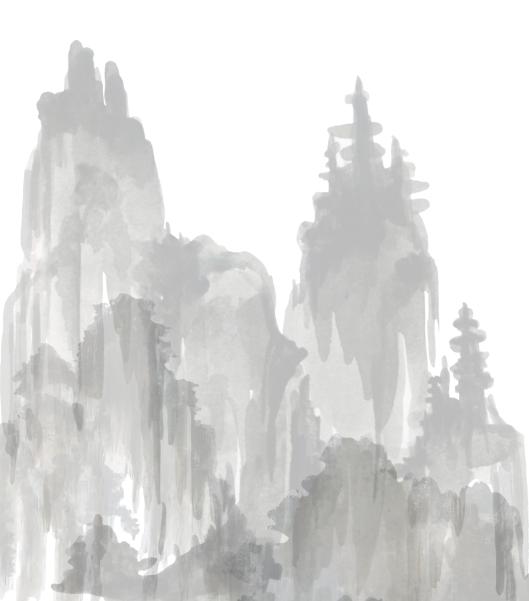
MULE INSTAURANT



两人套餐

Two Person Set Menu

丰盛鱼翅鲍鱼 Shark's Fin Soup & Abalone \$68++/pax 最少两位 Min. 2 Persons

潮 式 卤 水 級 拼 「卤水大肠、卤水墨鱼」 TEOCHEW BRAISED DUO COMBINATION PLATTER (BRAISED PIG INTESTINE, BRAISED SLICED OCTOPUS)

潮 式 蟹 內 中 鲍 翅 TEOCHEW BRAISED SUPERIOR SHARK'S FIN SOUP WITH CRAB MEAT

松露芝麻酱香煎 黑豚猪扒

PAN-FRIED KUROBUTA PORK CHOP WITH BLACK TRUFFLE & SESAME SAUCE

潮州菜白炒鱼片 SAUTEED SLICED FISH AND YELLOW CHIVES WITH DRIED SOLE FISH

> 千烷伊面 BRAISED EE FU NOODLE WITH MUSHROOM

潮州金瓜白果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

豪华龙胶龙虾 Deluxe Australian Lobster \$78++/pax 最少两位 Min. 2 Persons

潮 式 卤 水 双 拼 「卤水大肠、卤水墨鱼」 TEOCHEW BRAISED DUO COMBINATION PLATTER (BRAISED PIG INTESTINE, BRAISED SLICED OCTOPUS)

潮 式 蟹 內 海 参 鱼 鳔 羹 TEOCHEW BRAISED FISH MAW SOUP WITH CRAB MEAT AND SEA CUCUMBER

金蒜板盐澳洲龙虾

SAUTEED
AUSTRALIAN
LOBSTER WITH
GARLIC & FRESH LILY
BULBS

卤水鸭片伴豆干TEOCHEW BRAISED
DUCK WITH
TEOCHEW TAU KWA

带多炒三丝面线 WOK FRIED MEE

SUA WITH SCALLOPS

潮州金瓜白果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

数赠一杯白酒 COMPLIMENTARY GLASS OF HOUSE WHITE WINE

四人套餐

Four Person Set Menu

四四島意套餐 Peking Duck & Soon Hock Set Menu \$198++ 4 pax

北京片皮烤鸭 ROAST PEKING DUCK WITH HOMEMADE WRAP & TRIO SAUCE

烤鸭二度 COOKING METHODS 「银芽,姜葱,避风塘, 金蒜椒盐」 (BEAN SPROUTS, GINGER & SCALLION, GARLIC & SPRICES, SALT & PEPPER)

潮式千贝海参鱼鳔羹 TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

油浸笋壳 CRISPY FRIED SOON HOCK WITH SUPERIOR SOY SAUCE

蟹肉干烧伊面 BRAISED EE-FU NOODLE WITH CRAB MEAT & MUSHROOM

全校立露 CHILLED FRESH MANGO & POMELO WITH SAGO 四季安康套餐 Superior Shark's Soup & Pomfret Set Menu \$338++ 4 pax

