



菜单
A LA CARTE

唐阁金典套餐
CHEF'S CLASSIC SET MENU

\$128 per person

This menu is designed for a minimum of 2 people.



唐阁精选点心

T'ang Court special dim sum platter

牛油果鲜虾带子春卷, 鲜虾烧卖, 叉烧酥

Golden-fried spring roll stuffed with avocado, prawn and scallop

Steamed chicken and prawn sui mai

Baked char siu pork puff pastry*

陈皮鸭丝羹

Shredded dry aged duck soup with tangerine peel

油泡大虾

Sautéed ocean king prawn with ginger and shallot

叉烧牛肋骨

Cantonese-style barbeque beef short rib

黄金双子炒饭

Yin yang fried rice with scallop, eggs and tobiko

冰糖炖雪梨

Double-boiled pear with rock sugar and cinnamon

SOMMELIER'S SELECTION WINE MATCHING \$88 PER PERSON

We offer a bespoke wine pairing with your set menu.

Curated by our Sommelier we match a different wine with each course to enhance your dining experience and complement your Authentic Cantonese Cuisine.

Wine portions 75ml each.

唐阁片皮鸭套餐 (四位用)
DRY AGED DUCK SET MENU

\$188 per person*

This menu is designed for a minimum of 4 people.



唐阁片皮鸭三食

14-day dry aged duck

鸭皮卷, 鸭胸饼 (加鱼子酱 \$80/克), 鸭腿

Duck pancake with Chef's special hoi sin sauce,
Duck bun with lychee and raspberry sauce, supplemental caviar \$80/10gram,
Sliced duck breast and leg accompanied with plum sauce

唐阁金牌海鲜酸辣羹

Classic hot and sour soup with seafood & bean curd custard

避风塘珍宝大虾

Spicy black tiger prawns with roasted garlic

百花酿带子

Canadian scallop stuffed with minced prawn in egg white sauce

清蒸南极银鳕鱼

Steamed glacier 51 toothfish with superior soya sauce

扬州炒饭

Yangzhou fried rice with bbq pork, prawns and eggs*

脆皮鲜奶伴雪糕

Crispy fried milk custard with daily selection of ice cream

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Wine portions 75ml each.

唐閣精选套餐
CHEF'S PREMIUM SET MENU

\$238 per person*

This menu is designed for a minimum of 2 people.



唐閣特色三小品

T'ang Court special appetizers

梅渍樱桃番茄, 冰镇澳洲青边鲍鱼, 蜜汁叉烧

Marinated cherry tomatoes in plum syrup

Shaoxing marinated Australian baby green lip abalone

Cantonese-style BBQ pork jowl*

花胶鸡丝羹

Authentic fish maw soup with shredded chicken

姜葱焗龙虾伊面

Wok-Fried Southern Rock lobster with ginger and spring onion and E-fu noodle

黑蒜和牛粒

Stir-fried wagyu beef with black garlic

清蒸游水星班柳

Steamed coral trout with superior soya sauce

鲜虾瑶柱荷叶饭

Jasmine rice steamed in a lotus leaf with prawn & dried scallop

杨枝甘露

Chilled mango cream with sago and pomelo

SOMMELIER'S SELECTION WINE MATCHING \$148 PER PERSON

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Curated by our Sommelier we match a different wine with each course to enhance your dining experience and complement your Authentic Cantonese Cuisine.

Wine portions 75ml each.

Please note all credit cards incur a 1.5% surcharge. A 15% surcharge will be applied on all public holidays.

前菜
APPETIZER



冰镇澳洲青边鲍鱼 Chilled Australian baby green lip abalone marinated in shaoxing wine	\$24/piece
太白醉鸡卷 Chilled sous-vide drunken chicken roulades	\$16
杏片百花酿蟹钳 Golden fried crab claw with minced prawn and an almond-flake crust*	\$24/piece
孜然羊肋排 Wok tossed lamb ribs with cumin and chilli	\$20
脆皮椒盐鹌鹑 Salt and chilli spiced golden-fried quail	\$19/each
一品紅油抄手 Steamed scallop and prawn wontons (3), spicy vinegar sauce, shallots and coriander	\$16/3 pieces
梅渍樱桃番茄 Chilled cherry tomatoes marinated in a plum & honey syrup	\$15/5 pieces

汤羹
SOUP



唐阁金牌酸辣羹 可选海鲜或素食 Classic hot & sour soup with bean curd custard. Choice of seafood or vegetarian	Seafood \$24 Vegetarian \$19
陈皮鸭丝羹 Shredded dry aged duck soup with tangerine peel	\$24
花胶鸡丝羹 Authentic fish maw soup accompanied with shredded chicken	\$32
珍珠肉鲍鱼炖土鸡 Double-boiled chicken soup with pearl meat & abalone*	\$68
川贝南北杏炖鳄鱼汤 Double boiled crocodile soup with Chinese herbs and almonds*	\$38
佛跳墙 (72小时前预订) Double boiled treasury soup with dried seafood combination* (Pre-order of 72 hours required)	\$188

