

新季精选午市套餐

SEASONAL LUNCH SET MENU SELECTION

每位
Per Person

高山松茸清汤

Double-boiled matsutake with chicken soup

488

精选原笼点心三拼

Dim Sum combination

(笋尖鲜虾饺
瑶柱干蒸烧卖
灌汤小笼包)

(Steamed shrimp dumpling with bamboo shoot
Steamed siu mai topped with conpoy
Steamed pork dumpling)

焗酿鲜蟹盖

Baked crab meat with onion

翡翠白玉羊肚菌

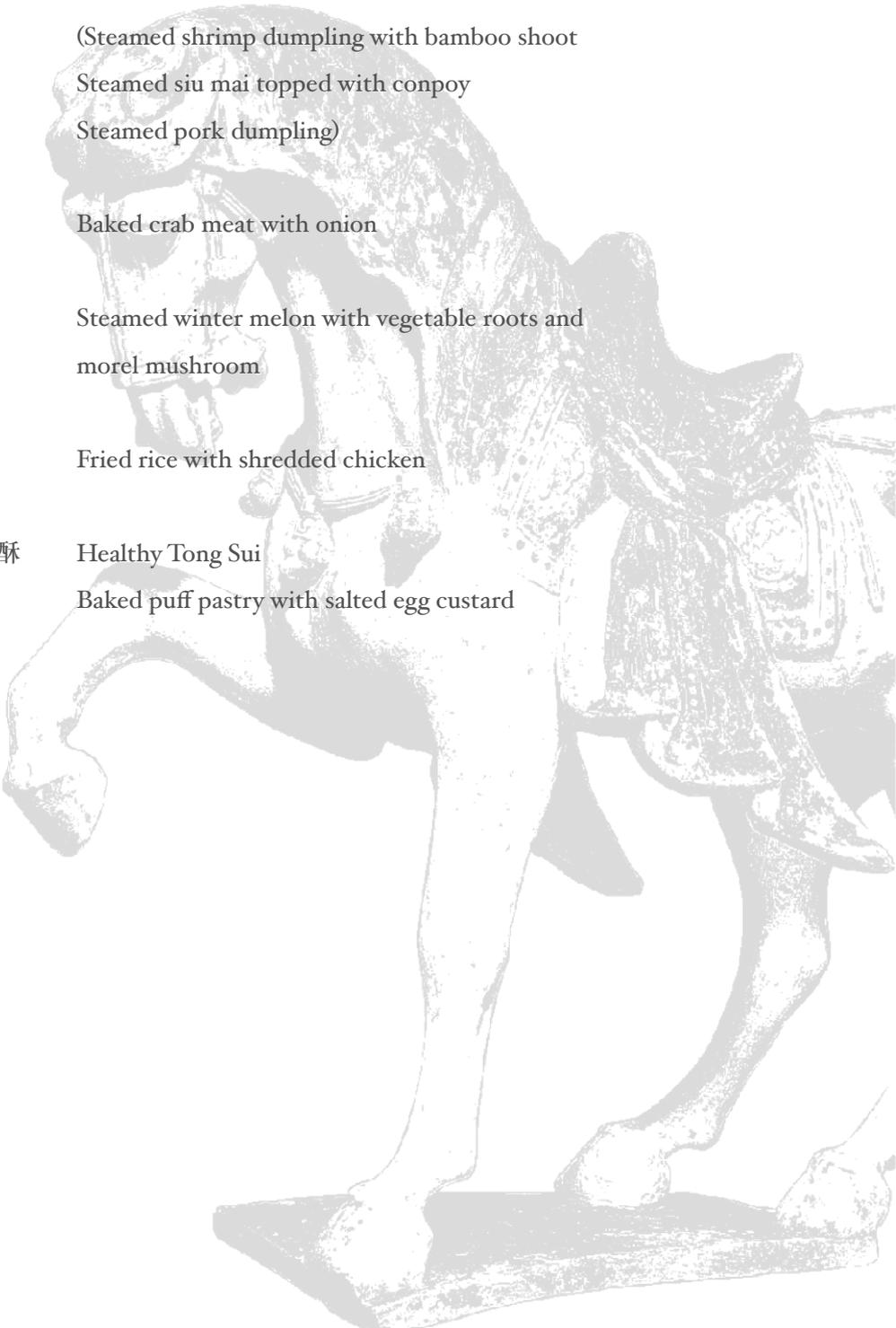
Steamed winter melon with vegetable roots and
morel mushroom

滋补竹丝鸡炒饭

Fried rice with shredded chicken

四季长春露伴天鹅流沙酥

Healthy Tong Sui
Baked puff pastry with salted egg custard



所有价格以人民币收费，另加 16.6% 的服务费
All prices charge in RMB and subject to 16.6% service charge
为阁下健康着想，如阁下对任何食物有过敏反应，请与餐厅职员联络
Please inform us if you have any food allergies

