唐阁经典双人午市点心套餐
CLASSIC DIM SUM LUNCH SET FOR TWO

每套 Per set

¥888

柚醋渍海蜇
Chilled jellyfish in pomelo vinegar

松茸汤锦鲤斑肉饺
Steamed grouper dumpling in matsutake mushroom soup

笋尖鲜虾饺
Spring bamboo shoots shrimp Har Gow

瑶柱花胶烧卖
Scallop Sui Mai with minced pork and shrimp

灌汤小笼包
Steamed pork dumpling

蟹肉春卷
Spring roll with crab meat and fish maw

萝卜酥
Turnip puff pastry with ham and shrimp

XO 酱和牛炒肠粉
Wok-fried rice noodle with wagyu beef and XO sauce

招牌豆腐花伴流罗酥
Homemade tofu jelly with baked jackfruit custard puff

主厨推荐 Chef's Recommendations 猪肉 Pork 素食 Vegetarian

为阁下健康着想，如阁下对任何食物有过敏反应，请跟餐厅职员联络。
Please inform your server of any food-related allergies as your well-being and comfort are our greatest concern.

以上价格以人民币计价且已经包含服务费及税费。
All prices are in Chinese Yuan and inclusive of service charge and taxes.

全日双人餐
ALL DAY SET MENU FOR TWO

每套 Per set
¥2,288

唐阁三式头盘 T'ANG COURT APPETIZER TRIO

深井烧鹅
Roasted crispy goose

柚醋渍海蜇花
Chilled jellyfish in pomelo vinegar

炝拌山苏叶
Aromatic oil-dressed Shansu leaf with chili

汤 SOUP

沙虫锦绣鱼汤
Braised sliced grouper and sandworm in fish broth

主菜 MAIN COURSE

芙蓉蟹肉龙虾球
Braised lobster, egg white, crab roe and crab meat

东甲陈皮蒸斑球
Steamed tiger grouper with aged tangerine peel

头抽炒牛小排
Wok-fried sliced wagyu beef with soy sauce

上汤时令蔬菜
Poached seasonal vegetable in chicken soup

主食 RICE

粤西捞肠粉
Steamed rice noodle, sesame, peanut oil

甜品 DESSERT

招牌豆腐花伴流罗酥
Homemade tofu jelly and Baked jackfruit custard puff

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精选四人餐
SET MENU FOR FOUR

每套 Per set
¥3,388

唐阁经典前菜 T'ANG COURT CLASSICAL APPETIZER

芥味冻鲜鲍
Chilled abalone in mustard sauce

醋椒花菜心
Pickled organic cauliflower

烧味 BARBECUED MEAT

深井烧鹅拼黑毛猪叉烧
Roasted goose with barbecued pork

汤 SOUP

老火靓汤
Soup of the day

主菜 MAIN COURSE

虾籽炒花竹虾球
Wok-fried king prawn with shrimp roe

青花椒蒸老虎斑
Steamed tiger grouper with green pepper

香葱爆和牛
Wok-fried wagyu beef with spring onion

凤梨咕噜肉
Sweet and sour pork with pineapple

上汤时令蔬菜
Poached seasonal vegetable in chicken soup

主食 DESSERT

粤西捞肠粉
Steamed rice noodle, sesame, peanut oil

甜品 RICE

招牌豆腐花伴流罗酥
Homemade tofu jelly and Baked jackfruit custard puff

主厨推荐 Chef's Recommendations 猪肉 Pork 素食 Vegetarian

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尊享六人餐
SET MENU FOR SIX

每套 Per set
¥6,688

唐阁四式头盘 T'ANG COURT APPETIZER SELECTIONS

柚醋渍海蜇
Chilled jellyfish in pomelo vinegar

芥味冻鲜鲍
Chilled abalone in mustard sauce

椒盐豆腐粒
Deep-fried bean curd cube with salt and pepper

炝拌山苏叶
Aromatic oil-dressed Shansu leaf with chili

烧味 BARBECUED MEAT

深井烧鹅拼黑毛猪叉烧
Roasted goose with barbecued pork

汤 SOUP

四宝花胶羹
Braised fish maw soup with vegetables

主菜 MAIN COURSE

湛江式炒龙虾
Wok-fried lobster with Zhanjiang style

东甲陈皮蒸老虎斑
Steamed tiger grouper with green pepper

头抽炒牛小排
Wok-fried beef with soy sauce

荷香蒸滑鸡
Braised chicken and mushroom in lotus leaf

素 XO 酱草菇茄子煲
Braised seasonal mushroom and eggplant

上汤仙菇翠苗
Poached seasonal vegetable with fungus in chicken soup

主食 RICE

粤西捞肠粉
Steamed rice noodle, sesame, peanut oil

甜品 DESSERT

红柚雪燕杨枝甘露伴萝卜酥
Chilled mango sago cream with snow swallow gum and pomelo and Baked turnip puff pastry

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