

午市套餐 LUNCH SET MENU



特式拼盤

蜜汁銀鱈魚拼叉燒, 原隻鮑魚花膠酥

Special Appetisers

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

韮皇花膠瑤柱羹

Stewed shredded fish maw, conpoy and Chinese chive soup

瑤柱蝦乾黃耳浸波菜苗

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

紅燒牛肝菌伴老菜脯脆米飯

Braised porcini and crispy rice with preserved vegetables

冰糖桃膠燉木瓜

Double-boiled papaya with dried peach gum and crystal sugar

鴛鴦映美點

T'ang Court dessert delights

\$1,228 每位 Per person

每位另加港幣\$500 配搭美酒三杯
Additional HK\$500 per person for a 3-glass wine pairing

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

\$1,780 每位 Per person

每位另加港幣\$500 配搭美酒三杯
Additional HK\$500 per person for a 3-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

午市套餐 (四位用)
SET LUNCH FOR FOUR PERSONS



蜜汁餸叉燒、海蜇拼五香脆素鴨
Cantonese-style barbecued pork and jelly fish,
Crispy-fried bean curd skin roll filled with celery and mixed fungus
白灼響螺片
Poached sliced conch with celery, bean sprout with chilli soya sauce
蟹肉雞絲燴官燕
Stewed bird's nest with crab meat and shredded chicken
紅炆老虎斑
Braised brown-marbled grouper with bean curd skin,
black mushroom and roasted pork
和牛粒炒香苗
Fried rice with Wagyu beef, spring onion and olive kernel
蛋白杏仁茶
Sweetened almond cream with egg white

\$2,988

每位另加\$500配搭美酒三杯
Additional HK\$500 per person for 3-glass wine pairing

海鮮龍蝦套餐 (四位用)
SEAFOOD AND LOBSTER SET LUNCH FOR FOUR PERSONS



特式拼盆
紅葉涼伴響螺片、蜜汁餸叉燒拼五香脆素鴨
Special Appetisers
Chilled sliced conch with jelly fish and cucumber, barbecued pork
Crispy-fried bean curd skin roll filled with celery and mixed fungus
油泡龍蝦球帶子
Stir-fried fresh lobster with scallop
竹笙菜膽燴官燕
Double-boiled bird's nest with Chinese cabbage and bamboo fungus
清蒸東星斑
Steamed Leopard coral grouper
原隻鮑魚荷葉飯
Fried rice with whole abalone, diced duck, chicken and conpoy wrapped in lotus leaf
鮮果拼盆
Seasonal fruit platter

\$4,280

每位另加\$500配搭美酒三杯
Additional HK\$500 per person for 3-glass wine pairing
每位另加港幣HK\$698美酒配搭四杯
Additional HK\$698 per person for 4-glass wine pairing

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

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