



唐 閣

上海新天地朗廷酒店屡获殊荣的中餐厅唐阁，
获《米其林指南上海 2020》米其林一星食府荣誉。

中餐行政总厨和他的厨师团队只选用上乘的原料，
将传统美食与现代佳肴的风采互相结合，呈献地道精致的粤菜菜单。

T'ANG COURT

T'ang Court at The Langham, Shanghai, Xintiandi, has been awarded the coveted
One Michelin Star by the Michelin Guide Shanghai 2020.

Chinese Executive Chef and his culinary brigade creates magnificent dishes
by adopting only the very best of ingredients to showcase both traditional favourites
and contemporary delicacies.

主厨推荐美饌

EXECUTIVE CHEF'S RECOMMENDATION

招牌三葱爆澳洲龙虾 (时价)	Sautéed Australian lobster with spring onion, red onion and shallot	(Market price)
虾籽野菌麒麟东星斑 (时价)	Sautéed sliced coral leopard with mixed mushroom and dried shrimp roe	(Market price)
金银龙凤鲜虾球 (例)	Deep-fried prawn with taro Sautéed prawn with crab meat and crab roe (Per serving)	528
珊瑚玉簪竹笙 (例)	Braised bamboo pith and asparagus with crab meat and crab roe (Per serving)	288
龙皇三弄 (每位)	Lobster ensemble Braised lobster in chicken broth, stir-fried lobster with shallot and steamed egg white topped with lobster and ham (Per person)	528
松露和牛礼物盒 (每位)	Pan-fried Wagyu beef stuffed with black truffle and mushroom (Per person)	258
露笋百合黑椒和牛粒 (例)	Sautéed Wagyu beef with asparagus and liliun brownii in black pepper sauce (Per serving)	628
凤虾百花酿辽参 (例)	Braised sea cucumber, live shrimp paste with crab roe in broth (Per serving)	688
上汤煎酿鲜蟹钳 (每位)	Braised fresh crab claw and shrimp paste in broth (Per person)	388
油泡响螺片 (例)	Poached sliced sea whelk (Per serving)	788
窝烧花胶鱼汤星斑球 (例)	Braised coral leopard with fish maw and vegetable (Per serving)	888
蚝皇原只鲍花菇罗汉窝 (例)	Stewed abalone and black mushroom in oyster sauce (Per serving)	588
金瑶富贵盐香鸡 (半只, 每只)	Salted rock crispy skin chicken with conpoy (Half/Whole)	218 / 428
浓汤花胶鸡丝羹 (拌薄脆) (每位)	Braised fish maw soup with shredded chicken, and mushroom, dried tangerine peel on side (per person)	188

所有价格以人民币收费, 另加16.6%的服务费
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前菜 . 头盘

APPETIZERS

十五年陈雕红膏富贵虾（每只）	Marinated mantis shrimp in 15 years' old Chinese rice wine (Whole piece)	628
桂香烟熏银鳕鱼（例）	Deep-fried Shanghainese cod fish with cinnamon in brown sauce (Per serving)	268
酥炸鲜蚝（2只起售）	Deep-fried fresh oyster (2 pieces)	Each 每只 68
水晶野菜石榴果（4件）	Marinated bean curd skin with wild herbs in vegetable sauce (4 pieces)	118
花雕太白醉香鸽（例）	Drunken pigeon in Chinese rice wine (Per serving)	128
陈醋木耳红蜇头（例）	Marinated jelly fish head with black fungus in vinegar sauce (Per serving)	128
胡麻酱芝麻脆素鹅（例）	Crispy preserved bean curd sheet with sesame sauce (Per serving)	98
脆柱凉拌黑鸡枞（例）	Marinated jizong mushroom with crisp conpoy in vinegar sauce (Per serving)	98
苔香金蒜脆豆腐（例）	Crispy bean curd cube with garlic and seaweed (Per serving)	98
虾籽拌茭笋（例）	Marinated water bamboo with shrimp roe (Per serving)	98

