

午市套餐  
LUNCH SET MENU



特式拼盤

蜜汁銀鱈魚、蜜汁錢叉燒、原隻鮑魚花膠酥

Special Appetizers

Fried diced cod fish with honey, Cantonese-style barbecued pork,  
Baked pastry filled with whole abalone and fish maw

釀焗鮮蟹蓋

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

韭皇花膠瑤柱羹

Stewed shredded fish maw, conpoy and Chinese chive soup

瑤柱蝦乾黃耳浸波菜苗

Stewed spinach with conpoy, dried shrimp and yellow fungus in chicken broth

紅燒牛肝菌伴老菜脯脆米飯

Crispy rice served with preserved raddish and braised porcini

冰糖桃膠燉木瓜

Double-boiled papaya with peach gum and crystal sugar

鴛鴦映美點

T'ang Court dessert delights

\$1,180 每位 Per person

唐閣特選午餐  
T'ANG COURT SPECIALITIES LUNCH SET MENU



釀焗鮮蟹蓋

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

濃湯遼參瑤柱燴官燕

Braised imperial bird's nest with shredded sea cucumber and conpoy

上湯焗開邊龍蝦

Baked lobster with edamame bean in chicken broth

香蔥鮮菌和牛粒

Stir-fried Japanese Wagyu beef with mixed mushrooms, spring onion and garlic

原隻鮑魚福建飯

Fried rice with diced chicken, shrimp, black mushroom and conpoy,  
topped with South African abalone

木糠忌廉凍豆腐布甸

Chilled bean curd and cream pudding topped with crumbled biscuit

\$1,680 每位 Per person

侍酒師佳釀配搭推介，每位 \$450

Sommelier recommended wine pairing at, \$450 per person

加一服務費

A 10% service charge will be added to your bill

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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