

唐人館名廚精選 Executive Chef's Recommendation

胡麻汁伴紅蝦稻庭麵 Inaniwa Udon with Prawn and Sesame Sauce	每位	Per Person HK\$168
極品迷你冬瓜盅 Double-boiled Soup in Whole Baby Winter Melon with Dried Seafood	每位	Per Person HK\$398
羊肚菌鷓鴣燉白玉湯 Double-boiled Partridge Soup with Winter Melon and Morel Mushroom	每位	Per Person HK\$368
唐辛椒黑蒜炒原隻龍蝦 Wok-fried Lobster with Black Garlic and Pepper	每隻	Per Piece HK\$698
蔥燒香檸銀鱈魚 Roasted Silver Cod Fillet with Peking Scallion and Lemon Sauce	每位	Per Person HK\$398
XO醬荔枝茭白筍炒河蝦仁 Wok-fried Shrimp with Wildrice Stem and Lychee in XO Chili Sauce		HK\$358
神灣菠蘿子薑炒法國鴿甫 Wok-fried Pigeon Fillet with Pineapple and Ginger in Sweet and Sour Sauce		HK\$328
紅酒乾果扣烤骨 Stewed Pork Rib with Candied Fruit and Red Wine Sauce in Casserole		HK\$398
生拆蟹肉煎節瓜銀絲 Pan-fried Vermicelli with Crab Meat and Hairy Cucumber		HK\$288
鮮肇實蘆薈香芋南瓜盅 Braised Fresh Fox Nut, Aloe and Taro in Baby Pumpkin	每位	Per Person HK\$138
蒜香黃金焗鱈飯 Baked Rice with Eel Fillet, Turnip and Garlic	每位	Per Person HK\$138

馬來名廚精選 Malaysian Chef's Recommendation

馬來沙嗲串燒 (雞肉 / 豬肉 / 羊肉) Char-grilled Chicken, Pork or Lamp Satay in Malaysian Peanut Sauce	四條	Four Pieces HK\$98
泰式乾咖喱牛肉伴酥餅 Slice Beef Panang Curry in Thai Style with Roti		HK\$328
唐人館海南雞飯 China Tang Hainanese Chicken Rice	每位	Per Person HK\$118
泰式冬蔭功海鮮湯麵 Seafood Soup Noodle in Tom Yum Kung Style	每位	Per Person HK\$128

*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.