新季精选午市套餐

SEASONAL LUNCH SET MENU SELECTION

每位
Per Person

松茸菜胆炖天白菇

Double-boiled matsutake soup with
Chinese baby cabbage

688

原笼点心三式
(水晶潮州粉果
笋尖鲜虾饺
鱼籽星斑饺)

Dim Sum combination
(Steamed shrimp dumpling with chive
Steamed shrimp dumpling with bamboo shoot
Steamed dumpling with grouper and fish roe)

松露和牛礼物盒

Pan-fried Wagyu beef stuffed with black truffle and
mushroom

豉汁白玉蒸鳕鱼

Steamed cod fish with bean curd in soy sauce

上汤云吞唐生菜

Boiled wonton soup with Chinese lettuce

杏仁豆腐伴天鹅流沙酥

Chilled almond tofu pudding with mango puree
Baked puff pastry with salted egg custard



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SEASONAL LUNCH SET MENU SELECTION

每位
Per Person

招牌海螺汤

Double-boiled sea whelk soup

888

原笼点心三式

Dim Sum combination

(笋尖鲜虾饺

(Steamed shrimp dumpling with bamboo shoot

瑶柱干蒸烧卖

Steamed siu mai topped with conpoy

蛋白赛螃蟹)

Steamed dumpling with crab meat and egg white)

上汤麒麟星斑球

Braised coral leopard grouper in broth

露笋百合黑椒和牛肉

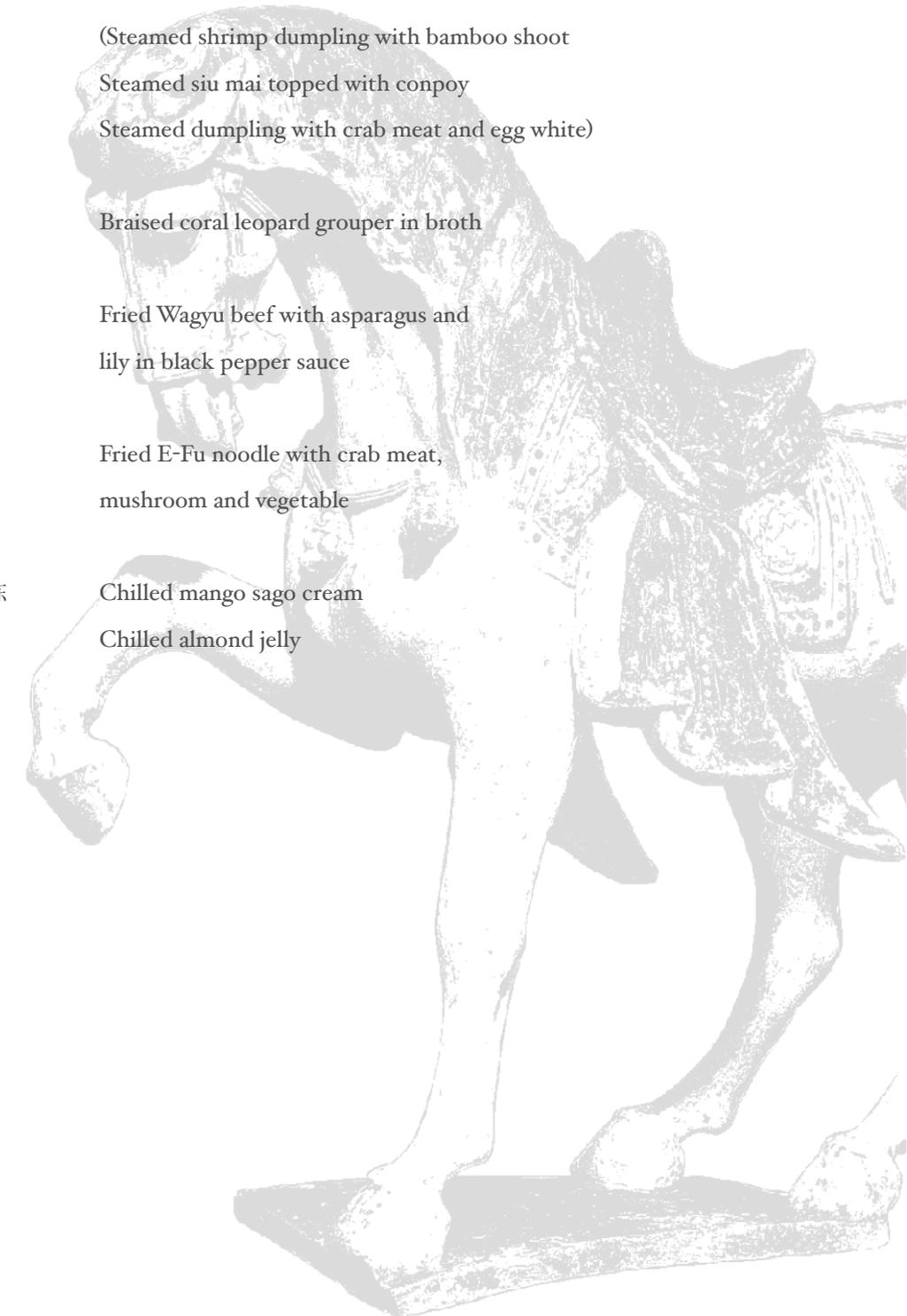
Fried Wagyu beef with asparagus and
lily in black pepper sauce

