

特色菜

Signature Dishes

滋補佛跳牆 (清燉鮑魚, 花膠, 魚翅, 遼參, 螺頭, 瑤柱, 金華火腿, 蹄跟, 北菇, 鵝掌) (每位/Per Person) 598
Double-boiled Abalone, Fish Maw, Sea Cucumber, Sea Conch, Conpoy, Jin Hua Ham, Pork Tendon, Black Mushroom, Goose Web

白雪藏金龍 (黑松露生拆龍蝦球炒蛋白) (每位/Per Person) 398
Wok-fried Lobster, Egg White, Black Truffle

皇湯珍珠星斑件 (貴妃湯蛋白浸星斑件) (每位/Per Person) 228
Simmered Spotted Garoupa Fillet, Egg White, Chicken Bouillon

祥龍蒸兩儀大海東星斑 (每位/Per Person) 1,588
Deep-fried and Steamed Spotted Garoupa, White and Black Fungus, Pepper Salt Powder, Premium Soy Sauce

富貴鳳求凰 (鹽燒鮮鮑伴花雕雞煲) (半隻/Half) 568
Grilled Abalone, Stewed Chicken and Scallions with "Huadiao" Wine and Abalone Sauce in Casserole

唐人館川味霸王肘 (川味微辣炆扣豬肘) (每位/Per Person) 438
Stewed Whole Pork Shank, Dried "Sichuan" Chili, Peppercorn

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涼菜

Cold Dishes

| | |
|---|---------------------|
| 唐 鹽燒鮑魚 | (每位/Per Person) 288 |
| Roasted Abalone, Sea Salt | |
| 唐 陳年花雕話梅蝦 | 158 |
| Chilled Marinated Shrimp, "Huadiao" Wine, Chinese Plum | |
| 香辣海蜇頭  | 128 |
| Marinated Jellyfish, XO Chili Sauce | |
| 香蒜杏鮑菇 | 78 |
| King Oyster Mushroom, Garlic | |
| 唐 冰鎮話梅小蕃茄 | 78 |
| Chilled Marinated Tomato, Chinese Wine, Chinese Plum | |
| 蒜拍青瓜 | 68 |
| Chilled Marinated Cucumber, Garlic | |

唐 唐人館推介 Signature Dishes

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頭 盤 、 燒 味

Appetizers & Barbecue

唐 傳統京式片皮鴨 (全隻) (一食/One course) 638
*烤制過程需時一小時 *敬請預訂 (二食/Two course) 718
Traditional Beijing Roasted Duck (Whole)
*Preparation Time One Hour, Advance Order Required

唐 冰燒四層肉 238
Crispy Pork Belly

蜜汁叉燒 228
Barbecue Pork, Honey

酥香焗田雞腿 168
Baked Frog Leg, Butter Sauce

湘味香蔥炒紅椒土豆片  128
Sautéed Potato Slices, Red Pepper, Scallion

紅燒妙齡鴿 (每隻/Per Piece) 108
Roasted Baby Pigeon

潤腸燒釀鴿腿 (每隻/Per Piece) 98
Roasted Pigeon Leg, Preserved Liver Sausage

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鮑
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Abalone,
Dried Seafood &
Imperial
Bird's Nest

唐 蠔皇日本吉品鮑 (20頭/20 Heads) 2,880
Braised "Yoshihama" Abalone, Premium Oyster Sauce (25頭/25 Heads) 688

唐 蠔皇十六頭南非吉品鮑 (每位/Per Person) 1,280
Braised "South Africa" Abalone (16 Heads), Premium Oyster Sauce

鮑汁扣七頭花膠公 (四至六位用/Four to Six Persons) 2,888
Braised Premium Fish Maw, Abalone Sauce (兩位用/Two Persons) 1,138

唐 蔥燒蝦籽關東遼參 (每位/Per Person) 338
Wok-fried Sea Cucumber, Shrimp Roe, Chinese Leek

蔥香燒汁脆皮海參 (每位/Per Person) 318
Deep-fried Sea Cucumber, Asparagus, Brown Shallot Sauce

鮑汁扣花膠鵝掌煲 598
Braised Fish Maw, Abalone Sauce, Goose Web

貢品濃湯八珍燉官燕 (每位/Per Person) 988
Double-boiled Bouillon, Imperial Bird's Nest, Sea Cucumber,
Fish Maw, Abalone, Shark's Fin, Conpoy, Bamboo Pith, Chinese Cabbage

蟹皇燴官燕 (每位/Per Person) 498
Braised Imperial Bird's Nest, Crab Coral

松茸菌清燉官燕 (每位/Per Person) 498
Double-boiled Consommé, Imperial Bird's Nest,
Matsutake Mushroom