全场石锅大鲍翅 BRAISED SUPERIOR SHARK'S FIN SOUP SERVED IN A STONE BOWL

汕头特色虾婆 SWATOW SAUTEED CRAYFISH WITH OMELET & LEEKS

潮州 <u>多</u> 鲳 鱼 TEOCHEW STYLE STEAMED POMFRET

准集鲜**百合带 3**芦笋 SAUTEED SCALLOP & FRESH LILY BULBS WITH ASPARAGUS SERVED IN A NEST

潮式三丝面线 WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

潮州金瓜福果芋泥 TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

数赠一瓶法图气泡酒 COMPLIMENTARY BOTTLE OF RED OR WHITE SPARKLING WINE

ためよ順套餐 Peking Duck & Soon Hock Set Menu

\$298++ 6 pax

潮州三彩拼盘

「潮州猪脚海,季打潮州虾丸,卤水墨鱼片」 TEOCHEW SPECIALITIES TRIO COMBINATION (TEOCHEW CHILLED JELLIED PORK KNUCKLE, CRISPY-FRIED HANDMADE PRAWN BALL, BRAISED SLICED OCTOPUS)

北京片皮烤鸭

ROAST PEKING DUCK WITH HOMEMADE WRAP & TRIO SAUCE

潮式干贝海参鱼鳔羹

TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

油浸笋壳

CRISPY-FRIED SOON HOCK IN SUPERIOR SOY SAUCE

烤鸭二度

COOKING METHODS

「银芽,姜葱,避风塘,金蒜椒盐」 BEAN SPROUTS, GINGER & SCALLION, GARLIC & SPICES, SALT & PEPPER)

蟹肉干烧伊面

BRAISED EE-FU NOODLE WITH CRAB MEAT & MUSHROOM

金枝玉露

CHILLED FRESH MANGO & POMELO WITH SAGO

教赠一瓶红或白酒

COMPLIMENTARY BOTTLE OF HOUSE RED OR WHITE WINE OR SPARKLING

大面兴旺套餐 Superior Shark's Fin & Pomfret Set Menu

\$498++ 6 pax

金饧石锅大鲍翅

BRAISED SUPERIOR SHARK'S FIN SOUP SERVED IN STONE BOWL

汕头特色虾婆

SWATOW SAUTEED CRAYFISH WITH OMELET & LEEKS

潮州蓬鲳鱼

TEOCHEW STYLE STEAMED POMFRET

松露芝麻酱香煎黑豚猪扒

PAN-FRIED KUROBUTA PORK CHOP WITH BLACK TRUFFLE & SESAME SAUCE

雀巢鲜百合带子芦笋

SAUTEED SCALLOP & FRESH LILY BULBS WITH ASPARAGUS SERVED IN A NEST

潮式三丝面线

TEOCHEW STYLE WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

冰糖红莲炖雪蛤

DOUBLE-BOILED HASHIMA WITH RED DATE & LOTUS SEEDS

数赠一瓶红或白酒 COMPLIMENTARY BOTTLE OF HOUSE RED OR WHITE WINE OR SPARKLING

十十安康套餐

Slipper Lobster & Abalone Set Menu

\$588++ 10pax

四季平安大拼盘

「金蒜香脆银鱼,潮州猪脚冻,手打潮州虾丸, 卤水墨鱼片」

LOBSTER FOUR COMBINATION PLATTER (SILVER FISH TOSSED WITH SALT & PEPPER, TEOCHEW CHILLED JELLIED PORK KNUCKLE, CRISPY-FRIED HANDMADE PRAWN BALL, BRAISED SLICED OCTOPUS)

潮式干贝海参鱼鳔羹

TEOCHEW BRAISED FISH MAW SOUP WITH SEA CUCUMBER & DRIED SCALLOP

汕头特色虾婆

SAUTÉED SLIPPER LOBSTER WITH OMELETTE & LEEKS

潮州 蒸游水笋 壳 TEOCHEW STYLE STEAMED LIVE SOON HOCK

豆酱甘榜鸡

BRAISED KAMPUNG CHICKEN WITH FERMENTED BEAN PASTE

碧禄十头鲍鱼伴花菇

BRAISED 10-HEAD ABALONE & FISH MAW WITH VEGETABLES

潮式三丝面线

WOK-FRIED MEE SUA WITH SHREDDED CHICKEN & CAPSICUM

潮州金瓜福果芋泥

TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

十分幸福套餐

Slipper Lobster & Peking Duck Set Menu

\$688++ 10pax

五福临门大拼盘

「金蒜香脆银鱼,潮州香炸肝花,潮州猪脚冻,手打潮州虾丸,卤水墨鱼片」

FIVE HAPPINESS COMBINATION PLATTER (SILVER FISH WITH SALT & PEPPER, CRISPY TEOCHEW PORK LIVER ROLL, TEOCHEW CHILLED JELLIED PORK KNUCKLE, CRISPY HANDMADE PRAWN BALL, BRAISED SLICED OCTOPUS)