鲜蟹肉干烧伊府面

Fried E-Fu noodle with crab meat,
mushroom and vegetable

红柚杨枝甘露伴杏仁冻

Chilled mango sago cream
Chilled almond jelly



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全日套餐

ALL DAY SET MENU

每位
Per Person

唐阁精选头盘
(蜜味黑豚叉烧
酥炸生蚝
野菜石榴果)

Selected Tang Court appetizer platter
(Barbecued Kurobuta pork
Deep fried fresh oyster
Marinated bean curd skin with
wild herbs in cucumber juice)

1,288

招牌海螺花胶汤

Double-boiled fish maw soup with sea whelk

龙皇披金甲

Deep fried cod fish and shrimp

蜜饯扣辽参

Braised sea cucumber with preserved plum

露笋百合黑椒和牛肉

Fried Wagyu beef with asparagus and lily in
black pepper sauce

荷仙菇浸翠苗

Poached mushroom with seasonal vegetable
in light soup

窝烧滋补竹丝鸡炒饭

Fried rice with shredded chicken

杨枝甘露伴酥皮蛋挞

Chilled mango sago cream
Baked egg tart

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全日套餐

ALL DAY SET MENU

每位
Per Person

唐阁精选头盘
(清酒冻鲍鱼
蜜味黑豚叉烧
梨香玉带)

Selected T'ang Court appetizer platter
(Chilled abalone in Japanese sake
Barbecued Kurobuta pork
Deep-fried scallop with pear)

1,688

蜜瓜花胶响螺汤

Double-boiled fish maw soup with
sea whelk and honey melon

上汤煎酿鲜蟹钳

Braised fresh crab claw and shrimp paste in broth

如意炒星斑球

Sautéed coral leopard grouper with
yellow fungus and asparagus

黑松露野菌脆皮鸡

Crispy chicken with wild mushrooms and black truffle

松茸白玉四宝蔬

Braised matsutake with mixed vegetables in broth

芙蓉蟹肉炆伊面

Braised E-Fu noodle with crab meat and egg white

杏仁豆腐伴天鹅流沙酥

Chilled almond tofu pudding with mango puree
Baked puff pastry with salted egg custard

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全日套餐

ALL DAY SET MENU

每位
Per Person

唐阁头盘
(酥炸生蚝
蜜味黑豚叉烧
花雕醉鲜虾)

Selected Tang Court appetizer platter
(Deep-fried fresh oyster
Barbecued Kurobuta pork
Shrimp in Chinese rice wine)

2,188

松茸天白菇炖辽参

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

龙皇三弄

Lobster cooked in three ways
(Stir-fried with shallot, steamed with egg white,
baked with butter)

蚝皇鲍鱼星斑球

Braised abalone with coral leopard grouper in
abalone sauce

松露和牛礼物盒

Pan-fried Wagyu beef stuffed with black truffle and
mushroom

瑶柱舞茸扒翠绿

Sautéed vegetable with conpoy and maitake

梅菜叉烧炒红米

Fried rice with shredded Kurobuta pork,
beans and preserved vegetable

雪燕杨枝甘露伴
啫啫杏仁糕

Chilled mango sago cream
Chilled almond jelly

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溇心鲍鱼套餐

ABALONE SET MENU

每位
Per Person

唐阁精选头盘

(梅辣鸭舌

黑豚叉烧

野菜石榴果)

Selected T'ang Court appetizer platter

(Marinated tongue with spicy and sour sauce

Barbecued Kurobuta pork

Marinated bean curd skin with wild herbs in
cucumber juice)

3,188

松茸天白菇炖菜胆

Double-boiled matsutake soup with
mushroom and Chinese baby cabbage

雪地藏龙

Steamed lobster with minced sea urchin and egg white

蚝皇溇心极品鲍

Braised runny South Africa abalone

青花椒蒸星斑件

Steamed coral leopard grouper with green pepper

如意映窗纱

Braised bamboo fungus and asparagus in soup

烧汁鹅肝和牛松炒饭

Fried rice with minced Wagyu beef and goose liver

雪燕杨枝甘露伴天鹅流沙酥

Chilled mango sago cream

Baked puff pastry with salted egg custard

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