

## 唐人館名廚精選 Executive Chef's Recommendation

涼拌香辣鴛鴦片 Marinated OX Tripe, Pork Heart, Chili Oil		HK\$268
香煎黃湯黑魚子脆花膠 Pan Seared Fish Maw, Shrimp Mousse, Caviar, Brown Sauce	每位	Per Person HK\$398
鮮人蔘石斛燉法國鷓鴣湯 Double-boiled Partridge Soup, Ginseng, Dendrobium	每位	Per Person HK\$398
干邑蔥爆貢梨龍蝦球 Wok-fried Lobster, Spring Onion, Pear, Cognac	每隻	Per Piece HK\$698
台山焗生拆蟹肉砵 Braised Crab Meat, Egg, Minced Pork, Coriander		HK\$398
魚湯花椒味菜浸星斑球 Simmered Garoupa Fillet, Pepper, Preserved Vegetable, Fish Broth		HK\$538
京醬西班牙豚肉絲(伴叉子燒餅) Wok-fried Shredded Iberico Pluma Pork, Sweet and Sour Sauce, Sesame Puff		HK\$288
回味三弄脆香和牛 Crispy Juicy Stewed Wagyu Beef, Egg Plant		HK\$598
農家川味炆雞煲 Braised Chicken, Chili, Chili Oil, Onion, Sichuan Style		HK\$338
香煎海皇日本南瓜酪 Pan-fried Pumpkin Omelet, Assorted Seafood, Egg		HK\$288
意大利紅蝦炆伊麵 Braised E-Fu Noodle, Italian Prawn	每位	Per Person HK\$228
蜜燒金蠔砂鍋煲仔飯 Rice in Casserole, Golden Oyster, Wild Mushroom	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.