

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
Louis Dousset, Blanc de Noirs, Grand Cru 2008, Champagne, France

濃湯遼參瑤柱燴官燕

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

上湯焗開邊龍蝦

Baked lobster in chicken broth
William-Fevre, Espino, Gran Cuvée 2018, Chardonnay, Chile

香蔥鮮菌和牛粒

Stir-fried Japanese wagyu beef with mixed mushrooms,
spring onion and garlic
Les Pensees de la Tour Carnet, Haut-Médoc 2014, Bordeaux, France

原隻鮑魚福建飯

Fried rice with diced chicken, shrimp, black mushroom and conpoy
topped with South African abalone
Château Mont Perat Blanc, Cotes de Bordeaux 2015, France

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 \$1,480

伺酒師佳釀配搭推介，每位\$650
Add \$650 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
\$320

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

\$480

紅蜇頭南非鮮鮑魚

Chilled South African abalone with jellyfish

每位 Per person
\$330

海蜇南非鮮鮑片

Chilled sliced South African abalone with jellyfish

\$760

涼拌三絲

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

\$420

加一服務費

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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 pine nuts 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

\$320

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

\$380

蜜汁餇叉燒

Cantonese-style barbecue pork

\$360

潮蓮脆燒鵝

Roasted goose

\$360

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
\$480

花菇遼參燉菜膽

Double-boiled sea cucumber with Chinese cabbage and black mushrooms soup

每位 Per person
\$380

松茸竹笙燉菜膽

Double-boiled matsutake mushrooms with bamboo pith and Chinese cabbage 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

花膠瑤柱羹

Braised conpoy with shredded fish maw soup

每位 Per person
\$190

花膠鴨絲羹

Shredded duck, fish maw with mushroom and Chinese chive soup

每位 Per person
\$190

海鮮豆腐羹

Braised seafood and bean curd soup

每位 Per person
\$180

金華雞絲魚肚羹

Braised shredded chicken with Yunnan ham and fish maw soup

每位 Per person
\$180

加一服務費

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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 \$780
高湯官燕 Double-boiled imperial bird's nest served with chicken broth	每位 Per person \$780
竹笙扒官燕 Stewed imperial bird's nest with bamboo pith	每位 Per person \$780
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 \$680
鮮蟹肉燴官燕 Stewed imperial bird's nest with crab meat soup	每位 Per person \$620
瑤柱花膠燴官燕 Stewed imperial bird's nest with fish maw and conpoy soup	每位 Per person \$620
乳燕玉珊瑚 Scrambled egg white, fresh milk with bird's nest, crab meat and crab roe	每位 Per person \$280

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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 \$3,200
蠔皇廿五頭吉品鮑魚 Braised whole Yoshihama abalone (25 heads) in supreme oyster sauce	每位 Per person \$2,000
蠔皇鮑汁扣花膠 Braised fish maw in supreme oyster and abalone sauce	每位 Per person \$1,880
鮑汁扣關東遼參 Braised Kanto sea cucumber in abalone sauce	每位 Per person \$680
肆頭南非鮮鮑魚 Braised South African abalone (4 heads)	每位 Per person \$580
七頭南非鮮鮑魚 Braised South African abalone (7 heads)	每位 Per person \$380
蠔皇鮑汁扣鵝掌 Braised goose web in supreme oyster and abalone sauce	每位 Per person \$120

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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

