

唐人館名廚精選 Executive Chef's Recommendation

俄羅斯魚子脆皮鵝肝凍 Red Wine Flavoured Goose Liver Terrine with Caviar and Crispy Chicken Skin	每位	Per Person	HK\$128
椰皇山藥杞子燉法國乳鴿 Double-boiled French Pigeon Soup with Chinese Yam and Goji Berry in Whole Coconut	每位	Per Person	HK\$398
松露薑汁芙蓉青蔥龍蝦球 Wok-fried Lobster with Egg White, Spring Onion and Black Truffle in Ginger Sauce	每位	Per Person	HK\$398
川汁玉茄芬蘭活帶子 Deep-fried Crispy Fresh Scallop and Egg Plant with Sichuan Chili Sauce	每位	Per Person	HK\$198
火焰銀紙焗日本蠔 Baked Oyster with Ginger and Onion in Port Wine	每位	Per Person	HK\$198
繡球五柳松子桂魚球 Deep-fried Mandarin Fish with Sweet and Sour Sauce			HK\$528
鐵鍋黑椒西班牙黑豚肉 Braised Iberico Pork with Black Pepper on Iron Plate			HK\$498
酒香棗皇浸滑雞 Simmered Chicken with Red Dates and Wild Mushroom in Far Dew Wine	半隻 全隻	Half Whole	HK\$288 HK\$568
金湯紅柿燴上素 Steamed Tomato Parcel stuffed with Assorted Mushrooms and Fungus on Pumpkin Cream	每位	Per Person	HK\$98
法國藍青口脆米泡飯 Crispy Rice with French Blue Mussel and Minced Pork served in Fish Broth	每位	Per Person	HK\$148

馬來名廚精選 Malaysian Chef's Recommendation

香煎羊肉酥餅伴咖喱汁(四件) Lamb Murtabak Flavour with Parsley, Onion, Green Chili and Curry Sauce (4 Pieces)			HK\$168
香辣咖喱蝦球伴酥餅 Wok-fried Spicy Prawn with Curry and Roti			HK\$388
海鮮叻沙 Seafood Laksa Noodle	每位	Per Person	HK\$128
唐人館海南雞飯 China Tang Hainanese Chicken Rice	每位	Per Person	HK\$118

*另加一服務費，多謝。A discretionary service charge of 10% will be added to the total bill. Thank You.

*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.