



歐師傅品嚐宴

Chef Albert's Tasting Menu

脆香燒羊腩、紅梅柚子凍蝦杯

Roasted Crispy Lamb Belly,
Marinated Shrimp Salad with Tomato and Yuzu

黑瑪卡滋補花膠燉水鴨湯

Double-boiled Wild Duck Soup with Fish Maw, Goji Berry and Herbs

澳洲松露芙蓉蒸蟹拑

Steamed Fresh Crab Claw with Black Truffle and Egg White

岩鹽燒東星斑球

Roasted Spotted Garoupa Fillet with Rock Salt

紅酒汁燴和牛尾

Braised Wagyu Beef Tail with Red Wine Sauce

官燕釀竹筴柴把蔬

Braised Imperial Bird's Nest Stuffed in Bamboo Pith with Seasonal Vegetable and Roasted Duck

潮州滷水鵝片菜飯

Marinated Sliced Goose in Chiu Chow Style with Steamed Vegetable Rice

原盅木瓜燉桃膠

Double-boiled Papaya with Peach Resin

每位 HK\$1,800 加一服務費 (六位起)

HK\$1,800 plus 10% service charge (from 6 persons and up)

*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.

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