

唐園

T'ANG COURT

年夜饭套餐

RMB 1,588 / 每位

鸿运乳猪件、烧鹅、琥珀核桃
陈醋四角豆、拍青瓜拌鲍鱼、咯吱花开
Roasted suckling pig, roasted goose, crispy walnut,
marinated green bean in vinegar, marinated abalone with cucumber,
crispy bean curd skin with minced fruit salad

极品大花胶 (份)
Braised supreme fish maw with grouper in broth

白雪藏金龙
Braised and steamed red lobster with egg white and sea urchin

藕香脆皮鸡
Crispy chicken with lotus root flavor

黑椒炒和牛
Stir-fried Wagyu beef with black pepper

上汤时令蔬
Braised seasonal vegetable in supreme broth

葱茸烧鹅炒饭
Fried rice with roasted goose and green onion

天鹅流沙酥 (份)
Baked preserved yolk pastry

红豆沙官燕煮汤丸 (位)
Boiled red bean cream with imperial bird's nest
and sesame glutinous dumpling

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冰鲍、蜜汁熏鳕鱼、蜂蜜南瓜
鸿运乳猪件、陈醋四角豆、琥珀核桃

Chilled abalone, deep-fried codfish with sweet soya sauce,
pumpkin with honey, roasted suckling pig, marinated green bean in vinegar, crispy walnut

松茸炖花胶 (位)

Double-boiled fish maw soup with matsutake

三葱爆龙虾

Stir-fried red lobster with spring onion, red onion and shallot

清蒸东星斑

Steamed coral leopard grouper with soya sauce

鲍汁辽参拌花菇 (位)

Braised sea cucumber in abalone sauce with mushrooms

竹笙扒芦笋尖

Braised asparagus and bamboo pith in chicken broth

脆皮香酥牛腩

Crispy beef sirloin with curry sauce

上汤时令蔬

Braised seasonal vegetable in supreme broth

鹅肝和牛崧炒饭 (份)

Beef fried rice with goose liver and vegetable

天鹅流沙酥 (份)

Baked preserved yolk pastry

生磨杏仁茶汤丸煮官燕 (位)

Boiled almond milk with sesame glutinous dumpling and imperial bird's nest