



菜单  
A LA CARTE

唐阁金典套餐  
CHEF'S CLASSIC SET MENU

\$148 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 siu 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 garlic ginger and shallot

XO 酱炒猪颈肉

Stir-fried pork jowl with XO sauce\*

黄金双子炒饭

Fried rice with scallop, egg and tobiko

冰糖雪耳炖梨

Double-boiled pear with snow mushroom in rock sugar and cinnamon syrup

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.

*Cantonese cuisine tastes fresh, natural and mild, with various special cooking techniques like stir-frying, steaming, braising, roasting and more. Emphasis is placed on preserving the natural flavours of the fresh ingredients. To enhance and highlight the original taste, the use of seasonings by our culinary team is cautious. Please let your server know your request to add in more seasonings to your dish if required. Your server will also be happy to recommend dishes that suit your taste.*

\*Contains pork

Please note all credit cards incur a 1.5% surcharge. A 15% surcharge will be applied on all public holidays. If you have any allergy and/or dietary requirements please speak to one of our friendly team members.

唐阁片皮鸭套餐 (四位用)  
DRY AGED DUCK SET MENU

\$198 per person\*

This menu is designed for a minimum of 4 people.



唐阁片皮鸭三食

14 days dry aged duck

经典片皮鸭卷, 鸭胸饼, 鸭腿

Duck pancake with T'ang Court hoi sin sauce,  
Duck bun with lychee and raspberry sauce,  
Duck legs accompanied with plum sauce

翡翠海鲜豆腐羹

Seafood soup with bean curd and assorted vegetables

避风塘珍宝大虾

Hot 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 egg\*

脆皮鲜奶伴雪糕

Crispy fried milk custard with ice cream

SOMMELIER'S SELECTION WINE MATCHING \$128 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.

唐阁精选套餐  
CHEF'S PREMIUM SET MENU

\$258 per person\*

This menu is designed for a minimum of 2 people.



唐阁特色三小品

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 dried salted plum syrup  
Marinated Australian baby green lip abalone  
Cantonese-style BBQ pork\*

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

清蒸游水星斑柳

Steamed coral trout with superior soya sauce

黑松露上素炒饭

Black truffle fried rice with assorted vegetables

杨枝甘露

Chilled mango sago cream with grapefruit

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Wine portions 75ml each.

前菜  
APPETIZER



冰镇澳洲青边鲍鱼 Chilled Australian baby green lip abalone marinated in shaoxing wine, topped with caviar (gf)	\$26/piece
香焗蜜汁银鳕鱼 Honey soy glazed crispy toothfish	\$42
杏片百花酿蟹钳 Golden fried crab claw stuffed with minced prawn and an almond-flake crust*	\$26/piece
孜然羊肋排 Wok tossed lamb ribs with cumin and chilli	\$24
脆皮椒盐鹌鹑 Salt and chilli spiced golden-fried quail	\$22/each
香煎莲藕饼 Fried lotus root cake stuffed with minced pork	\$24/3 pieces
梅渍樱桃番茄 Marinated cherry tomatoes in dried salted plum syrup	\$18/5 pieces
芥末四季豆 Green beans with premium soy and wasabi	\$15

汤羹  
SOUP



翡翠海鲜豆腐羹 可选素食 Seafood soup with bean curd and assorted vegetables Choice of vegetarian	\$28 \$22
陈皮鸭丝羹 Shredded dry aged duck soup with tangerine peel	\$28
花胶鸡丝羹 Authentic fish maw soup accompanied with shredded chicken	\$36
珍珠肉鲍鱼炖土鸡 Double-boiled chicken soup with pearl meat & abalone* (gf)	\$68
川贝南北杏炖鳄鱼汤 Double boiled crocodile soup with Chinese herbs and almonds* (gf)	\$42
佛跳墙 (需提前72小时预定) Double boiled treasury soup with dried seafood combination* (Pre-order of 72 hours required)	\$188

点心  
DIM SUM



朗廷带子鲜虾饺 Steamed scallop and prawn dumpling*	\$27/3 pieces
唐阁鲜虾烧卖 Steamed chicken and prawn siu mai	\$24/3 pieces
翡翠羊肚菌饺 Steamed morchella mushroom vegetarian dumpling (gf)	\$27/3 pieces
黑松露素春卷 Crispy mixed vegetables & black truffle spring rolls	\$24/3 pieces
牛油果鲜虾带子春卷 Crispy prawn, scallop and avocado spring rolls	\$27/3 pieces
菠菜三文鱼挞 Spinach and salmon tart	\$27/2pieces
龙虾汤海鲜石榴球 Seafood treasury bag with lobster broth	\$24/piece
叉烧酥 Baked char siu BBQ pork puff pastry*	\$15/3 pieces

