南乳小排	\$36
SALT & PEPPER SPARE RIBS, GARLIC & HERBS 椒鹽蒜香腩排	\$36
SWEET & SOUR PORK TENDERLOIN, TROPICAL FRUITS 鮮果咕嚕肉	\$32

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, HOUSE WASABI MAYO 芥末和牛粒	\$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

FISH / CATCH OF THE DAY 魚

SALT & PEPPER SILVER FISH 椒鹽白帆魚	\$29
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
CHOICE OF 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:
WITH CHOICE OF :
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:
BRAISED FISH HEAD & BELLY IN CLAY POT
二道: 蒸頭腩或紅燒

SEAFOOD/CATCH OF THE DAY 生猛海鮮

TASMANIAN SOUTHERN ROCK LOBSTERS 塔斯馬尼亞紅龍	MP 市场价
MUD CRAB 肉蟹	MP 市场价
WITH CHOICE OF: 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 O 伊麵底或黃金小饅頭 \$15	

STIR FIRED PIPI (500G) , HOUSE XO SAUCE WITH PAN SEARED VERMICELLI
NOODLE BASE OR FRIED BREAD
XO 極品醬炒蜆 +煎米粉底或炸糧

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

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

KING PRAWNS, BRAISED VERMICELLI, HOUSE XO SAUCE
極品醬粉絲蝦煲

KING PRAWNS, HOUSE YUZU PUREE, FRESH WASABI
芥末果香皇帝蝦

LIGHTLY FRIED KING PRAWN, SALTY EGG YOLK GLOSS
金衣蝦皇

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

SALT & PEPPER SQUID
椒鹽鮮魷

SALT & PEPPER PRAWN
椒鹽蝦球

TURN OVER FOR MORE

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

TOFU & VEGETABLES 豆腐/蔬菜

BRAISED JAPANESE JADE TOFU, ASSORTED SEAFOOD , HOUSE XO SAUCE 極品醬海鮮玉子豆腐	\$32
LIGHTLY FRIED TOFU, SALTY EGG YOLK GLOSS (V) 金衣豆腐	\$27
TEMPURA EGGPLANT, CHINKIANG VINEGAR & MANUKA HONEY (V) 糖衣茄盒	\$29
STEAMED CHINESE BROCCOLLI, FERMENTED CABBAGES & MAGGI SAUCE (V) 龍仔芥蘭	\$28
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) 雙菇扒菜胆	\$29

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
EGG FRIED RICE, FERMENTED BLACK OLIVE, GREEN BEANS 橄欖菜肉鬆四季豆炒飯	\$28
"YANG ZHOU" FRIED RICE, PRAWNS, BERKSHIRE PORK CHAR SIU 揚州炒飯	\$28
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 ASSORTED SEAFOOD 海鮮脆麵	\$32
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
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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.
PLEASE NOTE, A SURCHARGE OF 15% WILL APPLY ON PUBLIC HOLIDAYS.

木棉

MUMIĀN

MAIN MENU