

## ENTRÉE/APPETIZERS 头盘

RED CABBAGES , POMEGRANATE , YUZU, HONEY & LIME 石榴青袖汁拌卷心菜	\$16
*CUCUMBER, BLACK SESAME, PUMPKIN SEED & YUZU DRESSING (VE) (4) 黑芝麻脆瓜南瓜籽小船	\$16
*BURRATA , CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD 醬香牛乳芝士炸糰	\$25
STEAMED HALF SHELL ABROLHOS ISLAND SCALLOPS WITH HOUSE XO SAUCE & VERMICELLI OR GARLIC AND VERMICELLI (4) 蒜蓉粉絲蒸帶子 (或 XO 極品醬)	\$34
CHICKEN SAN CHOY BOW (2) (VO) 雞茸生菜包	\$18
SCALLOP & PRAWN SAN CHOY BOW (2) 帶子鮮蝦生菜包	\$21
EGGPLANTS, TASMANIAN HONEY, CHINKIANG VINEGAR (V) 涼醬茄子	\$19
TEMPURA SALT & PEPPER SILVER FISH 椒盐天妇罗小银鱼	\$22

## HAND CRAFTED DIM SUM 點心

PRAWN JADE HAU-GAU (3) 水晶蝦餃皇	\$18
CHINESE BROCCOLI & SHRIMP JADE DIM SUM (3) 芥蓝鮮蝦餃	\$18
SHRIMPS & CORIANDER JADE DIM SUM (3) 芫茜蝦餃皇	\$18
PRAWN & ASPARAGUS JADE DIM SUM (3) 芦笋水晶蝦餃皇	\$18
STEAMED PRAWN & CHIVES JADE HAU-GAU (3) 蝦皇韭菜水晶餃 (3)	\$18
WAYGU BEEF SIU MEI (4) 和牛燒賣	\$18
BLACK TRUFFLE & PORK XIAO LONG BUN (SOUP BUNS) (5) 黑松露小笼包	\$21
PAN-FRIED PORK & CABBAGE POT STICKERS (5) 白菜鮮肉鍋貼	\$19
SHEPHERD’S PURSE AND PORK WONTON, RED CHILI OIL (6) 紅油抄手	\$19
SESAME PRAWN TOAST, SRIRACHA SWEET CHILI MAYO (4) 芝麻蝦捲	\$21

## VEGETARIAN HAND CRAFTED DIM SUM 素點心

VEGAN STEAMED PRAWN JADE HUA-GAR (GF) (V) (3) 双色素虾饺	\$16
MUSHROOM & ASPARAGUS STEAMED JADE DUMPLINGS (GF)(V) (3) 香菇芦笋饺	\$16
SPINACH & ENOKI MUSHROOM JADE DUMPLINGS (GF) (V) (3) 菠菜花菇餃	\$16
SWEET PUMPKIN JADE DIM SUMS (GF) (V) (3) 甜香水晶小南瓜	\$16
CRISPY SPRING ONION PANCAKE (V) 葱油饼	\$14
VEGETARIAN SPRING ROLLS (V) (3) 脆香素春卷	\$14

## SOUP 湯羹 (PER PERSON)

*FISH MAW(FA GUA) BROTH, SHRIMP, EGG WHITE 养颜花胶魚肚羹	\$19
TOFU, LING FISH & ASSORTED SEAFOOD IN BROTH 鱈魚海鮮豆腐羹	\$16
CHICKEN, SCRAMBLE EGG WHITE & SWEET CORN SOUP (VO) 雞茸玉帶粟米羹	\$14
PRAWN & PORK WONTON SHORT SOUP (6) 蝦皇鮮肉上湯雲吞	\$16

## MUMIAN SPECIALTIES 明爐燒臘

*GREEN-LIP ABALONES, TYPHOON SHELTER STYLE 避風塘鮑魚仔	\$48
*STEAMED SQUID, GARLIC PASTE, OLIVE OIL & SEA SALT 蒜子蒸鮮魷	\$48
<b>*ROASTED MAREMMA DUCK (TWO COURSES)</b> 港式明爐片皮鴨(兩食)	\$56 HALF \$98 WHOLE

<b>FIRST COURSE:</b> <i>HAND PULLED DUCK PANCAKE</i>	
<b>SECOND COURSE:</b> <i>CHOICE OF DUCK SAN CHOY BAO OR CRISPY NOODLES WITH SHREDDED DUCK</i>	
LIGHTLY FRIED DUCK BREAST, STEWED PLUM SAUCE 香酥梅子鴨胸	\$37
*LOTUS LEAF STEAMED CHICKEN FILLETS, GOJI BERRIES, CHINESE MUSHROOM, SHAOXING WINE 枸杞荷叶冬菇蒸滑鸡	\$32
SIZZLING ‘ THREE CUP’ CHICKEN FILLETS, SWEET RICE WINE, SESAME OIL, SOY SAUCE, BASIL 咕咭三杯滑鸡煲	\$32
HAND PULLED SALTY SMOKED CHICKEN, AGED GINGER & SESAME OIL 盐焗手撕走地鸡 (半只 / 一只)	\$32 HALF \$54 WHOLE

