

品味唐閣精選客餐
T'ANG COURT TASTING MENU



釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat, onion and cream sauce

金腿星斑球官燕盞

Braised imperial bird's nest with sliced grouper, topped with Yunnan Ham

威士忌甜梅菜爆炒龍蝦

Stir-fried lobster with whisky and preserved vegetable

卅四頭日本皇冠吉品鮑魚拼關東遼參

Braised whole Yoshihama abalone (34 heads) with Kanto sea cucumber

金不換鵝肝和牛粒

Stir-fried diced Japanese Wagyu beef, foie gras with Thai basil and garlic

龍蝦湯鮮蝦雲吞拌黃金脆米

Lobster soup with shrimp dumpling and crispy rice

木糠忌廉凍豆腐布甸

Chilled bean curd and cream pudding topped with minced biscuit

精美甜點

T'ang Court delight

每位 Per person \$2,980

伺酒師佳釀配搭推介，每位\$700

Add \$700 per person for wine pairing by our Sommelier

加一服務費

A 10% service charge will be added to your bill

請將手機轉為靜音模式

Please kindly switch your mobile to silent mode

為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

頭盤
APPETISER



涼拌紅葉螺片拼柚子蜜帶子 Chilled sliced conch, scallops, jellyfish and cucumber with citrus honey	每位 Per person \$360
唐閣一品盆 海蜇南非鮑魚、蜜汁鱈魚、蜜味叉燒 T'ang Court premium appetisers Chilled South African abalone with jellyfish, fried diced cod fish with honey, Cantonese-style barbecue pork	每位 Per person \$520
紅蜇頭南非鮮鮑魚 Chilled South African abalone with jellyfish	每位 Per person \$340
海蜇南非鮮鮑片 Chilled sliced South African abalone with jellyfish	\$780
涼拌三絲 Chilled shredded abalone, cuttlefish and duckling with honeydew melon and cantaloupe	\$460

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燒味
BARBECUE MEAT



北京片皮鴨
Roasted Peking duck

兩食 Two courses
\$1,100

第二道菜 Second course
生菜片鴨崧

Sautéed minced duck with water chestnut, bamboo shoots
and crispy dough wrapped in lettuce

或 or

露筍炒鴨柳

Sautéed shredded duck with asparagus

或 or

蒜香鴨粒炒飯

Fried rice with diced duck and garlic

明爐燒米鴨

Roasted duckling

\$340

片皮乳豬件

Roasted suckling pig

\$480

生浸玫瑰豉油雞 (需時45分鐘)

Soy sauce chicken (Preparation 45 minutes)

半隻 Half
\$400

蜜汁餞叉燒

Cantonese-style barbecue pork

\$380

潮蓮脆燒鵝

Roasted goose

\$380

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湯、羹 SOUP



花膠瑤柱燉鮮螺 Double-boiled fish maw with conpoy and sea whelk soup	每位 Per person \$520
花菇遼參燉菜膽 Double-boiled sea cucumber with Chinese cabbage and black mushrooms soup	每位 Per person \$390
松茸竹笙燉菜膽 Double-boiled matsutake mushrooms with bamboo pith and Chinese cabbage soup	每位 Per person \$260
花膠瑤柱鵝絲羹 Braised conpoy with shredded fish maw and goose soup	每位 Per person \$240
陳醋酸辣海皇羹 Braised mixed seafood with bean curd in hot and sour soup	每位 Per person \$240
金華雞絲魚肚羹 Braised shredded chicken with Yunnan ham and fish maw soup	每位 Per person \$180
海鮮豆腐羹 Braised seafood and bean curd soup	每位 Per person \$180
韭皇遼參瑤柱羹 Shredded sea cucumber, chicken mushrooms, conpoy and Chinese chives soup	每位 Per person \$180

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官燕
BIRD'S NEST



蟹皇官燕盞 Braised imperial bird's nest with crab meat and crab roe	每位 Per person \$800
高湯官燕 Double-boiled imperial bird's nest served with chicken broth	每位 Per person \$800
竹笙扒官燕 Stewed imperial bird's nest with bamboo pith	每位 Per person \$800
蟹皇竹笙官燕卷 Stewed bamboo pith roll filled with imperial bird's nest and topped with crab roe	每位 Per person \$690
鮮蟹肉燴官燕 Stewed imperial bird's nest with crab meat soup	每位 Per person \$640
瑤柱花膠燴官燕 Stewed imperial bird's nest with fish maw and conpoy soup	每位 Per person \$640
乳燕玉珊瑚 Scrambled egg white, fresh milk with bird's nest, crab meat and crab roe	每位 Per person \$290

