

侍酒師推介

SOMMELIER SELECTION



香檳 CHAMPAGNE

	年份 Vintage	每瓶 Bottle
Louis Roederer Cristal Brut	2015	\$4,300
Krug, Grande Cuvée Brut	N.V.	\$3,100
Dom Pérignon Brut	2015	\$3,000
Fleury Vintage Extra Brut	2000	\$2,500
Vouette & Sorbée Texture Brut Nature	N.V.	\$2,050
De Sousa & Fils Caudalies Blanc de Blancs Grand Cru Extra Brut	N.V.	\$1,850
Ruinart Blanc de Blancs Brut	N.V.	\$1,650

白酒 WHITE WINE

Louis Jadot Batard Montrachet, Burgundy, France	2007	\$6,950
Vincent Girardin Corton-Charlemagne Grand Cru, Burgundy, France	2020	\$4,200
Coche-Dury Bourgogne Blanc, Burgundy, France	2021	\$3,880
Domaine François Raveneau Chablis, Burgundy, France	2022	\$3,200
Domaine de L'Arlot Nuits-Saint-Georges 1 ^{er} Cru Clos de L'Arlot, Burgundy, France	2022	\$2,480
Outpost Chardonnay Le Blonde, Napa Valley, USA	2022	\$2,380
Bachelet Monnot Chassagne-Montrachet, Burgundy, France	2022	\$1,950
Project 933 Sauvignon Semilion, Hiroshima, Japan	2023	\$1,580
Château Blanc de Lynch Bages, Bordeaux, France	2023	\$1,500
Domaine de la Fontainerie Coteau la Fontainerie, Loire Valley, France	2006	\$1,280

紅酒 RED WINE

Château Ausone, Saint-Emilion, Bordeaux, France (RP100)	2009	\$9,850
Château Haut-Brion, Pessac-Leognan, Bordeaux, France	2007	\$6,500
Château Pavie, Saint-Emilion, Bordeaux, France (RP100)	2010	\$6,350
Vega Sicilia Unico Gran Reserva, Ribera del Duero, Spain	2000	\$6,280
Charles Lachaux Nuits-St-Georges 1 ^{er} Cru Aux Argillas, Burgundy, France	2022	\$5,980
Château Angelus, Saint-Emilion, Bordeaux, France	2010	\$5,600
Emidio Pepe Casa Pepe Montepulciano d'Abruzzo, Italy	2000	\$3,980
Francois Lamarche Vosne-Romanée 1 ^{er} Cru Croix Rameau, Burgundy, France	2017	\$3,780
Château Montrose, Saint-Estèphe, Bordeaux, France (RP100)	2010	\$3,280
The Mascot, Napa Valley, USA	2020	\$3,000
Querciabella Chianti Classico DOCG Riserva, Tuscany, Italy	1997	\$1,980
Crystallum Peter Max Pinot Noir, Western Cape, South Africa	2024	\$1,450
Francois Rousset Martin Barbe Fleurie Gamay, Jura, France	2023	\$1,200

加一服務費

A 10% service charge will be added to your bill

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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

金腿星斑球官燕蓋

Braised imperial bird's nest with sliced groupa 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 mushroom, 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 minced biscuit

精美甜點

T'ang Court delight

每位 Per person \$3,280

侍酒師佳釀配搭推介，每位\$700
\$700 per person for wine pairing by our Sommelier

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頭盤
APPETISER



涼拌紅葉螺片拼柚子蜜帶子 Chilled sliced conch, scallop, 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 <i>Chilled South African abalone with jellyfish, fried diced cod fish with honey, Cantonese-style barbecued pork</i>	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
\$1,480

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

\$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 mushroom soup	每位 Per person \$450
松茸竹筴燉菜膽 Double-boiled matsutake mushroom 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
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 garoupa, garoupa, star garoupa or green wrasse

時價 Market price

白灼響螺蓋 (需於最少一天前預訂)

Poached sliced fresh sea whelk

(One-day in 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

大鱧 (需於最少一天前預訂)

清蒸、椒鹽鱧片 或 蟠龍豉汁蒸

Fresh eel (One-day advance order is required)

Steamed, crispy-fried with spicy salt and chilli 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 Stir-fried fresh lobster with sliced conch	每隻 One Lobster \$1,720
三蔥爆龍蝦 Stir-fried fresh lobster with spring onion, red onion and shallot	每隻 One Lobster \$1,360
錦繡魚湯鮮斑球 Sliced garoupa 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 garoupa with shrimp paste and port wine	\$840
XO醬鮮菌露筍炒斑球 Sautéed sliced garoupa with asparagus, mixed mushrooms and homemade spicy sauce	\$780
生炆斑頭腩 Braised garoupa 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	\$360
百花釀蟹拑	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 兩食 Two courses
T'ang Court crispy chicken \$980

