

侍酒師推介
SOMMELIER SELECTION



香檳 CHAMPAGNE

	年份 Vintage	每瓶 Bottle
Louis Roederer, Cristal, Brut, Reims	2015	\$5,388
Krug, Grande Cuvée, Brut, Reims	N.V.	\$3,388
Dom Pérignon, Vintage, Brut, Épernay	2013	\$2,880

白酒 WHITE WINE

Clos de L'Arlot Blanc, Domaine de L'Arlot, Premier Cru, Nuits - Saint- Georges, Burgundy, France	2018	\$1,780
Blanc de Lynch-Bages, Bordeaux, France	2020	\$1,200
Cloudy Bay, Te Koko, Sauvignon, Marlborough, New Zealand	2020	\$1,080
Joh. Jos. Prum Bernkasteler Badstube, Riesling Kabinett, Mosel, Germany	2020	\$880
Michele Chiarlo, "Rovereto", Gavi di Gavi DOCG, Piedmont, Italy	2018	\$580
Soumah, Single Vineyard, Chardonnay, Yarra Valley, Australia	2021	\$580

紅酒 RED WINE

Château Chantecler, Pauillac, Bordeaux, France,	2016	\$2,568
Silver Oak Cellars, Cabernet Sauvignon, Alexander Valley, U.S.A.	2018	\$2,000
Château Lascombe, Margaux, Bordeaux, France	2012	\$1,580
Vega Sicilia, Alion, Tempranillo, Ribera Del Duero, Spain	2018	\$1,480
Antinori Pian delle Vigne, Burnello di Montalcino DOC, Tuscany, Italy	2013	\$1,380
Soumah Single Vineyard Pinot Noir, Yarra Valley, Australia	2022	\$658

加一服務費
A 10% service charge will be added to your bill

年份可能有所更改
Vintages are subject to alteration

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 garoupa topped with Yunnan Ham

三蔥爆龍蝦

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

蠔皇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

香蔥鮮菌和牛粒

Stir-fried Japanese Wagyu beef with mixed mushrooms,
spring onion 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 crumbled biscuit

精美甜點

T'ang Court delight

每位 Per person \$3,280

每位另加港幣\$980配搭美酒四杯

Additional HK\$980 per person for 4-glass wine pairing

或
or

每位另加港幣\$1,280配搭美酒五杯

Additional HK\$1,280 per person for 5-glass wine pairing

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
\$380

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 barbecued pork

每位 Per person
\$550

紅蜇頭南非鮮鮑魚

Chilled South African abalone with jellyfish

每位 Per person
\$360

海蜇南非鮮鮑片

Chilled sliced South African abalone with jellyfish

\$790

涼拌三絲

Chilled shredded abalone, cuttlefish and duckling
with honeydew melon and cantaloupe

\$480

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燒味
BARBECUED MEAT



北京片皮鴨

Roasted Peking duck

兩食 Two courses

\$1,300

生菜片鴨崙

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

\$350

潮蓮脆燒鵝

Roasted goose

\$420

生浸玫瑰豉油雞（需時45分鐘）

Soy sauce chicken (45 minutes for preparation time)

半隻 Half

\$420

片皮乳豬件

Roasted suckling pig

\$500

蜜汁餞叉燒

Cantonese-style barbecued pork

\$420

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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 \$700
花菇遼參燉菜膽 Double-boiled sea cucumber with Chinese cabbage and black mushrooms soup	每位 Per person \$450
松茸竹笙燉菜膽 Double-boiled matsutake mushrooms with bamboo pith and Chinese cabbage soup	每位 Per person \$300
花膠瑤柱羹 Braised conpoy with shredded fish maw soup	每位 Per person \$280
陳醋酸辣海皇羹 Braised mixed seafood with bean curd in hot and sour soup	每位 Per person \$280
花膠鴨絲羹 Shredded duck, fish maw with mushroom and Chinese chive soup	每位 Per person \$280
海鮮豆腐羹 Braised seafood and bean curd soup	每位 Per person \$220
金華雞絲魚肚羹 Braised shredded chicken with Yunnan ham and fish maw soup	每位 Per person \$220

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官燕
BIRD'S NEST



蟹皇官燕盞	每位 Per person
Braised imperial bird's nest with crab meat and crab roe	\$840
高湯官燕	每位 Per person
Double-boiled imperial bird's nest served with chicken broth	\$840
竹笙扒官燕	每位 Per person
Stewed imperial bird's nest with bamboo pith	\$840
蟹皇竹笙官燕卷	每位 Per person
Stewed bamboo pith roll filled with imperial bird's nest and topped with crab roe	\$720
鮮蟹肉燴官燕	每位 Per person
Stewed imperial bird's nest with crab meat soup	\$660
瑤柱花膠燴官燕	每位 Per person
Stewed imperial bird's nest with fish maw and conpoy soup	\$660
乳燕玉珊瑚	每位 Per person
Scrambled egg white, fresh milk with bird's nest, crab meat and crab roe	\$320

