



Takeaway Menus

Special Gourmet Delicacies Set, Home Cooking Style Set and
Signature Poon Choi

and

30% OFF on à la carte takeaway*



China Tang Landmark

+852 2522 2148 | info@chinatang.hk

* Offer is not applicable to takeaway menus and cannot be used in conjunction with other promotional offers, credit cards or discount • Extra 15% delivery charge applies and is only available for purchase over \$1,000 or above • Photo is for reference only • Lai Sun Dining reserves the right to amend these terms and conditions without prior notice and to make the final decision in case of any disputes arising

Special Gourmet Delicacies Set

Complimentary Soup of the Day

Pork Bone Soup, Chinese Cabbage / Sweet Corn Broth, Crab Meat / Seafood Soup, Preserved Egg, Coriander

Main Course

(Select One)

Barbecued Series

Steamed Rice, Barbecued Pork,
Honey Sauce

Steamed Rice, Roasted Suckling Pig

Steamed Rice, Chicken,
Ginger Scallion Sauce

Steamed Rice, Roasted Goose,
Plum Sauce

Steamed Rice, Soy Sauce Chicken,
Chinese Wine

Steamed Rice, Barbecued Pork,
Roasted Goose, Salted Egg,
Jellyfish, Pork Sausage

Rice & Noodles

Select One from below:
Rice, Rice Noodle, Egg Noodle,
Rice Vermicelli



Braised Seafood,
Lobster Bisque

Wok-fried Minced Saga Wagyu Beef,
Black Pepper

Braised Wild Mushroom,
Black Truffle

HK\$108

Complimentary daily desserts for ordering of 10 sets or above in advance



Home Cooking Style Set

Complimentary Soup of the Day

Pork Bone Soup, Chinese Cabbage / Sweet Corn Broth, Crab Meat / Seafood Soup, Preserved Egg, Coriander

Appetizer

(Select One)

Preserved Egg,
Homemade Pickled Ginger

Chilled Bean Curd,
Minced Pork, Sesame Sauce

Braised Seasonal Vegetable,
Termite Mushroom

Marinated Chicken,
Chinese Rice Wine

Marinated Duck, Soy Sauce,
Hangzhou Style

Main Course

(Select Two)

Braised Eggplant,
Saga Wagyu Beef, Black Pepper

Steamed Chicken, Black Fungus,
Chinese Rice Wine

Sweet and Sour Pork,
Pineapple and Ginger

Braised Chicken, Black Truffle

Braised Minced Wagyu Beef,
Brown Sauce, Crispy Bean Curd

Prawn Curry in Malaysian Style

Steamed Spanish Egg,
Crab Meat, Conpoy

Roasted Garoupa Filet,
Bean Curd, Abalone Sauce

Wok-fried Prawn, Scallop,
Teriyaki Sauce

Steamed Scallop,
Vermicelli, Mashed Garlic

Vegetable

(Select One)

Simmered Chinese Cabbage,
Vermicelli, Dried Shrimp

Braised Vegetable,
Fermented Red Bean Curd

Braised Seasonal Vegetable,
Wild Mushroom, Fish Broth

Braised Chinese Cabbage,
Organic Grains

Simmered Seasonal Vegetable,
Tomato, Spanish Egg

HK\$988 (For Four Persons)

Upgrade Options

+HK\$15 Steamed Rice / Congee (Bowl)

Complimentary daily desserts for ordering of 2 sets or above in advance

China Tang Signature Poon Choi

Abalone, Garoupa Fillet, Prawn,
Wagyu Beef, Roasted Pork Belly, Chicken, Conpoy,
Turnip, Chinese Cabbage, Bean Curd

Complimentary Soup, Homemade Sauce, Seasonal Vegetable

HK\$1,088 (For Four Persons)

* Additional HK\$258 for extra one person

| * Please order one day in advance

Warm Reminder

1. Please consume within 3 hours after picking up the poon choi.
2. Pour our homemade sauce into the clay pot, followed by covering the lid and reheat the dish with medium heat for 15 minutes.

Tips: if you are not sure about the poon choi is ready to eat,
please place the tip of the chopsticks
at the bottom of the clay pot then check the temperature.