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

香蔥油文昌雞 半隻 Half \$440
Stewed chicken with spring onion, ginger and soy sauce

富貴鹽香雞 半隻 Half \$490
Crispy salted chicken

脆皮炸子雞 半隻 Half \$420
Crispy fried chicken

柱侯醬蒸鵝 \$420
Steamed sliced goose with soybean, wheat flour,
sesame and garlic sauce

生菜片鴿崧 每隻 Each \$320
Sautéed minced pigeon with pine nuts wrapped in lettuce

生浸玫瑰豉油鴿 (需時30分鐘) 每隻 Each \$290
Soy sauce pigeon (30 minutes for preparation time)

生炸脆皮乳鴿 每隻 Each \$280
Crispy fried pigeon

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牛肉 BEEF



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|--|------------------------|
| 鹽燒鹿兒島和牛
Grilled Kagoshima beef in Shioyaki style | 每位 Per person
\$990 |
| 青芥爆日本和牛粒
Stir-fried diced Japanese Wagyu beef with spring onion and wasabi | 每位 Per person
\$680 |
| 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
\$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
	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



加一服務費 5
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時蔬
VEGETABLE



○	摩利菌濃雞湯脆豆腐 Golden-fried stuffed bean curd with egg, Shanghai cabbage and morel mushroom in chicken broth	每位 Per person \$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 mushroom	\$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 Stir-fried mixed mushroom and fungus with black truffle paste in tomato and pumpkin dressing	每位 Per person \$260
金湯松茸脆豆腐 Golden-fried stuffed bean curd with egg and vegetable in pumpkin soup, topped with matsutake mushroom	每位 Per person \$190
黑松露竹筴蒸豆腐 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
竹筴鼎湖上素 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 mushroom and eggplant with chilli, gluten and dried bean curd paste	\$250
鮮菌粉絲雜菜煲 Mixed vegetable and mushroom 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 garoupa, 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 mushroom 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 dumpling and mixed vegetable 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

竹筴菜膽燉官燕

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

清蒸東星斑

Steamed spotted groupa

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 vegetables

脆皮炸子雞

Crispy fried chicken

上湯鮮蝦雲吞稻庭麵

Inaniwa noodle with shrimp dumpling in soup

合時甜品

Dessert of the day

精美甜點

T'ang Court delight

\$12,888

每位另加\$888配搭美酒四杯

Additional HK\$888 per person for a 4-glass wine pairing

加一服務費

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侍酒師推介

SOMMELIER SELECTION



香檳 CHAMPAGNE

	年份 Vintage	每瓶 Bottle
Louis Roederer Cristal Brut	2015	\$4,300
Krug, Grande Cuvée Brut	N.V.	\$3,100
Dom Pérignon Brut	2015	\$3,000
Fleury Vintage Extra Brut	2000	\$2,500
Vouette & Sorbée Texture Brut Nature	N.V.	\$2,050
De Sousa & Fils Caudalies Blanc de Blancs Grand Cru Extra Brut	N.V.	\$1,850
Ruinart Blanc de Blancs Brut	N.V.	\$1,650

白酒 WHITE WINE

Louis Jadot Batard Montrachet, Burgundy, France	2007	\$6,950
Vincent Girardin Corton-Charlemagne Grand Cru, Burgundy, France	2020	\$4,200
Coche-Dury Bourgogne Blanc, Burgundy, France	2021	\$3,880
Domaine François Raveneau Chablis, Burgundy, France	2022	\$3,200
Domaine de L'Arlot Nuits-Saint-Georges 1 ^{er} Cru Clos de L'Arlot, Burgundy, France	2022	\$2,480
Outpost Chardonnay Le Blonde, Napa Valley, USA	2022	\$2,380
Bachelet Monnot Chassagne-Montrachet, Burgundy, France	2022	\$1,950
Project 933 Sauvignon Semilion, Hiroshima, Japan	2023	\$1,580
Château Blanc de Lynch Bages, Bordeaux, France	2023	\$1,500
Domaine de la Fontainerie Coteau la Fontainerie, Loire Valley, France	2006	\$1,280