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明 炉 烧 味

BARBECUED MEAT

蜜味黑豚叉烧 (例)	Barbecued Kurobuta pork (Per serving)	288
潮莲脆皮烧鹅 (例)	Roasted goose (Per serving)	298
蜜汁吊烧江鳗鱼 (例)	Roasted river eel with sweet soy sauce	268
烧味双拼 (例) 烧鹅、 烧味叉烧或吊烧鳗鱼	Barbecued meat combination (Per serving) Choose two from roasted goose, barbecued pork or river eel	358
头抽生浸豉油鸡 (半只, 每只) * 需50分钟	Chef's soy chicken (Half/Whole) * 50 minutes for your dish to be cooked	218 / 428
即烧化皮乳猪件 (半只, 每只) * 建议提前1天预定	Roasted suckling pig (Half/Whole) * Booking one day in advance	888 / 1688
即烧北京片皮鸭 (2吃) * 建议提前2天预定	Beijing style sliced duck (Two eat) * Booking two days in advance	428

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四季汤羹

SEASONAL SOUP

每位
PER PERSON

招牌海螺汤

Double-boiled sea whelk soup

228

菜胆天白菇炖花胶

Double-boiled fish maw soup with mushroom and baby cabbage

368

松茸山珍炖辽参

Double-boiled sea cucumber with matsutake and bamboo pith in chicken soup

368

红烧海皇燕窝羹

Braised imperial bird's nest in supreme broth

288

彩棠蟹肉和牛豆腐羹

Braised minced Wagyu beef soup with crab meat, vegetable and tofu

128

瑶柱花胶鸭丝羹

Braised shredded duck soup with conpoy and fish maw

168

翠塘蟹肉鲜虾羹

Braised fresh shrimp soup with crab meat, vegetable and egg white

128



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燕 窝

BIRD'S NEST

每位
PER PERSON

金腿红烧官燕	Braised imperial bird's nest with ham	688
鲜蟹肉烩官燕	Braised imperial bird's nest with fresh crab meat	688
生拆蟹皇烩官燕	Braised imperial bird's nest with crab roe	788
高汤炖官燕	Braised imperial bird's nest in supreme broth	688
红烧竹笙官燕卷	Braised imperial bird's nest with bamboo shoot	588

鲍 鱼 . 海 味

ABALONE

每位
PER PERSON

蚝皇原只极品 溏心鲍鱼 (8-9头) / (10-11头)	Original only runny South African best abalone (eight heads - nine heads) / (ten heads - eleven heads)	1,588 / 1,288
一品鲍鱼翠绿	Braised abalone with sea cucumber and mushroom	688
蚝皇原只汤鲍 (4头)	Braised abalone in oyster sauce (four heads)	588
蚝皇原只大汤鲍 (3头)	Braised abalone in oyster sauce (three heads)	1,880
红烧厚身花胶件	Braised fish maw in soy sauce	528
蜜饯扣辽参	Braised sea cucumber with preserved plum	368
百花煎酿花胶件	Braise fish maw with crab roe in broth	588
金银星斑鲍鱼卷	Abalone roll with spotted garoupa	588
虾籽扒海参件	Braised sea cucumber with shrimp roe	188

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生猛海鲜

LIVE SEAFOOD

时价
MARKET PRICE

澳洲龙虾

(上汤焗, 姜葱炒, 金蒜银丝蒸,
花雕蛋白蒸, 碧绿炒球)

Australian lobster

(Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, steamed with egg white and Chinese rice wine, stir-fried with vegetable)

小青龙

(上汤焗, 姜葱炒, 金蒜银丝蒸,
家乡蛋煮, 胡椒炒)

Baby lobster

(Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, steamed with egg sauce, stir-fried with black pepper)

东星斑

(清蒸, 鲜花椒蒸, 云腿麒麟蒸)

