



唐人館仿膳。宮廷菜式

Chinese Imperial Cuisine

- 皇湯金絲卷**(脆炸米網紙包帶子馬蹄木耳) (每位/Per Person)168
Crispy Rice Paper Roll, Scallop, Water Chestnuts, Black Fungus, Lobster Bouillon
- 唐人館爐肉扒花膠** (每位/Per Person)368
Braised Fish Maw, Crispy Pork Belly, Chicken Bouillon
- 繡球乾貝**(酥炸蝦仁石斑茸乾貝) 318
Crispy Shrimp and Garoupa Paste, Dried Scallop
- 玉鳳還朝**(紅櫻豆茸鴨) 308
Wok-fried Duck Fillet, Peas Crust, Red Cherry
- 黃葵伴雪梅**(熗焗酸甜鮮蝦伴酥炸羊肉餃) 418
Sautéed Shrimp, Spicy Sweet and Sour Sauce with Deep-fried Lamb Dumpling
- 金魚戲蓮**(蔥香辣鮮魷卷) 298
Crispy Fried Spicy Squid, Spring Onion, Spinach Sauce
- 燈籠茄子**(茄子釀黑豚肉) 238
Pan-fried Minced Berkshire Pork in Eggplant
- 川府金腿扒津白** (每位/Per Person) 48
Braised Tianjin Cabbage, Yunnan Ham
- 京式鹿肉茴香飯** (每位/Per Person) 98
Wok-fried Rice, Diced Venison, Fennel

甜點 Dessert

- 驢打滾** 58
Glutinous Rice Roll, Red Bean Paste
- 豌豆黃糕** 48
Beijing Sweet Peas Pudding

*加一服務費 / A 10% service charge applies.

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.

Shop 4101, Level 4 Gateway Arcade, Harbour City, Kowloon
Tel: (852)2157 3148 Fax: (852)2157 3138 Email: info_kln@chinatang.hk



唐人館傳膳宴

皇湯金絲卷

Crispy Rice Paper Roll, Scallop, Water Chestnuts, Black Fungus, Lobster Bouillon

御品佛跳牆

Braised Buddha Jumps Over the Wall

黃葵伴雪梅

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

唐人館爐肉扒花膠

Braised Fish Maw, Crispy Pork Belly, Chicken Bouillon

燈籠茄子

Pan-fried Minced Berkshire Pork in Eggplant

川府金腿扒津白

Braised Tianjin Cabbage, Ham

京式鹿肉茴香飯

Wok-fried Rice, Diced Venison, Fennel

豌豆黃糕拼驢打滾

Beijing Sweet Peas Pudding,
Glutinous Rice Roll, Red Bean Paste

HK\$ 918 plus 10% service charge per person
(Minimum 2 persons)

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