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鮑魚
ABALONE



蠔皇十八頭日本皇冠吉品鮑魚 Braised whole Yoshihama abalone (18 heads) in supreme oyster sauce	每位 Per person \$3,500
蠔皇廿五頭日本皇冠吉品鮑魚 Braised whole Yoshihama abalone (25 heads) in supreme oyster sauce	每位 Per person \$2,300
蠔皇卅四頭日本皇冠吉品鮑魚 Braised whole Yoshihama abalone (34 heads) in supreme oyster sauce	每位 Per person \$880
蠔皇卅四頭日本皇冠吉品鮑魚併關東遼參 Braised whole Yoshihama abalone (34 heads) with Kanto sea cucumber	每位 Per person \$1,380
蠔皇鮑汁扣花膠 Braised fish maw in supreme oyster and abalone sauce	每位 Per person \$2,100
翡翠蠔皇海中寶 Braised South African abalone, sea cucumber and fish maw in abalone sauce	每位 Per person \$780
蠔皇鮑汁扣關東遼參 Braised Kanto sea cucumber in abalone sauce	每位 Per person \$700
碧綠花菇肆頭南非鮮鮑魚 Braised South African abalone (4 heads) with black mushroom and seasonal vegetable	每位 Per person \$600
七頭南非鮮鮑魚扣鵝掌 Braised South African abalone (7 heads) with goose web in supreme oyster and abalone sauce	每位 Per person \$580

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海鮮

FRESH FROM THE MARKET



太白醉翁蝦
Drunken prawn

每份 Per portion
時價 Market Price

白灼生中蝦
Poached fresh shrimp

時價 Market Price

龍蝦

清蒸、上湯焗、豉椒爆 或 川椒焗

Fresh lobster

Steamed, baked, braised with black bean and chilli or stir-fried in Sichuan style

時價 Market Price

清蒸海上鮮

老鼠斑、海斑、東星斑 或 鯖衣

Steamed fresh fish

Pacific grouper, grouper, spotted grouper or green wrasse

時價 Market Price

白灼響螺盞 (需於最少一天前預訂)

Poached sliced fresh sea whelk

(One day advance reservation is required)

時價 Market Price

膏蟹、肉蟹

清蒸、薑蔥焗 或 青紅椒焗

Fresh crab

Steamed, baked with spring onion and ginger or baked with bell pepper and fresh chilli

時價 Market Price

大鱔 (需於最少一天前預訂)

清蒸、椒鹽鱔片 或 蟠龍豉汁蒸

Fresh eel (One day advance reservation is required)

Steamed, crispy-fried with spicy salt and chili or steamed with black bean sauce

時價 Market Price

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海鮮
SEAFOOD



油泡螺片龍蝦球 Sautéed fresh lobster with sliced conch	每隻 One Lobster \$1,680
三蔥爆龍蝦 Stir-fried fresh lobster with spring onion, red onion and shallot	每隻 One Lobster \$1,320
金錢鮮蝦球 Sautéed prawn and crab roe with golden-fried pork and crab meat puff	\$770
露皇金銀蝦 Sautéed prawn with asparagus and deep-fried shrimp	\$590
錦繡魚湯鮮斑球 Sliced grouper with fish maw, preserved mustard root, straw mushroom and tomato in fish soup	\$860
砵酒百花釀焗斑球 Baked stuffed sliced grouper with shrimp paste and port wine	\$820
XO醬鮮菌露筍炒班球 Sautéed sliced grouper with asparagus, mixed mushrooms and homemade spicy sauce	\$760
家鄉生蠔煲 Braised oyster with roast pork, bean curd skin, garlic and black mushroom	\$540
生炆斑頭腩 Braised grouper head and brisket with roasted pork, black mushroom and garlic	\$480
砵酒焗生蠔 Baked oyster with port wine	\$540