Coral leopard grouper

(Steamed with soy sauce, steamed with green peppercorn, steamed with ham)

海老虎斑

(清蒸, 鲜花椒蒸, XO酱炒球)

Tiger grouper

(Steamed with soy sauce, steamed with green peppercorn, stir-fried with XO sauce)

三门膏蟹

(鸡油花雕蛋白蒸, 姜葱炒,
XO酱粉丝焗)

Roe crab

(Steamed with egg white and Chinese rice wine, wok-fried with ginger and spring onion, baked with vermicelli in XO sauce)

帝皇蟹 (提前一天预订)

(鸡油花雕蛋白蒸, 清蒸,
金蒜黄油脆皮煎)

King crab (Booking one day in advance)

(Steamed with egg white and Chinese rice wine, steamed with soy sauce, baked with garlic and butter)

苏眉 (提前一天预订)

(清蒸)

Giant labird (Booking one day in advance)

(steamed with soy sauce)

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海 鲜 类

SEAFOOD

例
STANDARD

雪地藏龙 (每位)	Steamed lobster with minced sea urchin and egg white (per person)	468
龙皇披金甲 (每位)	Deep-fried cod fish and shrimp (per person)	168
虾籽葱爆大虾球	Sautéed prawn with onion and shrimp roe	428
上汤云腿蒸星斑球	Steamed coral leopard grouper with ham in supreme broth	688
海生虾炒蛋白	Sautéed prawn with egg white	388
XO酱三葱爆元贝	Sautéed scallops with spring onion, red onion and shallot in XO sauce	328
翡翠油泡明虾片	Braised sliced lobster with vegetable	368
姜葱烧腩炆星斑球	Braised coral leopard grouper and barbecued pork with onion and ginger	628
玉带亲黄袍	Braised shrimp paste with scallop and noodles with crab roe	488

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家禽和肉类

POULTRY, PORK AND BEEF

例
STANDARD

唐阁脆皮鸡（半只，每只）	T'ang Court crispy skin chicken (Half/Whole)	218 / 428
罗勒烧汁鹅肝和牛粒	Sautéed Wagyu beef with goose liver in basil sauce	628
川酱香葱爆牛柳	Sautéed beef fillet with spring onion in Szechuan sauce	528
豉味京葱爆乳鸽甫	Sautéed pigeon with scallion and black bean sauce	258
鲍汁花胶滑鸡煲	Braised fish maw and chicken in abalone sauce	388
巧手醋香黑豚肉	Wok-fried pork with vinegar sauce	218
陈皮鲜沙姜煎鸡件	Pan-fried chicken with ginger and tangerine peel	218
砵酒火焰鲜菌黑豚肉	Braised Kurobuta pork with mushroom in port wine sauce	188

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时蔬·豆腐

VEGETABLE, BEAN CURD

例
STANDARD

如意鸳鸯蔬	Braised vegetable with mushroom in broth	168
有机番茄百合银杏浸菜苗	Braised vegetable mixed with organic tomato, ginkgo and lilium brownii in broth	168
上汤鲍鱼海味杂菜窝	Braised abalone with mixed vegetables in seafood broth	688
生拆龙虾扒有机菜苗	Braised organic vegetable with lobster meat	488
马拉盞虾干黑豚肉碎芥菜煲 (辣)	Braised vegetable mixed with dried shrimps and minced Kurobuta pork (Spicy)	168
野什菌炒露笋	Fried asparagus with wild mushroom	188
各式时令蔬菜 (清炒, 上汤, 蒜蓉炒, 姜汁炒, 鱼汤浸)	Seasonal vegetable (Sautéed, braised in supreme broth, sautéed with minced garlic, sautéed with ginger sauce, braised in fish soup)	128
炸菜豆干龙芽炒肉丝 (辣)	Fried shredded pork with dried bean curd and bean sprouts (Spicy)	128
翡翠白玉羊肚菌	Braised sweet pea with morel mushroom and lily bulb	98

