

唐人館由鄧永鏘爵士構思及設計；於2013年選址中環標誌性建築-置地廣場開業；店內裝飾以中國傳統藝術為本，包括選用人手繪製及刺繡的牆紙、古典線裝書本、當代藝術作品等，濃厚的中國元素映入眼簾。

唐人館顧名思義，主打唐人偏愛的中國菜，菜式版圖遍及香港本地，北京和四川等地域，我們精挑細選各種優質食物，有本地新鮮食材，也不乏世界各地的獨特原材料，以唐人館廚師團隊匠心誠意的工藝炮製，烹調過程中理所當然的不加任何食物添加劑和味精，只有廚師團隊百分百的心意，務求食客於唐人館用餐不只是得到口腹之慾，更能以愉悅的心情離座。

傳統的中餐文化中，有佳餚則須配有美酒，唐人館網羅各國佳釀，多元化的酒單令我們於2019年獲得由美國葡萄酒權威雜誌《葡萄酒鑒賞家》(Wine Spectator)所授予的最佳卓越獎(Best of Award of Excellence)；未來我們將會繼續豐富我們的酒窖去滿足所有唐人館的來賓。

The story of China Tang begins with Sir David Tang, a prominent art aficionado with an incredible flair for design. The first Hong Kong location at Landmark Atrium opened in 2013 and exudes an air of upscale sophistication and eccentric confidence inspired to the glamour of 1920s Shanghai. The interior stands out in both elegance and character, fusing chinoiserie and refined British colonial touches, through hand-embroidered wallpaper, antiques and eclectic objects d'art.

Distilling centuries of history and tradition into a unique dining experience, our menu leverages the far-reaching culinary wisdom of China, with distinctive flavors from Canton, Beijing and Sichuan. Our team of highly experienced Chinese chefs craft delectable dishes with a zero-tolerance for food additives, and carefully source fresh local ingredients and a variety of unique and top quality produce from around the world. Ultimately, our culinary team's mission is to indulge guests with culinary masterpieces, fulfilling them with the utmost happiness and satisfaction whenever they dine at China Tang.

The traditional Chinese cuisine culture celebrates good eating, so a delicious meal has to be accompanied by the most suited wine. Our cellar stocks a wide range of premium labels from the world over and has received the "Best of Award of Excellence" by Wine Spectator 2019, for displaying a curated and diverse selection from multiple countries and wine-growing regions. We will continuously enrich our collection to meet our guests' taste and elevate the dining experience.



精 · 致 (前菜)

Appetizer

唐人館精選 China Tang Signature  素菜 Vegetarian  辛辣 Spicy

唐 · 拼 (每位 / Per Person) \$288 時令頭盤四小碟 Chef's Recommendation	鮮檸白玉涼瓜  \$88 Marinated White Bitter Melon, Lemon Sauce
石榴厚切海蜇頭 \$228 Marinated Jelly Fish, Guava, Vinegar	黑松露烤椰菜花  \$88 Baked Cauliflower, Black Truffle Sauce
酒糟凍鮮鮑魚 (每隻 / Per Piece) \$138 Marinated Abalone, Chinese Rice Wine	桂花玫香京糕梨絲  \$88 Sweet-scented Pear, Osmanthus, Hawthorn Sauce
清酒浸鵝肝 \$258 Chilled Goose Liver, Sake	胡同芥末卷  \$88 Marinated Chinese Cabbage, Mustard
陳年花雕醉雞 \$128 Marinated Chicken, Chinese Rice Wine	京味蒜泥茄子  \$88 Marinated Eggplant, Mashed Garlic
杭幫醬香鴨 \$128 Marinated Duck, Soy Sauce, Hangzhou Style	刀拍黃瓜拌黑白木耳  \$88 Marinated Black and White Fungus, Cucumber
川味口水雞  \$128 Marinated Chicken, Sichuan Papercorn, Chili Oil	麻醬菠菜  \$88 Chilled Baby Spinach, Sesame Sauce
涼拌麻辣海參  \$158 Marinated Sea Cucumber, Sichuan Chili Sauce	話梅淮山  \$88 Marinated Chinese Yam, Plum Sauce
蜀香麻辣牛肚  \$108 Marinated Ox Tripe, Sichuan Chili Sauce	胡麻醬拌鮮黑蕃茄  \$98 Marinated Tomato, Mustard Sesame Sauce

*所有食物不添加味精 / No added MSG.

*另加一服務費，多謝 / A discretionary service charge of 10% will be added to the total bill. Thank you.

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火·煉(燒味) Barbecued

唐人館精選
China Tang Signature

素菜
Vegetarian

燒味三弄(叉燒、乳豬、黑鬃鵝) China Tang Barbecued Platter Barbecued Pork, Suckling Pig, Roasted Goose	—————	\$428
唐人館叉燒 Barbecued Pork, Honey Sauce	—————	\$358
化皮乳豬方 Roasted Suckling Pig	—————	\$388
明爐燒黑鬃鵝 Signature Roasted Goose, Plum Sauce	—————	\$288
原味香妃雞 Steamed Chicken, Ginger Scallion Sauce	————— (半隻 / Half)	\$298
玫瑰豉油雞 Soy Sauce Chicken, Chinese Wine	————— (半隻 / Half)	\$298
脆皮玻璃鴿 Roasted Crispy Pigeon	————— (每隻 / Per Piece)	\$128