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海鮮
SEAFOOD



釀焗鮮蟹蓋	每隻 Each
Baked stuffed crab shell with crab meat, onion and cream sauce	\$270
百花釀蟹拑	每隻 Each
Golden-fried stuffed crab claw with shrimp paste	\$190
釀焗響螺	每隻 Each
Baked stuffed sea whelk with pork and Portuguese sauce	\$180
白灼響螺片	
Poached sliced conch with celery, bean sprout served with chilli soy sauce	\$600
吉列明蝦球	
Golden-fried fresh prawn served with sweet and sour sauce	\$520
油泡鮮蝦球	
Sautéed fresh prawn	\$520
窩貼大明蝦	
Golden-fried shrimp toast	\$520
荔蓉乳香銀鱈魚	
Golden-fried cod fish taro puff and diced cod fish with preserved bean paste sauce	\$520

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家禽
POULTRY



唐閣片皮雞 T'ang Court crispy chicken	兩食 Two courses \$840
第二道菜 Second course 生菜片雞崧 Sautéed minced chicken with water chestnut, bamboo shoots and crispy dough wrapped in lettuce	
或 or 乾蔥豆豉雞煲 Stir-fried chicken with black bean and shallots	
富貴鹽香雞 Crispy salted chicken	半隻 Half \$400
脆皮炸子雞 Crispy fried chicken	半隻 Half \$400
西檸百花芝麻雞 Pan-fried boneless chicken filled with shrimp paste in lemon sauce	\$440
香蔥油本地鮮雞 Stewed chicken with spring onion, ginger and soy sauce	半隻 Half \$420
生菜片鴿崧 Sautéed minced pigeon with pine nuts wrapped in lettuce	每隻 Each \$280
脆炸皮乳鴿 Crispy-fried baby pigeon	每隻 Each \$280
生浸玫瑰豉油鴿 (需時30分鐘) Soy sauce pigeon (Preparation 30 minutes)	每隻 Each \$280
香芋甜麵醬豉扣黑棕鵝 Braised sliced goose with taro and bean paste sauce	\$400

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牛肉 BEEF



鹽燒鹿兒島和牛 Grilled A5 Kagoshima beef in Shioyaki style	每位 Per person \$960
青芥爆日本和牛粒 Stir-fried diced Japanese Wagyu beef with spring onion and wasabi	每位 Per person \$520
香蔥菜遠日本和牛粒 Stir-fried Japanese Wagyu beef with green vegetable, spring onion and shallot	每位 Per person \$520
清湯和牛臉頰 Beef cheek with turnip and dried date in soup	\$500
中式煎牛柳 Pan-fried beef fillet with onion, sweet and sour sauce	\$380
豉蒜鹹菜尖椒牛柳粒 Stir-fried diced beef with garlic, black bean, preserved vegetable, red and green chilli	\$380
玉蘭靈芝菇炒肥牛肉 Stir-fried sliced beef with marmoreal mushrooms and Chinese kale	\$340

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豬肉
PORK



京都豚肉骨	
Fried spare rib with sweet and sour sauce	\$360
香煎蓮藕餅	
Pan-fried minced pork with lotus root and shrimp paste cake	\$360
梅菜扣豚肉	
Braised sliced pork with preserved vegetable	\$360
鱈魚馬蹄蒸豚肉餅	
Steamed minced pork with dried octopus and water chestnut	\$360
摩利菌豚肉炆釀豆腐	
Stewed stuffed bean curd with minced pork and morel mushroom	\$360
豉蒜南瓜梅肉柳煲	
Stir-fried sliced pork with pumpkin, black bean and garlic in casserole	\$360

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時蔬
VEGETABLE



摩利菌濃雞湯脆豆腐	每位 Per person
Golden-fried stuffed bean curd with egg, Shanghai cabbage and morel mushroom in chicken broth	\$160
鮮蟹肉鮮菇西蘭花	
Stewed crab meat with straw mushrooms and broccoli	\$560
魚湯魚腐浸波菜苗	
Stewed spinach and minced fish curd in fish soup	\$380
金菇瑤柱扒鮮菇	
Stewed enoki and straw mushrooms with conpoy	\$380
竹笙琵琶豆腐	
Braised bean curd stuffed with shrimp paste, barbecue pork and black mushrooms, topped with bamboo fungus	\$340
珍菌紅燒豆腐	
Braised bean curd with mixed mushrooms	\$280
蠔皇雙菇炒菜遠	
Stir-fried green vegetables with straw and abalone mushrooms in oyster sauce	\$270
南乳炆粗齋	
Stewed mixed fungus with ginkgo, bean curd skin, bean sprout and preserved bean curd paste in casserole	\$270