鲍鱼蟹肉鱼鳔羹

BRAISED FISH MAW SOUP WITH WHOLE ABALONE & CRAB MEAT

黑松露烤鸭

ROAST DUCK WITH BLACK TRUFFLE

咸蛋黄金虾婆

SAUTÉED SLIPPER LOBSTER WITH GOLDEN SALTED EGG

清蒸游水笋壳

STEAMED LIVE SOON HOCK WITH SUPERIOR SOY SAUCE

夏果带子炒芦笋

SAUTÉED SCALLOP & ASPARAGUS WITH MACADAMIA NUTS

海鲜焖伊面

BRAISED EE-FU NOODLES WITH SEA FOOD

潮州金瓜福果芋泥

TEOCHEW TARO PASTE WITH PUMPKIN & GINGKO NUTS

十分姜满套餐

Lobster & Peking Duck Set Menu

\$888++ 10pax

五福临门大拼盘

「金蒜香脆银鱼,潮州香炸肝花,潮州猪脚冻,潮州手打虾丸,卤水墨鱼片」

FIVE HAPPINESS COMBINATION PLATTER (SILVER FISH WITH SALT & PEPPER, CRISPY TEOCHEW PORK LIVER ROLL, TEOCHEW CHILLED JELLIED PORK KNUCKLE, CRISPY HANDMADE PRAWN BALL, BRAISED SLICED OCTOPUS)

潮式蟹肉鱼翅

TEOCHEW BRAISED SHARK'S FIN SOUP WITH CRAB MEAT

北京片皮烤鸭

ROAST PEKING DUCK WITH HOMEMADE WRAP & TRIO SAUCE

咸蛋金沙澳洲龙虾

SAUTEED AUSTRALIAN LOBSTER WITH GOLDEN SALTED EGG

潮州蓬鲳鱼

TEOCHEW STYLE STEAMED POMFRET

XO酱夏果带子炒芦笋

SAUTEED SCALLOP & ASPARAGUS WITH MACADAMIA NUT IN X.O SAUCE

鸭丝飞天面

FLYING NOODLES WITH PEKING DUCK MEAT & MUSHROOM

冰糖红莲炖桃胶

DOUBLE-BOILED PEACH RESIN WITH RED DATES & LOTUS SEEDS

教赠一瓶红或白酒

COMPLIMENTARY BOTTLE OF HOUSE RED OR WHITE WINE OR SPARKLING

十全十美 套餐 Superior Shark's Fin Soup & Lobster Set Menu

\$1188++ 10pax (Advanced Orders Only)

蒜蓉粉丝蒸竹蚌

BRAISED STEAM BAMBOO CLAM WITH GARLIC & VERMICELLI

金饧石锅大鲍翅

BRAISED SUPERIOR SHARK'S FIN SOUP IN A STONE BOWL

避风塘澳洲龙虾

SAUTEED AUSTRALIAN LOBSTER WITH DRIED CHILLIES, ALMOND FLAKES & SPICES

烧汁烤鳕鱼

GRILLED COD FISH IN TERIYAKI SAUCE

海味一品锅

BRAISED SUPERIOR SEA CUCUMBER, FISH MAW. PRAWN & MUSHROOMS WITH BROCCOLI

芝麻酱香煎黑豚猪扒

PAN-FRIED KUROBUTA PORK CHOP WITH BLACK TRUFFLE & SESAME SAUCE

鲍鱼飞天面

FLYING NOODLES WITH ABALONE & MUSHROOMS

雪蛤杏仁露

DOUBLE-BOILED ALMOND CREAM WITH HASHIMA EGG WHITE

教赠一瓶红或白酒

COMPLIMENTARY BOTTLE OF HOUSE RED OR WHITE WINE OR SPARKLING



\$50++/pax

素食三拼

「田園沙拉,上素馥,素春卷」 VEGETARIAN TRIO COMBINATION PLATTER (RUSTIC GARDEN SALAD, VEGETARIAN DUMPLINGS, VEGETARIAN SPRING ROLLS)

素佛跳牆「佐上」 VEGETARIAN BUDDHA JUMPS OVER THE WALL (INDIVIDUAL)

T 花 齐 放 脆 茄 子 CRISPY FRIED EGGPLANT

夏果三菇 STIR-FRIED ASSORTED MUSHROOMS WITH MACADAMIA NUTS

素火腿炒饭 FRIED RICE WITH VEGETARIAN HAM AND VEGETABLES 6

鲜百合莲子金瓜露 DOUBLE BOILED PUMPKIN PASTE WITH LILY BULBS AND LOTUS SEED