

MUMIĀN

BANQUET MENU

BANQUET 01 \$68 (MINIMUM 4 GUESTS)

CUCUMBER, BLACK SESAME, PUMPKIN SEED & YUZU DRESSING (VE)
黑芝麻脆瓜南瓜籽小船

STEAMED PRAWN & CHIVES JADE HAU-GAU
虾皇韭菜水晶饺

MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS (GF) (V)
蘑菇芦笋饺

MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS (GF)(V)
蘑菇芦笋饺

KUNG PAO CHICKEN, CASHEW NUT, DRIED CHILLIES & SZECHUAN PEPPER
宫保鸡丁

STIR FRIED HAND PULLED ROASTED DUCK BREAST, SUGAR SNAP PEAS
荷豆火鸭丝

SLOW-COOKED RED BRAISED PORK BELLY, PLUM, SUPREME SOYA SAUCE, FIVE SPICES
水晶红烧肉

"YANG ZHOU" FRIED RICE, PRAWNS, BERKSHIRE PORK CHAR SIU & ASPARAGUS (VO)
扬州炒饭

MANGO SAGO PUDDING 16
芒果西米露

BANQUET 02 \$88 MINIMUM 4 GUESTS

VEGAN STEAMED PRAWN JADE HUA-GAR (GF)(V)
双色素虾饺

*BATTERED EGGPLANT WITH HOUSE SIGNATURE SAUCE (V)
凉酱茄子

* SESAME PRAWN TOAST, SWEET CHILI SAUCE (3)
芝麻虾捲

*SCALLOPS STIR- FRIED, SUGAR SNAP PEAS, HOUSE XO SAUCE
XO 極品醬帶子炒蜜豆 43

*SAUTÉED PRAWN, SINGAPORE STYLE CHILI SAUCE
星洲辣椒蝦球

*DEEP FRIED PORK CHOP, TASMANIAN HONEY, BLACK PEPPER, BRAISED POTATO
金薯鎮江蜜椒骨

*LIGHTLY FRIED TOFU, SALTY EGG FLOSS
翡翠金衣豆腐

*MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWNS, AGED DEHYDRATED SCALLOPS & EGG WHITE
木棉招牌海鮮炒飯

MUMIANS'S DEEP FRIED VANILLA ICE CREAM WITH BUTTER SCOTCH SAUCE
炸香草雪糕 ,蘇格蘭焦糖奶油醬

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. AMEX INCUR A 2% SURCHARGES, ALL DEBIT CARDS & ALL OTHER CREDIT CARDS INCUR A 1.5% SURCHARGE. GROUPS OF 8 OR MORE WILL INCUR A 10% SERVICE CHARGE (TUESDAY-SATURDAY). PLEASE NOTE, A SURCHARGE OF 10% WILL APPLY ON SUNDAYS, AND 15% ON PUBLIC HOLIDAYS.

BANQUET 03 \$128 (MINIMUM 4 GUESTS)

VEGETARIAN SPRING ROLLS (V)
脆香素春卷

VEGAN STEAMED PRAWN JADE HUA-GAR (GF)(V)
双色素虾饺

MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS (GF)(V)
蘑菇芦笋饺

STEAMED HALF SHELL ABROLHOS ISLAND SCALLOPS WITH XO & VERMICELLI OR GARLIC & VERMICELLI
蒜蓉粉絲蒸帶子

TEOCHIEW STYLE 'FORTUNE FIVE' MEAT PLATTER
五福臨門拼盤

• ROASTED DUCK 燒鴨
• HONEY GLAZED KUROBUTA 'CHAR SIU' PORK 叉燒
• SLICED SMOKED BEEF SHANK & PORK KNUCKLES 滷牛腱, 薰蹄
• FIVE SPICES BEAN CURD 滷水豆腐

PIPI, HOUSE XO SAUCE, VERMICELLI
XO 極品醬炒蜆 +米粉底

*SAUTÉED PRAWN, SINGAPORE STYLE CHILI SAUCE (EXTRA \$8 FRIED BREAD)
星洲辣椒蝦球

SIZZLING WAGYU DICES, BLACK PEPPER SAUCE
黑椒鐵板和牛

*LIGHTLY FRIED PORK RIBS, DEHYDRATED ORANGE PEELS, GARLIC & HERBS
金牌陳皮蒜香骨

BRAISED SEASONAL VEGETABLES, TWO KINDS OF WILD MUSHROOMS, OYSTER SAUCE (V) (GFO)
木棉招牌海鮮炒飯

*MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWNS, AGED DEHYDRATE SCALLOPS & EGG WHITE
木棉招牌海鮮炒飯

MANGO SAGO PUDDING
芒果西米露

BAR BANQUET FOR TWO \$66 PER GUEST (BAR ONLY)

CUCUMBER, BLACK SESAME, PUMPKIN SEED & YUZU DRESSING (VE)
黑芝麻脆瓜南瓜籽小船

HAND CRAFTED STEAMED DIM SUMS PLATTER (12 PIECES)
點心拼盤

BURRATA , CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD
醬香牛乳芝士炸糰

STEAMED HALF SHELL ABROLHOS ISLAND SCALLOPS (2 PIECES) WITH XO & VERMICELLI OR GARLIC & VERMICELLI
蒜蓉粉絲蒸帶子

CHICKEN SAN CHOY BOW (2) (VO)
雞茸生菜包

TEMPURA SALT & PEPPER SILVER FISH
椒盐天妇罗小银鱼