*Contains pork

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点心
DIM SUM



朗廷带子鲜虾饺 Steamed scallop and prawn dumpling*	\$24/3 pieces
唐阁鲜虾烧卖 Steamed chicken and prawn siu mai	\$21/3 pieces
翡翠羊肚菌饺 Steamed morchella mushroom vegetarian dumpling	\$24/3 pieces
黑松露素春卷 Crispy mixed vegetables & black truffle spring rolls	\$21/3 pieces
牛油果鲜虾带子春卷 Crispy prawn, scallop and avocado spring rolls	\$24/3 pieces
金汤金鱼饺 Steamed scallop & prawn "fish" dumpling in golden pumpkin soup	\$18/piece
叉烧酥 Baked char siu BBQ pork puff pastry*	\$15/3 pieces

烧味
BARBECUE



蜜汁叉烧 Honey glazed barbecued supreme pork jowl*	\$32
脆皮烧肉楠 Crispy pork belly with honey-mustard sauce*	\$38
广东烧鸭 Cantonese 14 days dry aged duck with berry-plum sauce	\$68/half
唐阁片皮鸭 Signature 14 days dry-aged duck served three ways	Three courses \$168/whole
· 鸭皮卷 Authentic duck pancake with Chef's special Hoi Sin sauce (8)	
· 鸭胸饼 (加鱼子酱 \$90/克) Duck breast bun with lychee and raspberry sauce. Supplemental caviar \$90/10gr (4)	
· 鸭腿 Sliced duck breast and leg accompanied with plum sauce	

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海味
PREMIUM SEAFOOD



溏心蚝皇鲍鱼

Braised abalone served with premium oyster sauce

\$198/each

鲍汁扣辽参

Braised sea cucumber served with abalone sauce

\$88/each

游水海鮮
LIVE SEAFOOD



游水鲍鱼仔 可选姜葱, 蒜蓉或XO 酱蒸

Baby abalone (minimum order 2 pieces)

Steamed abalone with choice of sauce: ginger spring onion, minced garlic, X.O. sauce*

Market price

东星斑 可选清蒸, 油泡

Coral trout

Choice of Steamed or Stir-fried Accompanied with a Ginger Spring Onion Sauce

Market price

澳洲龙虾 可选上汤, 姜葱焗, 避风塘, 新加坡辣椒酱, XO 酱

Southern rock lobster

Choice of cooking style: braised in supreme broth, wok-fried with ginger and spring onion, salt & pepper with fried garlic & chilli, wok-fried with Singapore chilli or wok-fried with X.O. sauce*

Market price

泥蟹 可选花雕蛋白蒸, 上汤, 姜葱焗, 避风塘, 新加坡辣椒酱, XO 酱

Mud crab

Choice of cooking style: steamed with egg white and Chinese rice wine (\$20 supplemental fee), braised in supreme broth, wok-fried with ginger and spring onion, salt & pepper with dried garlic & chilli, wok-fried with Singapore chilli or wok-fried with X.O. sauce*

Market price

*Contains pork

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唐阁精品
T'ANG COURT SPECIALITIES



油泡珍珠肉 Sautéed pearl meat with ginger, shallot, and Asian greens	\$118
双味虾球 Wok fried local king prawn in two ways	\$88
避风塘珍宝大虾 Spicy black tiger prawn with roasted garlic	\$68
黑蒜M7和牛粒 Stir-fried M7 Wagyu beef tenderloin with black garlic	\$88
大漠风沙鸡 Crispy chicken with roasted garlic	\$48
经典菠萝咕嚕肉 Classic sweet and sour pork*	\$48
清蒸南极银鳕鱼 Steamed glacier 51 toothfish with superior soya sauce	\$78
百花酿带子 Canadian scallop stuffed with minced prawn in egg white sauce*	\$78
鲜鱼汤浸菠菜苗 Stewed baby spinach in fish broth	\$38
蒜蓉蚝皇时蔬 Sautéed seasonal Asian greens with garlic oyster sauce	\$38

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主食
RICE AND NOODLES



虾球带子煎脆面 Stir-fried prawn and scallop with egg noodle, bok choy	\$38
扬州炒饭 Yangzhou fried rice with BBQ pork, prawns and eggs*	\$28
黄金双子炒饭 Yin Yang fried rice with scallop, eggs and tobiko	\$58
干炒牛河 Stir-fried beef flank with flat rice noodle in soy sauce, chives	\$28
唐阁炒米粉 Stir-fried vermicelli noodle with prawn, shredded BBQ pork and dried scallop in soy sauce*	\$38
干烧伊面 Braised E-Fu noodle with shiitake mushroom in soy sauce	\$28

甜点
DESSERT



冰花炖官燕 Double-boiled imperial bird's nest with rock sugar	\$138
冰糖炖雪梨 Double-boiled pear with snow mushroom in rock sugar and cinnamon syrup	\$24
楊枝甘露 Chilled mango cream with sago and pomelo	\$24
脆皮鲜奶伴雪糕 Crispy fried milk custard with daily selection of ice cream	\$24
酥皮蛋挞 Egg tart	\$15/3 pieces

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