紅燒官燕盞 (每位/Per Person) 468
Braised Imperial Bird's Nest, Brown Sauce

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湯 Soup

羹

- 唐** 蟲草花北菇杞子圓肉老雞燉鮑魚 (每位/Per Person) 288
Double-boiled Abalone Soup, Chicken, Cordycep, Black Mushroom, Dried Longan, Goji Berry
- 唐** 松茸菌鮮螺頭燉元貝 (每位/Per Person) 278
Double-boiled Sea Conch Soup, Matsutakes Mushroom, Dried Scallop
- 唐** 杏汁花膠白肺湯 (每位/Per Person) 258
Double-boiled Almond Soup, Fish Maw, Pig's Lung
- 雙耳鮮蟹拑清湯 (每位/Per Person) 238
Crab Claw Clear Broth, Elm Fungus, Yellow Fungus
- 唐** 羊肚菌竹筴燉菜膽 (每位/Per Person) 148
Double-boiled Heart of Green Soup, Morel Mushroom, Wild Mushroom, Bamboo Pith
- 唐人館酸辣海鮮羹  (每位/Per Person) 128
Signature Seafood Hot and Sour Soup / Vegetarian Hot and Sour Soup
- 西湖牛肉羹 (每位/Per Person) 118
Braised Minced Beef Soup, Coriander
- 雞茸粟米羹 (每位/Per Person) 108
Braised Sweet Corn Soup, Minced Chicken
- 爵士素酸辣湯  (每位/Per Person) 98
Vegetarian Hot and Sour Soup

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海鮮

Seafood

各式游水海鮮

老鼠斑、東星斑、老虎斑(清蒸、水煮、油浸、豉椒炒) 時價
龍蝦、膏蟹、肉蟹(避風塘、花雕蛋白蒸、蒜蓉蒸、薑蔥焗) Market Price

Catch of the day

Pacific Garoupa, Spotted Garoupa, Tiger Garoupa (Steamed; In Sichuan Chili and Oil; Fried; Wok-fried with Bell Peppers and Black Bean Sauce)

Lobster, Mud Crab (Ginger, Chili and Crispy Garlic; Steamed with “Far Dew” Wine and Egg White; Steamed with Garlic; Baked with Ginger and Spring Onions)

唐 花雕蛋白蒸蟹拑 (每位/Per Person) 368

Steamed Fresh Crab Claw, Chinese Wine, Egg White

焗釀鮮蟹蓋 (每位/Per Person) 168

Baked Crab Meat in Shell

唐 黃葵伴雪梅(焗焗酸甜鮮蝦伴酥炸羊肉餃) 468

Sautéed Shrimp, Spicy Sweet and Sour Sauce with Deep-fried Lamb Dumpling

唐 酸菜桂花魚  398

Boiled Mandarin Fish with Pickled Cabbage and Chili

唐 石窩蔥燒海參 398

Sea Cucumber Casserole, Chinese Leek

薑蔥生焗龍躉球煲 388

Jumbo Garoupa Casserole, Ginger, Spring Onion

唐 胡椒香蝦煲  338

Crispy Prawn Casserole, White Pepper, Basil

大千蝦球  328

Wok-fried Prawn, Onion, Chili Sauce

陳皮豆豉炒蝦球 318

Wok-fried Prawn, Tangerine Peel, Black Bean Sauce

橋頭煎焗金錢鱔 298

Pan-fried Crispy Eel, Garlic, Spring Onion

唐 唐人館推介 Signature Dishes

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家 Poultry 禽

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| 唐 黃金脆米茶香煙燻雞 | (半隻/Half) | 288 |
| Tea Smoked Chicken, Crispy Rice | (全隻/Whole) | 548 |
| 唐 脆皮炸子雞 | (半隻/Half) | 268 |
| Signature Crispy Chicken | (全隻/Whole) | 528 |
| 古法八寶荷香蒸雞件 | | 328 |
| Steamed Chicken Fillet, Black Mushroom, Goji Berry, King Date, Lily Bulb, Ginger, Fungus, Preserved Vegetable | | |
| 唐 四川宮保雞球  | | 258 |
| Sautéed Chicken Fillet, "Sichuan" Chili Sauce, Cashew Nut, Bell Pepper | | |
| 紫蘿炒鴿甫 | | 268 |
| Wok-fried Minced Pigeon Meat, Chinese Herbs | | |

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肉類

- 唐** 唐人館爐肉扒花膠 (每位/Per Person) 368
Braised Fish Maw, Crispy Pork Belly, Chicken Bouillon
- 唐** 蔥爆鵝肝和牛粒 568
Wok-fried Diced Wagyu Beef, Goose Liver, Scallion, Spring Onion
- 稻草蔥烤牛肋骨 528
Grilled Beef Short Rib, Spring Onion
- 唐** 水煮牛肉  328
Simmered Beef in Sichuan Chili and Chili Oil
- 唐** 蜜餞黑椒安格斯牛小排 298
Wok-fried Angus Short Ribs, Black Pepper, Honey
- 唐** 辣子田雞腿  (八件/Eight Pieces) 268
Wok-tossed Frog Leg, Sichuan Peppercorn, Fried Garlic
- 青蘋果炒蒜香方塊黑豚肉 248
Wok-fried Diced Berkshire Pork, Green Apple, Garlic
- 鳳梨子薑咕嚕肉 228
Sweet and Sour Pork, Pickled Ginger, Pineapple
- 馬友香煎五花腩肉餅 228
Pan-fried Minced Pork Belly Patty, Salted Threadfin
- 羊肚菌梅菜扣肉煲 198
Braised Pork Belly, Preserved Vegetable, Morel Mushroom