加一服務費

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海鮮
SEAFOOD



油泡螺片龍蝦球 Sautéed fresh lobster with sliced conch	每隻 One Lobster \$1,620
三蔥爆龍蝦 Stir-fried fresh lobster with spring onion, red onion and shallot	每隻 One Lobster \$1,260
金錢鮮蝦球 Sautéed prawn and crab roe with golden-fried pork and crab meat puff	\$740
露皇金銀蝦 Sautéed prawn with asparagus and deep-fried shrimp	\$580
錦繡魚湯鮮斑球 Sliced grouper with fish maw, preserved mustard root, straw mushroom and tomato in fish soup	\$820
砵酒百花釀焗斑球 Baked stuffed sliced grouper with shrimp paste and port wine	\$800
XO醬鮮菌露筍炒班球 Sautéed sliced grouper with asparagus, mixed mushrooms and homemade spicy sauce	\$740
家鄉生蠔煲 Braised oyster with roast pork, bean curd skin, garlic and black mushroom	\$520
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	\$250
百花釀蟹拑	每隻 Each
Golden-fried stuffed crab claw with shrimp paste	\$180
釀焗響螺	每隻 Each
Baked stuffed sea whelk with pork and Portuguese sauce	\$170
白灼響螺片	
Poached sliced conch with celery, bean sprout served with chilli soy sauce	\$580
吉列明蝦球	
Golden-fried fresh prawn served with sweet and sour sauce	\$480
油泡鮮蝦球	
Sautéed fresh prawn	\$480
窩貼大明蝦	
Golden-fried shrimp toast	\$480
蜂巢乳香銀鱈魚	
Golden-fried cod fish taro puffs and diced cod fish with preserved bean paste sauce	\$480

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家禽
POULTRY



唐閣片皮雞

T'ang Court crispy chicken

兩食 Two courses

\$800

第二道菜 Second course

生菜片雞崧

Sautéed minced chicken with pine nuts 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

\$380

脆皮龍崗雞

Roasted "Lung Kong" chicken

半隻 Half

\$380

西檸百花芝麻雞

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

\$440

香蔥油文昌雞

Stewed chicken with spring onion, ginger and soy sauce

半隻 Half

\$380

生菜片鴿崧

Sautéed minced pigeon with pine nuts wrapped in lettuce

每隻 Each

\$280

生炸脆皮乳鴿

Crispy-fried pigeon

每隻 Each

\$260

生浸玫瑰豉油鴿 (需時30分鐘)

Soy sauce pigeon (Preparation 30 minutes)

每隻 Each

\$260

柱侯醬蒸鵝

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

\$380

加一服務費

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牛肉
BEEF



鹽燒鹿兒島和牛	每位 Per person
Grilled Kagoshima beef in Shioyaki style	\$880
青芥爆日本和牛粒	每位 Per person
Stir-fried diced Japanese wagyu beef with spring onion and wasabi	\$480
香蔥菜遠日本和牛粒	每位 Per person
Stir-fried Japanese wagyu beef with green vegetables, spring onion and shallot	\$480
清湯和牛臉頰	
Beef cheek with turnip and dried date in soup	\$480
中式煎牛柳	
Pan-fried beef fillet with onion, sweet and sour sauce	\$360
豉蒜鹹菜尖椒牛柳粒	
Stir-fried diced beef with garlic, black bean, preserved vegetable, red and green chilli	\$360
玉蘭靈芝菇炒肥牛肉	
Stir-fried sliced beef with marmoreal mushrooms and Chinese kale	\$340

加一服務費
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豬肉
PORK



荷香黑虎掌栗子豬軟骨

Braised pork cartilage with dried sarcodon aspratus mushrooms, chestnut in lotus leaf \$480

京都豚肉骨

Fried spare rib with sweet and sour sauce \$340

香煎蓮藕餅

Pan-fried minced pork with lotus root and shrimp paste cake \$340

梅菜扣豚肉

Braised sliced pork with preserved vegetable \$340

鱈魚馬蹄蒸豚肉餅

Steamed minced pork with dried octopus and water chestnut \$340

摩利菌豚肉炆釀豆腐

Stewed stuffed bean curd with minced pork and morel mushroom \$340

欖菜豚肉柳蒸南瓜

Steamed sliced pork with olive vegetable and pumpkin \$340

加一服務費

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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
蟹肉琵琶豆腐	
Braised bean curd stuffed with shrimp paste, Cantonese-style barbecue pork and black mushroom, topped with crab meat	\$440
阿拉斯加蟹肉翡翠苗	
Stewed Alaskan crab meat with pea seedlings	\$560
鮮蟹肉鮮菇	
Stewed straw mushroom with crab meat	\$560
魚湯浸時蔬	
Stewed seasonal vegetables in fish soup	\$300
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	\$220
金湯松茸脆豆腐	每位 Per person
Golden-fried stuffed bean curd with egg and vegetables in pumpkin soup, topped with matsutake mushrooms	\$160
黑松露竹笙蒸豆腐	
Steamed bean curd with bamboo pith and black truffle	\$380
竹笙鼎湖上素	
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