每位
PER PERSON

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主 食

RICE AND NOODLE

例
STANDARD

鲍鱼瑶柱蛋白炒饭	Fried rice with abalone, egg white and conpoy	328
烧汁和牛松鹅肝炒饭	Fried rice with minced Wagyu beef and goose liver	228
滋补花雕竹丝鸡炒饭	Chicken fried rice scented with Chinese rice wine	188
梅菜豆角叉烧炒红米	Fried red rice with Kurobuta pork, beans and preserved vegetable	188
芹香海皇龙虾汤泡饭	Boiled rice with crab roe and celery in lobster soup	258
虾籽海皇炆伊府面	Stewed E-Fu noodle with crab roe and shrimp roe	288
芙蓉鲜蟹肉炆伊面	Braised E-Fu noodle with egg white and crab meat	228
XO酱和牛炒河粉	Fried rice noodles with Wagyu beef in XO sauce	228
瑶柱鲜虾球荷叶饭	Braised rice with fresh shrimp and conpoy	128

每位
PER PERSON

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四季甜品

DESSERT

每位
PER PERSON

原盅炖官燕 (可送椰汁, 杏仁汁, 红枣汁)	Double boiled imperial bird's nest (Served with coconut dressing, almond or jujube juice)	688
四季长春露 (可送热食)	Healthy Tong Sui	88
生磨杏仁茶撞蛋白	Boiled almond with egg white	88
红柚雪燕杨枝甘露	Chilled mango sago cream with bamboo bird's nest	118
现焗酥皮蛋挞 (3件) * 需20分钟	Baked egg tart (3 pics) * 20 minutes	88
天鹅流沙酥 (3件) * 需20分钟	Baked puff pastry with salted egg custard (3 pics) * 20 minutes	88
喳喳杏仁糕 (3件)	Chilled almond jelly (3 pics)	88
炸杏片香芒卷 (3件)	Deep-fried sliced almond with mango roll (3 pics)	98

例
STANDARD

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午市点心

LUNCH DIM SUM

例
STANDARD

笋尖鲜虾饺 (4件)	Steamed shrimp dumpling with bamboo shoot (4 pics)	98
瑶柱干蒸烧卖 (4件)	Steamed shumai topped with conpoy (4 pics)	68
松露菜苗带子饺 (3件)	Steamed vegetable dumpling with black truffle and scallop (3 pics)	118
绯红韭菜双虾饺 (3件)	Steamed dumpling with dried shrimps and chives (3 pics)	68
雪里红烧鹅水晶包 (3件)	Steamed dumpling with roasted goose (3 pics)	68
蛋白塞螃饺 (3件)	Steamed dumpling with egg white (3 pics)	98
水晶潮州粉果 (3件)	Steamed shrimp dumpling with chive (3 pics)	68
海参石榴果 (3件)	Steamed sea cucumber with dried shrimps (3 pics)	88
鱼籽星斑饺 (3件)	Steamed dumpling with grouper and fish roe (3 pics)	168
马蹄和牛肠粉	Rice roll filled with wagyu beef and water chestnut	128
梅菜黑豚叉烧肠粉	Rice roll filled with Kurobuta pork and preserved vegetable	108