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素菜
VEGETARIAN



彩虹仙子	每位 Per person
Stir-fried mixed mushrooms and fungus with black truffle paste in tomato and pumpkin dressing	\$240
松茸白靈菇素千層	每位 Per person
Stewed bean curd skin, topped with matsutake mushrooms	\$180
黑松露竹筍菠菜卷	每位 Per person
Steamed bamboo fungus roll filled with spinach, topped with black truffle	\$180
竹筍鼎湖上素	
Braised mixed fungus, mushrooms and bamboo pith	\$270
鮮淮山如耳黃耳炒露筍	
Sautéed asparagus with Chinese yam, brown and yellow fungus	\$280
百鳥歸巢	
Sautéed cashew nuts, water chestnuts and mushrooms in taro nest	\$240
素XO醬野菌茄子煲	
Braised mixed mushrooms and eggplant with chilli, gluten and dried bean curd paste	\$230
鮮菌粉絲雜菜煲	
Mixed vegetables and mushrooms with vermicelli in clear soup	\$230
鮮百合雲耳炒西芹	
Sautéed fungus and lily bulb with celery	\$230

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飯、麵
RICE AND NOODLE



芝士海皇焗原個南瓜飯	每位 Per person
Baked seafood rice with cheese and cream sauce in pumpkin	\$170
阿拉斯加蟹肉炒飯	
Fried rice with Alaskan crab meat and lettuce, topped with olive kernel	\$460
鹹魚石斑炒飯	
Fried rice with diced grouper and salted fish, topped with olive kernel	\$400
和牛粒炒飯	
Fried rice with wagyu beef and coriander, topped with olive kernel	\$380
牛油果銀鱈魚焗飯	
Baked rice with cod fish, avocado and cream sauce	\$340
炸菜火鴨絲稻庭麵	
Inaniwa noodles with shredded duck and preserved mustard root in soup	\$290
銀芽花菇雞絲炒麵	
Crispy noodles with shredded chicken, black mushrooms and bean sprouts	\$290
家鄉炒米粉	
Fried rice noodles with barbecue pork, squid, celery, shredded duck and chicken	\$290

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飯、麵
RICE AND NOODLE



上湯龍蝦燴伊麵	每隻 Each
Braised E-fu noodles with lobster in chicken broth	\$1,180
鮑汁南非鮮鮑炆麵	每位 Per person
Braised noodles with whole South African abalone in abalone sauce	\$170
花膠絲薑蔥叉燒撈麵	每位 Per person
Stewed noodles with shredded fish maw, barbecue pork, ginger and spring onion	\$150
鮮蝦蔥油拌麵	
Stewed noodles with prawn, spring onion and soy sauce	\$360
銀芽牛仔肉炒河粉	
Fried flat noodles with sliced beef and bean sprouts	\$290
醋椒銀鱈魚黃金麵	
Crispy noodles with cod fish, red and yellow bell pepper, chilli and vinegar sauce	\$340
魚湯雲吞雜菜稻庭麵	
Inaniwa noodles with fresh shrimp dumplings and mixed vegetables in fish soup	\$340

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鮑魚海斑餐 (八位用)
SET MENU FOR EIGHT PERSONS



釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat, onion and cream sauce

竹筴菜膽燉官燕

Double-boiled bird's nest with Chinese cabbage and bamboo fungus

清蒸東星斑

Steamed spotted grouper

鵲巢露筍帶子蝦球

Sautéed prawn and scallop with asparagus in taro nest

原隻南非鮮鮑魚花菇鵝掌

Braised South African abalone with goose web, black mushrooms
and seasonal vegetables

脆皮炸子雞

Crispy fried chicken

上湯鮮蝦雲吞稻庭麵

Inaniwa noodle with shrimp dumplings in soup

合時甜品

Dessert of the day

精美甜點

T'ang Court delight

\$10,800

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