唐閣寶盒飯	每位 Per person
Baked seafood rice with cream sauce in crab shell	\$170
阿拉斯加蟹肉炒飯	
Fried rice with Alaskan crab meat, lettuce and topped with olive kernel	\$440
鹹魚石斑炒飯	
Fried rice with diced grouper, salted fish and topped with olive kernel	\$390
和牛粒炒飯	
Fried rice with wagyu beef, coriander and topped with olive kernel	\$340
牛油果銀鱈魚焗飯	
Baked rice with cod fish, avocado and cream sauce	\$340
蝦球炒麵	
Crispy fried noodle with prawn	\$340
銀湖金華海皇燴米粉	
Stewed rice noodle with mixed seafood, Yunnan ham and egg white	\$310
家鄉炒米粉	
Fried rice noodle with Cantonese-style 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 noodle with lobster in chicken broth	\$1,180
鮑汁南非鮮鮑炆麵	每位 Per person
Braised noodle with whole South African abalone in abalone sauce	\$170
鮑汁鮮菌撈麵	每位 Per person
Stewed noodle with mixed mushrooms and green vegetables in abalone sauce	\$100
鮮蝦蔥油拌麵	
Stewed noodle with prawn, spring onion and soy sauce	\$340
乾炒豉椒帶子河	
Fried flat noodle with scallop, black bean, red and green pepper	\$340
醋椒銀鱈魚黃金麵	
Crispy noodle with cod fish, red and yellow bell pepper, chilli and vinegar sauce	\$340
魚湯雲吞雜菜稻庭麵	
Inaniwa noodle with fresh shrimp dumplings and mixed vegetables in fish soup	\$340
海鮮湯麵	
Noodles with shrimp, scallop and squid in soup	\$440

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醉蝦片雞餐 (四位用)
SET MENU FOR FOUR PERSONS



太白醉翁蝦
Drunken prawn

蟹皇燴官燕
Stewed imperial bird's nest with crab meat and crab roe

唐閣片皮雞
Tang Court crispy chicken

清蒸東星斑
Steamed spotted grouper

肆頭南非鮮鮑魚鵝掌
Braised South African abalone with goose web

花菇鮮腐皮炆雞件
Braised sliced chicken with black mushroom and bean curd skin

花膠薑蔥撈麵
Stewed noodle with shredded fish maw, ginger and spring onion

蓮蓉西米焗布甸
Baked sago pudding filled with lotus seed paste

鮮果拼盆
Seasonal fruit platter

\$6,200

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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

竹笙瑤柱燴官燕

Braised bird's nest with conpoy 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

原隻南非鮮鮑魚鵝掌

Braised South African abalone with goose web and seasonal vegetables

富貴鹽香雞

Crispy salted 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

\$10,400

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.

一人客餐
SET MENU FOR ONE PERSON



唐閣特色拼盆

柚子蜜帶子、海紅葉、蜜汁鱈魚、蜜味叉燒

T'ang Court signature appetisers

Chilled scallop with citrus honey, jellyfish

Fried diced cod fish with honey, Cantonese-style barbecue pork

花膠瑤柱燉鮮螺

Double-boiled fish maw with conpoy and sea whelk in soup

上湯焗開邊龍蝦

Baked lobster with chicken broth

肆頭南非鮮鮑魚鵝掌

Braised South African abalone with goose web

唐閣寶盒飯

Baked seafood rice with cream sauce in crab shell

鮮果配甜點

Fresh fruits and T'ang Court delight

\$1,900

加一服務費

A 10% service charge will be added to your bill

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