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鮑魚
ABALONE



蠔皇十八頭吉品鮑魚 Braised whole Yoshihama abalone (18 heads) in supreme oyster sauce	每位 Per person \$3,800
蠔皇廿五頭吉品鮑魚 Braised whole Yoshihama abalone (25 heads) in supreme oyster sauce	每位 Per person \$2,500
蠔皇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	每位 Per person \$1,490
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 \$950
蠔皇鮑汁扣花膠 Braised fish maw in supreme oyster and abalone sauce	每位 Per person \$2,200
蠔皇鮑汁扣關東遼參 Braised Kanto sea cucumber in supreme oyster and abalone sauce	每位 Per person \$740
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 \$620
七頭南非鮮鮑魚扣鵝掌 Braised South African abalone (7 heads) with goose web	每位 Per person \$620

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海鮮
FRESH FROM THE MARKET



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 order 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 order is required)

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

時價 Market price

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

加一服務費

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海鮮
SEAFOOD



油泡螺片龍蝦球	每隻 One Lobster
Stired-fried fresh lobster with sliced conch	\$1,720
三蔥爆龍蝦	每隻 One Lobster
Stir-fried fresh lobster with spring onion, red onion and shallot	\$1,360
錦繡魚湯鮮斑球	
Sliced grouper with fish maw, preserved mustard root, straw mushroom and tomato in fish soup	\$880
砵酒百花釀焗斑球	
Baked stuffed sliced grouper with shrimp paste and port wine	\$840
XO醬鮮菌露筍炒斑球	
Sautéed sliced grouper with asparagus, mixed mushrooms and homemade spicy sauce	\$780
生炆斑頭腩	
Braised grouper head and brisket with roasted pork, black mushroom and garlic	\$500
金錢鮮蝦球	
Sautéed prawn and crab roe with golden-fried pork and crab meat puff	\$790
露皇金銀蝦	
Sautéed prawn with asparagus and deep-fried shrimp	\$620
家鄉生蠔煲	
Braised oyster with roasted pork, bean curd skin, garlic and black mushroom	\$560
砵酒焗生蠔	
Baked oyster with port wine	\$560

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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	\$320
百花釀蟹钳	每隻 Each
Golden-fried stuffed crab claw with shrimp paste	\$210
釀焗響螺	每隻 Each
Baked stuffed sea whelk with pork and Portuguese sauce	\$200
白灼響螺片	
Poached sliced conch with celery, bean sprout served with chilli soy sauce	\$800
吉列明蝦球	
Golden-fried fresh prawn served with sweet and sour sauce	\$540
油泡鮮蝦球	
Sautéed fresh prawn	\$540
窩貼大明蝦	
Golden-fried shrimp toast	\$540
蜂巢乳香銀鱈魚	
Golden-fried cod fish taro puff and diced cod fish with preserved bean paste sauce	\$540

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家禽
POULTRY



唐閣片皮雞

T'ang Court crispy chicken

兩食 Two courses

\$880

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 shallot

西檸百花芝麻雞

Pan-fried boneless chicken filled with shrimp paste in lemon sauce \$460

香蔥油文昌雞

Stewed chicken with spring onion, ginger and soy sauce 半隻 Half \$440

富貴鹽香雞

Crispy salted chicken 半隻 Half \$420

脆皮炸子雞

Crispy fried chicken 半隻 Half \$420

柱侯醬蒸鵝

Steamed sliced goose with soybean, wheat flour, sesame and garlic sauce \$420

生菜片鵪鶉

Sautéed minced pigeon with pine nuts wrapped in lettuce 每隻 Each \$320

生浸玫瑰豉油鵪 (需時30分鐘)

Soy sauce pigeon (30 minutes for preparation time) 每隻 Each \$290

生炸脆皮乳鵪

Crispy fried pigeon 每隻 Each \$280

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牛肉
BEEF



鹽燒鹿兒島和牛	每位 Per person
Grilled Kagoshima beef in Shioyaki style	\$990
青芥爆日本和牛粒	每位 Per person
Stir-fried diced Japanese Wagyu beef with spring onion and wasabi	\$580
香蔥菜遠日本和牛粒	每位 Per person
Stir-fried Japanese Wagyu beef with green vegetable, spring onion and shallot	\$580
清湯和牛臉頰	
Beef cheek with turnip and dried date in soup	\$540
中式煎牛柳	
Pan-fried beef fillet with onion, sweet and sour sauce	\$390
豉蒜鹹菜尖椒牛柳粒	
Stir-fried diced beef with garlic, black bean, preserved vegetable, red and green chilli	\$390
玉蘭靈芝菇炒肥牛肉	
Stir-fried sliced beef with marmoreal mushroom and Chinese kale	\$350