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蔬
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Vegetable

- 鮑魚菇伴柚皮 (每件/Per Piece) 128
Braised Pomelo Peel, Oyster Mushroom, Abalone Sauce
- 竹筴鼎湖上素 188
Braised Bamboo Pith, Assorted Vegetable
- 唐** 百靈菇珍菌紅燒豆腐 178
Braised Bean Curd, Oyster Mushroom, Wild Mushroom
- 雙菇炒西蘭花 178
Wok-fried Broccoli, Mushroom
- 唐** 川府素麻婆豆腐  168
Braised Diced Bean Curd, Chili Soy Bean Paste,
Assorted Mushroom, Peppercorn
- 乾煸欖菜四季豆 168
Wok-fried String Bean, Preserved Vegetable
- 素清湯鮮腐竹銀杏浸時蔬 (可轉魚湯) 168
Simmered Bean Curd Stick in Vegetarian Broth,
Ginkgo Nut, Seasonal Vegetable
*Available in Fish Broth

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主 食

Rice
&
Noodle

- 酸辣海鮮稻庭麵  (每位/Per Person) 148
Inaniwa Udon in Hot and Sour Soup, Seafood
- 唐** 黃金炸蛋叉燒稻庭麵 (每位/Per Person) 138
Braised Inaniwa Udon, Barbecued Pork, Crispy Egg
- 唐** 豉椒斑球炒河粉  268
Wok-fried Rice Noodle, Garoupa Fillet, Bell Pepper, Black Bean Sauce
- 唐** 大頭蝦膏櫻花蝦帶子海鮮炒飯 228
Fried Rice, Seafood, Scallop, King Prawn Coral, Sun-dried Shrimps
- 欖菜牛崧炒飯 208
Fried Rice, Minced Beef, Preserved Vegetable
- XO醬乾炒牛河粉  198
Wok-fried Rice Noodle, Sliced Beef, XO Chili Sauce
- 唐** 唐人館蒜香雞絲煎米餅 198
Pan-fried Crispy Rice Vermicelli, Shredded Chicken, Garlic
- 韭黃肉絲兩麵黃 198
Crispy Egg Noodle, Shredded Pork, Yellow Chive
- 富貴鴻運黃金粒炒飯 (紅糙米鮑魚菇粒粟米炒飯) 138
Fried Brown Rice, Sweet Corn, Assorted Mushroom

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甜品

Dessert Delight

- 唐** 新鮮果碟 (每位/Per Person) 78
Fresh Fruit Platter
- 鮮制芒果布甸 (每位/Per Person) 58
Homemade Mango Pudding
- 唐** 芋蓉燉鮮奶 (可加燕窩) (每位/Per Person) 48
Double-boiled Milk Pudding, Taro Purée
- 楊枝甘露 (可加燕窩) (每位/Per Person) 42
Chilled Sago Cream, Pomelo, Mango
- 唐** 生磨杏仁茶 (可加蛋白、燕窩) (每位/Per Person) 42
Ground Almond Cream
- 鮮炸脆皮楊梅煎堆仔 (需時二十五分鐘) 58
Deep-fried Cantonese Doughnut, Waxberry Jam
*Preparation Time 25 Minutes
- 蜂蜜黑糖糕 42
Steamed Dark Sugar Cane Sponge Cake, Honey
- *可加燕窩 (Add Bird's Nest is available) (每位/Per Person) 100
*可加蛋白 (Add Egg White is available) (每位/Per Person) 10

咖啡

Fresh Brew Coffee

- 泡沫咖啡 58
Cappuccino
- 鮮奶咖啡 58
Café Latte
- 美式咖啡 48
Americano
- 特濃咖啡 48
Espresso

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中國茗茶

(每位/Per Person) 25

Gourmet Tea

普洱
六安
鐵觀音
白牡丹

香片
菊花
龍井
烏龍

特級茗茶

(每位/Per Person) 75

Premium Tea

武夷大紅袍
鳳凰單叢

白毫銀針
碧螺春

馬騮搥

自家制XO醬

45

Homemade XO Chili Sauce

指天椒絲

20

Chopped Fresh Chili

絲苗白飯

18

Steamed Rice

明火白粥

18

Rice Congee

開瓶費

Corkage Fee

紅酒、白酒、香檳(750ml)

400

Bottle Red or White Wine and Champagne (750ml)

烈酒(750ml)

1,000

Bottled Spirits (750ml)

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