烧味  
BARBECUE



蜜汁烧排骨 Honey glazed pork rib*	\$42
蜜汁叉烧 Barbecued supreme pork shoulder with honey*	\$38
脆皮烧腩 Crispy pork belly*	\$42
广东烧鸭 Cantonese 14 days dry-aged duck	\$72/half
唐阁片皮鸭 Signature 14 days dry-aged duck served three ways · 经典片皮鸭卷 Duck pancake with T'ang Court hoi sin sauce · 鸭胸饼 Duck bun with lychee and raspberry sauce · 鸭腿 Duck legs accompanied with plum sauce	三食 Three courses   \$188/whole

海味  
PREMIUM SEAFOOD



溏心蚝皇鲍鱼 Braised abalone served with premium oyster sauce	\$198/each
蚝皇百花酿辽参 Braised sea cucumber stuffed with minced prawn in oyster sauce	\$128/each
鲍汁扣辽参 Braised sea cucumber served with abalone sauce	\$88/each

游水海鮮  
LIVE SEAFOOD



清蒸东星斑 Steamed coral trout with supreme soy sauce and shallots oil	\$208
油浸原只星斑 Deep-fried butter fly coral trout with Chef's supreme sauce	\$208
红枣枸杞鲜鱼汤浸星斑球 Coral trout fillet in fish broth with red dates and goji berry	\$238
唐阁招牌三葱爆龙虾 Classic wok-fried lobster with shallots and onion	\$268
避风塘龙虾球 Wok-fried spicy lobster with roasted garlic and dry chili	\$268
鲜活龙虾炒鲜奶 (2位) Sautéed lobster with cream & egg white (for two)	\$298
姜葱炒泥蟹 Wok-fried mud crab with ginger and spring onion sauce	\$168
芙蓉蒸生拆蟹肉蟹钳 (需提前6小时预定) Steamed fresh crab meat in egg custard (pre-order of 6 hours required)	\$198
XO酱粉丝蟹煲 Baked mud crab with Xo sauce on glass noodle	\$188
花雕蛋白蒸雪蟹 Steamed snow crab in egg white custard and shaoxing wine	\$268
黑椒牛油鹅肝酱炒雪蟹 Wok fried snow crab in black pepper butter and foie gras sauce	\$298

唐阁精品  
T'ANG COURT SPECIALITIES



油泡珍珠肉 Sautéed pearl meat with ginger, shallot, and Asian greens (gf)	\$118
双味虾球 Duo wok fried local king prawn with garlic and sweet chilli	\$88
避风塘珍宝大虾 Hot spicy black tiger prawn with roasted garlic (gf)	\$98
黑蒜M7和牛粒 Stir-fried M7 Wagyu beef tenderloin with black garlic	\$88
怀旧中式和牛柳 Wagyu Fillet with Hongkong barbeque sauce	\$98
大漠风沙鸡 Crispy chicken with roasted garlic	\$52
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	\$88
百花酿带子 Canadian scallop stuffed with minced prawn in egg white sauce	\$88
鲜鱼汤浸菠菜苗 Stewed baby spinach in fish broth (gf)	\$38
蒜蓉蚝皇时蔬 Steamed seasonal Asian greens with garlic oyster sauce	\$38
松露芦笋炒鲜菌 Stir-fried asparagus with truffle and assorted mushrooms (gf)	\$48
椒盐豆腐 Salt and pepper crispy tofu	\$38
干煸XO 酱四季豆 Sautéed green beans with garlic and XO sauce	\$38

主食  
RICE AND NOODLES



虾球带子煎脆面 Stir-fried prawn and scallop on crispy egg noodles	\$42
扬州炒饭 Yangzhou fried rice with BBQ pork, prawns and eggs*	\$36
黄金双子炒饭 Fried rice with scallops, egg and tobiko	\$58
干炒牛河 Stir-fried flat rice noodle with beef flank	\$42
金菇瑶柱鸭丝焖米粉 Braised rice vermicelli with shredded duck, enoki mushroom and conpoy	\$48
杏鲍菇浓虾汤焖伊面 Braised E-Fu noodle with king oyster mushroom and prawn jus	\$48
上素黑松露炒饭 Black truffle fried rice with assorted vegetables (gf)	\$48
豉油皇炒面 Fried noodles with assorted vegetables in supreme soy sauce	\$36

甜点  
DESSERT



冰花炖官燕 (需提前24小时预定) Double-boiled imperial bird's nest with rock sugar (pre-order of 24 hours required)	\$138
冰糖雪耳炖梨 Double-boiled pear with snow mushroom in rock sugar and cinnamon syrup (gf)	\$26
杨楊枝甘露 Chilled mango sago cream with grapefruit	\$26
脆皮鲜奶伴雪糕 Crispy fried milk custard with ice cream	\$26
港式酥皮蛋挞 Cantonese egg tart	\$18/2 pieces

