



MUMIAN

D I N I N G



CHEF'S SELECTION

主廚精選

梅汁小排 DEEP FRIED PORK RIBS, CARAMELISED PLUM SAUCE	\$39
梅汁排骨茄子煲 Braised egg plants and pork ribs in Clay pot, with stewed Plum Sauce	\$38
木棉無錫骨 SLOW COOKED PORK SPARE RIBS, OSMANTHUS & SUPREME SAUCE	\$39
泰式酸辣蒸青邊鮑(4pcs) Steamed Tiger jade Abalone with Thai Spicy & Sour Sauce	\$42
黃金脆香青邊鮑 TEMPURA TIGER JADE ABALONE, SALT & PEPPER (4pcs)	\$52
日式爆炒牛腩 Wok fried scotch fillets with house Teriyaki sauce	\$48
木棉水煮牛腩 Sliced scotch fillets in House hot chili oil, Szechuan Style	\$48
豉油皇蝦球鮮魷 Stir fried Prawn & Squid in Supreme soy sauce.	\$46
回鍋花腩爆豆乾 Twice cooked sliced pork belly with green chili peppers & dry bean curd.	\$38
金不換頭抽香爆雞柳 Braised chicken, BASIL & SUPREME SOY SAUCE	\$38
糖衣蝦球 Tempura King Prawn with Manuka honey	\$42
鐵板黑椒魚鬆炒藕片 Sizzling fish cakes & lotus roots with black pepper sauce	\$33