

木 棉

MUMIÄN

BANQUET MENU



MUMIAN

SET MENU

BANQUET 01

\$68 PER PERSON (MINIMUM 6 GUESTS)

STEAMED PRAWN & CHIVES JADE HAU-GAU
蝦皇韭菜水晶餃

MUSHROOM & ASPARAGUS STEAMED
JADE DUMPLINGS (GF) (V)
香菇芦笋餃

VEGETARIAN SPRING ROLLS (V)
脆香素春卷

CRISPY SKIN BONELESS CHICKEN
SPRING ONION OIL, CARAMELIZED VINEGAR, PINEAPPLE
菠萝脆皮無骨山东鸡

SIZZLING LAMB FILLETS, MONGOLIAN STYLE
铁板蒙古羊柳

CRISPY PORK SPARE RIBS, GLAZED CANTONESE
BEANCURD CHEESE
南乳小排

STEAMED CHINESE BROCCOLLI , FERMENTED
CABBAGES & MAGGI SAUCE (V)
龍仔芥蘭

"YANG ZHOU" FRIED RICE, PRAWNS,
BERKSHIRE PORK CHAR SIU
揚州炒飯

MANGO SAGO
芒果西米露

BANQUET 02

\$88 PER PERSON (MINIMUM 6 GUESTS)

BLACK TRUFFLE & PORK XIAO LONG BUN
(SOUP BUNS)
黑松露小籠包

ROASTED MAREMMA DUCK (TWO COURSES)
港式明爐片皮鴨(兩食)

FIRST COURSE: DUCK PANCAKE

SECOND COURSE: DUCK SAN CHOY BAO

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

BRAISED WAGYU BEEF, MELLOW SAKE DAIGINJO
清酒和牛粒

STEAMED CHINESE BROCCOLLI , FERMENTED
CABBAGES & MAGGI SAUCE (V)
龍仔芥蘭

SALT & PEPPER SQUID
椒鹽鮮魷

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

MANGO SAGO
芒果西米露