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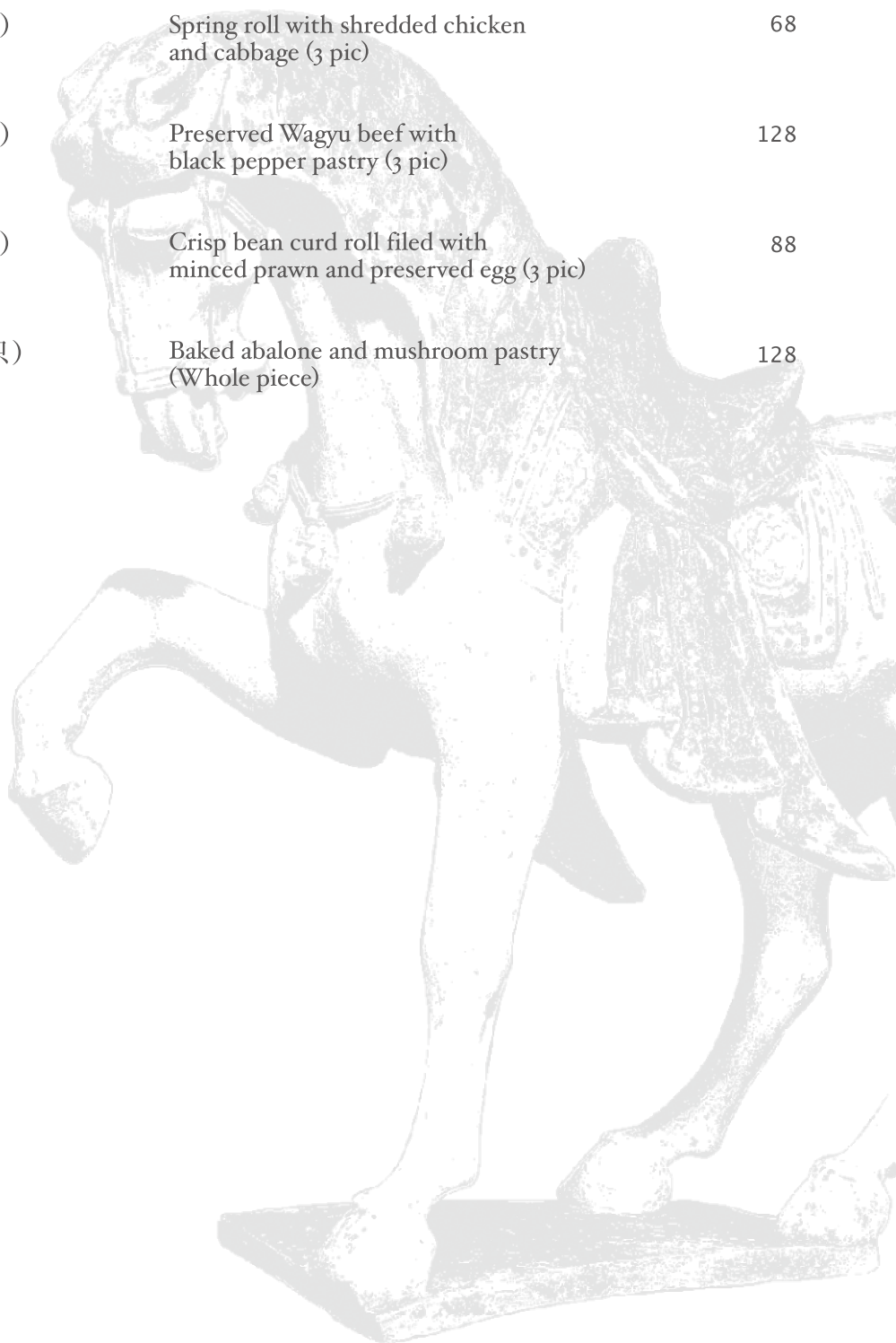
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午市点心

LUNCH DIM SUM

例
STANDARD

沙律鲜虾石榴球 (3件)	Fried shrimps with sand ginger (3 pic)	88
鸡丝白菜脆春卷 (3件)	Spring roll with shredded chicken and cabbage (3 pic)	68
黑椒和牛布袋酥 (3件)	Preserved Wagyu beef with black pepper pastry (3 pic)	128
皮蛋鲜虾腐皮卷 (3件)	Crisp bean curd roll filed with minced prawn and preserved egg (3 pic)	88
原只鲍鱼野菌酥 (每只)	Baked abalone and mushroom pastry (Whole piece)	128



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