紅酒 RED WINE

Château Ausone, Saint-Emilion, Bordeaux, France (RP100)	2009	\$9,850
Château Haut-Brion, Pessac-Leognan, Bordeaux, France	2007	\$6,500
Château Pavie, Saint-Emilion, Bordeaux, France (RP100)	2010	\$6,350
Vega Sicilia Unico Gran Reserva, Ribera del Duero, Spain	2000	\$6,280
Charles Lachaux Nuits-St-Georges 1 ^{er} Cru Aux Argillas, Burgundy, France	2022	\$5,980
Château Angelus, Saint-Emilion, Bordeaux, France	2010	\$5,600
Emidio Pepe Casa Pepe Montepulciano d'Abruzzo, Italy	2000	\$3,980
Francois Lamarche Vosne-Romanée 1 ^{er} Cru Croix Rameau, Burgundy, France	2017	\$3,780
Château Montrose, Saint-Estèphe, Bordeaux, France (RP100)	2010	\$3,280
The Mascot, Napa Valley, USA	2020	\$3,000
Querciabella Chianti Classico DOCG Riserva, Tuscany, Italy	1997	\$1,980
Crystallum Peter Max Pinot Noir, Western Cape, South Africa	2024	\$1,450
Francois Rousset Martin Barbe Fleurie Gamay, Jura, France	2023	\$1,200

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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 mushroom,
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 minced biscuit

精美甜點

T'ang Court delight

每位 Per person \$3,280

侍酒師佳釀配搭推介，每位\$700
\$700 per person for wine pairing by our Sommelier

加一服務費
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頭盤
APPETISER



涼拌紅葉螺片拼柚子蜜帶子 Chilled sliced conch, scallop, 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 <i>Chilled South African abalone with jellyfish, fried diced cod fish with honey, Cantonese-style barbecued pork</i>	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
\$1,480

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

\$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

加一服務費
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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 mushroom soup	每位 Per person \$450
松茸竹笙燉菜膽 Double-boiled matsutake mushroom 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
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 Braised imperial bird's nest with crab meat and crab roe	每位 Per person \$840
高湯官燕 Double-boiled imperial bird's nest served with chicken broth	每位 Per person \$840
竹笙扒官燕 Stewed imperial bird's nest with bamboo pith	每位 Per person \$840
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 \$720
鮮蟹肉燴官燕 Stewed imperial bird's nest with crab meat soup	每位 Per person \$660
瑤柱花膠燴官燕 Stewed imperial bird's nest with fish maw and conpoy soup	每位 Per person \$660
乳燕玉珊瑚 Scrambled egg white, fresh milk with bird's nest, crab meat and crab roe	每位 Per person \$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 garoupa, garoupa, star garoupa 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 in 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 chilli 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 Stir-fried fresh lobster with sliced conch	每隻 One Lobster \$1,720
三蔥爆龍蝦 Stir-fried fresh lobster with spring onion, red onion and shallot	每隻 One Lobster \$1,360
錦繡魚湯鮮斑球 Sliced garoupa 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 garoupa with shrimp paste and port wine	\$840
XO醬鮮菌露筍炒斑球 Sautéed sliced garoupa with asparagus, mixed mushrooms and homemade spicy sauce	\$780
生炆斑頭腩 Braised garoupa 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	\$360
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 \$980
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 \$490
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
生菜片鴿崧 Sautéed minced pigeon with pine nuts wrapped in lettuce	每隻 Each \$320
生浸玫瑰豉油鴿 (需時30分鐘) Soy sauce pigeon (30 minutes for preparation time)	每隻 Each \$290
生炸脆皮乳鴿 Crispy fried pigeon	每隻 Each \$280

加一服務費
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牛肉 BEEF



鹽燒鹿兒島和牛 Grilled Kagoshima beef in Shioyaki style	每位 Per person \$990
青芥爆日本和牛粒 Stir-fried diced Japanese Wagyu beef with spring onion and wasabi	每位 Per person \$680
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 \$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

加一服務費

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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
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

加一服務費 5
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時蔬
VEGETABLE



摩利菌濃雞湯脆豆腐 Golden-fried stuffed bean curd with egg, Shanghai cabbage and morel mushroom in chicken broth	每位 Per person \$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 mushroom	\$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 mushroom 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
黑松露竹筍蒸豆腐	
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
竹筍鼎湖上素	
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 mushroom and eggplant with chilli, gluten and dried bean curd paste	\$250
鮮菌粉絲雜菜煲	
Mixed vegetable and mushroom with vermicelli in clear soup	\$250
鮮百合雲耳炒西芹	
Sautéed fungus and lily bulb with celery	\$250

加一服務費

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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 garoupa, 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

加一服務費
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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

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 mushroom 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 dumpling and mixed vegetable in fish soup	\$360

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

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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 pith

清蒸東星斑

Steamed spotted garoupa

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 vegetables

脆皮炸子雞

Crispy fried chicken

上湯鮮蝦雲吞稻庭麵

Inaniwa noodle with shrimp dumpling in soup

合時甜品

Dessert of the day

精美甜點

T'ang Court delight

\$12,888

每位另加\$888配搭美酒四杯

Additional HK\$888 per person for a 4-glass wine pairing

加一服務費

A 10% service charge will be added to your bill

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