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豬肉
PORK



京都豚肉骨	
Fried spare rib with sweet and sour sauce	\$380
梅菜扣豚肉	
Braised sliced pork with preserved vegetable	\$380
鯿魚馬蹄蒸豚肉餅	
Steamed minced pork with dried octopus and water chestnut	\$380
摩利菌豚肉炆釀豆腐	
Stewed stuffed bean curd with minced pork and morel mushroom	\$380
豉蒜南瓜梅肉柳煲	
Stir-fried sliced pork with pumpkin, black bean and garlic in casserole	\$380
香煎蓮藕餅	
Pan-fried minced pork with lotus root and shrimp paste cake	\$380

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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	\$190
蟹肉琵琶豆腐	
Braised bean curd stuffed with shrimp paste, Cantonese-style barbecued pork and black mushroom, topped with crab meat	\$440
珍菌紅燒豆腐	
Braised bean curd with mixed mushrooms	\$300
阿拉斯加蟹肉翡翠苗	
Stewed Alaskan crab meat with pea seedling	\$620
魚湯浸時蔬	
Stewed seasonal vegetable in fish soup	\$320
蠔皇雙菇炒菜遠	
Stir-fried green vegetable with straw and abalone mushroom in oyster sauce	\$280
鮮蟹肉鮮菇	
Stewed straw mushroom with crab meat	\$620
南乳炆粗齋	
Stewed mixed fungus with ginkgo, bean curd skin, bean sprout and preserved bean curd paste in casserole	\$280

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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	\$260
金湯松茸脆豆腐	每位 Per person
Golden-fried stuffed bean curd with egg and vegetable in pumpkin soup, topped with matsutake mushroom	\$190
黑松露竹笙蒸豆腐	
Steamed bean curd with bamboo pith and black truffle	\$420
鮮淮山如耳黃耳炒露筍	
Sautéed asparagus with Chinese yam, brown and yellow fungus	\$290
竹笙鼎湖上素	
Braised mixed fungus, mushroom and bamboo pith	\$280
百鳥歸巢	
Sautéed cashew nut, water chestnut and mushroom in taro nest	\$250
素XO醬野菌茄子煲	
Braised mixed mushrooms and eggplant with chilli, gluten and dried bean curd paste	\$250
鮮菌粉絲雜菜煲	
Mixed vegetables and mushrooms with vermicelli in clear soup	\$250
鮮百合雲耳炒西芹	
Sautéed fungus and lily bulb with celery	\$250

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飯、麵 RICE AND NOODLE



唐閣寶盒飯	每位 Per person
Baked seafood rice with cream sauce in crab shell	\$180
阿拉斯加蟹肉炒飯	
Fried rice with Alaskan crab meat, lettuce and topped with olive kernel	\$480
鹹魚石斑炒飯	
Fried rice with diced grouper, salted fish and topped with olive kernel	\$420
和牛粒炒飯	
Fried rice with Wagyu beef, coriander and topped with olive kernel	\$400
牛油果銀鱈魚焗飯	
Baked rice with cod fish, avocado and cream sauce	\$350
蝦球炒麵	
Crispy fried noodle with prawn	\$380
銀湖金華海皇燴米粉	
Stewed rice noodle with mixed seafood, Yunnan ham and egg white	\$320
家鄉炒米粉	
Fried rice noodle with Cantonese-style barbecued pork, squid, celery, shredded duck and chicken	\$300

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飯、麵
RICE AND NOODLE



上湯龍蝦燴伊麵	每隻 Each
Braised E-fu noodle with lobster in chicken broth	\$1,250
鮑汁南非鮮鮑炆麵	每位 Per person
Braised noodle with whole South African abalone in abalone sauce	\$180
鮑汁鮮菌撈麵	每位 Per person
Stewed noodle with mixed mushrooms and green vegetable in abalone sauce	\$110
鮮蝦蔥油拌麵	
Stewed noodle with prawn, spring onion and soy sauce	\$380
乾炒豉椒帶子河	
Fried flat noodle with scallop, black bean, red and green pepper	\$360
醋椒銀鱈魚黃金麵	
Crispy noodle with cod fish, red and yellow bell pepper, chilli and vinegar sauce	\$360
魚湯雲吞雜菜稻庭麵	
Inaniwa noodle with fresh shrimp dumplings and mixed vegetables in fish soup	\$360

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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

竹笙菜膽燴官燕

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

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 mushroom and seasonal vegetable

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

\$11,800

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