## MUMIAN SPECIALTIES CONT' 明爐燒臘

*HAKKA STYLE RED BRAISED PORK BELLY, CHINESE SALTY SWEET KIMCHI 客家梅菜扣肉王	\$36
*BRAISED PORK KNUCKLES IN HOUSE BLACK PEPPER & LIGHT BUTTER SAUCE 黑椒牛油鹹豬手	\$42
LIGHTLY FRIED PORK CHOP, TASMANIAN HONEY, BLACK PEPPER, BRAISED POTATO 金薯鎮江蜜椒骨	\$32
TEOCHEW STYLE ‘FORTUNE FIVE’ MEAT PLATTER 五福臨門拼盤 (燒鴨, 叉燒, 滷牛腱, 薰蹄, 鹵水豆腐)	\$36/\$59
*LIGHTLY FRIED STUFFED TOFU , SHRIMP MINCE , SUPREME SOY SAUCE 豉油王蝦膠煎瓢豆腐	\$36

## SEAFOOD 海鮮

PIPI, XO SAUCE WITH PAN SEARED VERMICELLI NOODLE (500G) XO 極品醬炒蜆 +煎米粉底	\$68
STEAMED GLACIER 51 TOOTHFISH (GFO) <i>WITH CHOICE OF GINGER &amp; SHALLOT OR GARLIC &amp; DRIED ORANGE PEELS OR HOUSE XO SAUCE</i> 清蒸巴塔哥尼亚银鱈鱼 (姜葱蒸   蒜子陳皮   XO 極品醬)	\$55
SCALLOPS STIR-FRIED , ASPARAGUS , GINGER & GARLIC, HOUSE XO SAUCE 極品醬鮮芦笋炒帶子	\$43
SALT & PEPPER SQUID 椒盐鲜鱿	\$38
SALT & PEPPER KING PRAWN 椒盐虾球	\$42
*KING PRAWN, BRAISED VERMICELLI, CHICKEN MINCE, HOUSE XO SAUCE 金沙粉丝虾球煲	\$39
BRAISED BEAN CURD, ‘EIGHT TREASURES FROM SEA’ , OYSTER SAUCE 八珍海鮮豆腐煲	\$42
*LIGHTLY FRIED KING PRAWN, SALTY EGG GLOSS 金衣虾球	\$42
SIZZLING KING PRAWN, GARLIC BUTTER SAUCE, ONION & SUGAR SNAP PEAS 蒜子牛油铁板虾球	\$42
*SAUTÉED PRAWN, SINGAPORE STYLE CHILLI SAUCE (EXTRA \$12 FRIED BREAD) 星洲辣椒蝦球	\$42

## SEAFOOD CONT' 海鮮

<b>TASMANIAN SOUTHERN ROCK LOBSTERS</b> 塔斯馬尼亞紅龍	\$22/100G
WITH A CHOICE OF: GINGER & SHALLOT/SALT & PEPPER/ GARLIC BUTTER/ TYPHOON SHELTER/SINGAPORE STYLE/ COLDEN SANDS WITH MINCED CHICKEN & VERMICELLI/ HOUSE XO SAUCE/SZECHUAN STYLE/STEAMED (GFO) 烹饪方式: 姜葱, 椒盐, 蒜子牛油, 避风塘, 星洲, 金沙粉丝煲, XO 極品醬, 四川, 清蒸	
(EXTRA \$15 FOR E- FU NOODLES 伊麵底, EXTRA \$28 FOR SECOND COURSE 二道)	
<b>MUD CRAB</b> 肉蟹	\$16/100G
WITH A CHOICE OF: GINGER & SHALLOT/SALT & PEPPER/ GARLIC BUTTER/ TYPHOON SHELTER/SINGAPORE STYLE/ COLDEN SANDS WITH MINCED CHICKEN & VERMICELLI/TAO XO SAUCE/SZECHUAN STYLE/ STEAMED (GFO) 烹饪方式: 姜葱, 椒盐, 蒜子牛油, 避风塘, 星洲, 金沙粉丝煲, XO 極品醬, 四川, 清蒸	
(EXTRA \$15 FOR E- FU NOODLES 伊麵底, EXTRA \$28 FOR SECOND COURSE 二道)	
<b>CATCH OF THE DAY</b> 游水魚	\$MP
CORAL TROUT 游水星斑 RED MORWONG 游水三刀 PARROT FISH 游水青衣 BARRAMUNDI 游水明	
WITH A CHOICE OF: STEAMED WITH GINGER & SHALLOT (GFO) OR STEAMED WITH GARLIC & DRIED ORANGE PEELS OR STIR-FRIED FISH FILLET OR BRAISED FISH HEAD & BELLY IN CLAY POT 烹飪方式: 清蒸, 蒜子陳皮   炒球  蒸頭腩	
(EXTRA \$28 FOR SECOND COURSE)	

## PORK 豬

*SLOW-COOKED RED BRAISED PORK BELLY, PLUM, SUPREME SOYA SAUCE, FIVE SPICES 水晶紅燒肉	\$39
*LIGHTLY FRIED PORK RIBS, DEHYDRATED ORANGE PEELS, GARLIC & HERBS 金牌陳皮蒜香骨	\$34
SWEET & SOUR PORK, STRAWBERRY AND LYCHEE 鮮果咕嚕肉	\$34

MORE DISHES ON BACK ►

\* - CHEF RECOMMENDATION / (V) - VEGETARIAN. (VE) – VEGAN / (GF) - GLUTEN FREE / (GFO) - GLUTEN FREE OPTION AVAILABLE / (VO) - VEGETARIAN OPTION AVAILABLE

## POULTRY 家禽

TWICE COOKED LONG GREEN BEANS, BLACK OLIVE, CHICKEN MINCE, DRY GARLIC & HERBS 榄角肉松四季豆	\$29
CRISPY SKIN CHICKEN, SPRING ONION OIL, CARAMELIZED VINEGAR, PINEAPPLES 菠萝脆皮山东鸡	\$32
KUNG PAO CHICKEN, CASHEW NUT, DRIED CHILLIES & SZECHUAN PEPPER 宫保鸡丁	\$29
HOT & SPICY POPCORN CHICKEN 辣子鸡	\$29
STIR FRIED SHREDDED ROASTED DUCK BREAST, SUGAR SNAP PEAS 荷豆火鸭丝)	\$35

## BEEF 牛

ANGUS BEEF CUBES, WASABI SAUCE 芥末和牛粒	\$46
SIZZLING WAGYU DICES, BLACK PEPPER SAUCE 黑椒铁板和牛	\$46

## LAMB 羊

SIZZLING LAMB FILLETS, MONGOLIAN STYLE 铁板蒙古羊柳	\$46
LAMB CUTLETS, TYPHOON SHELTER STYLE (4) 避风塘羊架	\$43

## HEALTHY VEGETARIAN 素斋

BRAISED SEASONAL VEGETABLE, TWO KINDS OF WILD MUSHROOMS, OYSTER SAUCE (V) (GFO) 双菇扒菜胆	\$32
STIR FRIED SUGAR SNAP PEAS, BROCCOLI & GARLIC (V) (GFO) 清炒田园时蔬	\$28
*STIR FRIED WATER SPINACH (MORNING GLORY) OR LETTUCE (V) WITH CHOICE OF GARLIC (GFO) OR CHILLI BEAN CURD CHEESE OR HOUSE XO SAUCE 通心菜/西生菜 蒜子清炒 椒丝腐乳 XO 极品酱	\$28
TWICE COOKED LONG GREEN BEANS, CHILLI & HOUSE XO SAUCE 极品酱干煸四季豆	\$29
*KUNG PAO ORGANIC CAULINI, CASHEW NUT 宫保有機牛奶菜花	\$29
*TYPHOON SHELTER EGGPLANT, GARLIC & CHILLI 避风塘茄子	\$29
BRAISED EGGPLANT, CHICKEN MINCE, SZECHUAN CHILI JAM 鱼香肉松茄子煲	\$29

## TOFU 豆腐

STEAMED GREEN MARBLE TOFU, SPINACH, LIGHT SOY SAUCE (V) (GFO) 翡翠养生豆腐	\$26
*LIGHTLY FRIED TOFU, SALTY EGG FLOSS 翡翠金衣豆腐	\$32
SALT & PEPPER TOFU (V) 椒鹽豆腐	\$26
MAPO STYLE TOFU, BEEF MINCE, CHILLI & SICHUAN PEPPER (VO) 麻婆扒豆腐	\$26

## RICE & NOODLES 主食

"YANG ZHOU" FRIED RICE, PRAWNS, BERKSHIRE PORK CHAR SIU & ASPARAGUS (VO) 扬州炒饭	\$25
*MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWNS, AGED DEHYDRATE SCALLOPS & EGG WHITE 木棉招牌海鲜炒饭	\$34
PINEAPPLE FRIED RICE, SHREDDED CHICKEN 菠萝鸡炒饭	\$24
*CRISPY NOODLES WITH SHREDDED DUCK OR ASSORTED SEAFOOD 火鴨絲或海鮮脆麵	\$29
HONG KONG STYLE FLAT RICE NOODLE, STIR FRIED ANGUS BEEF FILLET, SUPREME SOY SAUCE 干炒和牛河	\$29
BRAISED FLAT RICE NOODLE, KING PRAWN, SCRAMBLED EGG WHITE 滑蛋虾球炒河	\$32
BRAISED E-FU NOODLE WITH WILD MUSHROOMS, CHIVES & OYSTER SAUCE (V) 干烧素伊面	\$24
STEAMED JASMINE RICE (PER BOWL) 丝苗白饭	\$4

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.



# MUMIĀN

## MAIN MENU