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養 · 生 (湯羹) Soup

唐人館精選
China Tang Signature

 素菜
Vegetarian

時令湯水 Seasonal Daily Soup	_____	\$188
六根蟲草頂湯燉關東遼參 Double-boiled Sea Cucumber Soup, Cordycep	_____	\$988
松茸清湯燉花膠 Double-boiled Consommé, Fish Maw, Matsutake Mushroom	_____	\$398
花膠清湯燉螺頭 Double-boiled Consommé, Fish Maw, Conch	_____	\$398
杏汁煲鮮白肺湯 Double-boiled Almond Soup, Pig's Lung	_____	\$188
鮮淮杞響螺煲鮑魚老雞湯 Chicken and Abalone Soup, Conch, Goji Berry, Chinese Yam	_____	\$388
金瑤花膠雞絲羹 Fish Maw Broth, Shredded Chicken, Conpoy	_____	\$288
龍蝦蟹肉粟米羹 Sweet Corn Broth, Lobster, Crab Meat	_____	\$288
爵士酸辣羹 Sir David Hot and Sour Soup, Shrimp	_____	\$188
羊肚菌素湯燉竹筍 Double-boiled Consommé, Morel Mushroom, Bamboo Pith	_____	\$188
酸辣上素羹 Hot and Sour Soup, Vegetable	_____	\$168
田園四寶羹 Vegetable Broth, Mushroom, Bamboo Shoot	_____	\$168

所有湯羹菜式的價目均以每位計算
All Soup dish is priced per person

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珍·饅(海味) Dried Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

唐人·匯(京味濃湯燴鮑參燕肚) 商			
Chicken Pottage, Abalone, Sea Cucumber, Fish Maw, Imperial Bird's Nest	—————		\$1,088
唐人·粹(鮑魚原汁扣鮑參燕肚) 商			
Braised Abalone, Sea Cucumber, Fish Maw, Imperial Bird's Nest, Premium Abalone Sauce	—————		\$1,088
原隻吉品鮑 商	—————	(18 頭 / 18 Heads)	\$2,888
Braised "Yoshihama" Abalone, Premium Oyster Sauce	—————	(28 頭 / 28 Heads)	\$1,088
原隻禾麻鮑			
Braised "Oma" Dried Abalone, Premium Oyster Sauce	—————	(28 頭 / 28 Heads)	\$988
原隻日本網鮑			
Braised "Amidori" Abalone, Premium Oyster Sauce	—————	(10 頭 / 10 Heads)	\$3,288
原隻南非湯鮑			
Braised South Africa Abalone, Premium Oyster Sauce	—————	(3 頭 / 3 Heads)	\$1,088

所有海味菜式的價目均以每位計算
All Dried Seafood dish is priced per person

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珍·饅(海味) Premium Dried Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

至尊遼參皇

Premium Sea Cucumber _____ \$988

原條關東參

Japanese Sea Cucumber _____ \$498

鮑魚原汁扣 / 雜糧黃湯燴 / 京味大蔥燒

Braised with Abalone Sauce /

Stewed with Grains, Chicken Sauce /

Braised with Leek Onion, Brown Sauce

原件花膠公

Whole Premium Fish Maw _____ \$2,888

精選花膠件

Premium Fish Maw _____ \$1,588

鮑魚原汁扣 / 雜糧黃湯燴 / 松露野菌燒

Braised with Abalone Sauce, Asparagus /

Stewed with Grains, Chicken Sauce /

Roasted with Wild Mushroom, Okra, Black Truffle

足四兩官燕

Imperial Bird's Nest (4 Taels) _____ \$988

一級官燕盞

Premium Imperial Bird's Nest _____ \$688

傳統頂湯燉 / 譚家濃湯燴 / 金瑤雞絲燒

Double-boiled with Supreme Soup /

Stewed with Chicken Broth /

Braised with Shredded Chicken, Conpoy

所有海味菜式的價目均以每位計算

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鮮·活(海鮮) Lived Seafood

唐人館精選 China Tang Signature 素菜 Vegetarian

澳洲龍蝦 *敬請預訂

Australian Lobster *Advance Order Required (每隻 / Per Piece) \$4,888

頂湯原汁燒 / 芝士乳酪焗 / 川味乾鍋炒
Roasted with Mashed Garlic, Ginger, Supreme Soup/
Baked with Cheese, Yogurt, Onion, Pumpkin Sauce/
Wok-fried with Lotus, Garlic, Wild Mushroom, Chili Sauce

法國藍龍蝦 *敬請預訂

French Blue Lobster *Advance Order Required (每隻 / Per Piece) \$888

頂湯原汁燒 / 松露野菌炒 / 鮑汁海鹽煎
Roasted with Mashed Garlic, Ginger, Supreme Soup/
Wok-fried with Wild Mushroom, Okra, Black Truffle/
Pan-fried with Asparagus, Sea Salt, Abalone Sauce

本地花龍蝦仔

Local Baby Lobster (每隻 / Per Piece) \$988

金蒜銀絲蒸 / 橋底避風塘 / 松露野菌炒
Steamed with Vermicelli, Mashed Garlic/
Wok-fried with Mashed Ginger, Chili, Crispy Garlic/
Wok-fried with Wild Mushroom, Okra, Black Truffle

新鮮大花蝦 *敬請預訂

Striped King Prawn *Advance Order Required (每隻 / Per Piece) \$288

七味椒鹽炸 / 頭抽豉油皇 / 鮮韭黃油泡
Deep-fried with Spicy Salt/
Pan-fried with Premium Soy Sauce/
Deep-fried with Chives, Garlic

新鮮鮑魚仔

Abalone (每隻 / Per Piece) \$128

七味椒鹽炸 / 醬香薑蔥焗 / 豆角肉燥燒
Deep-fried with Spicy Salt/
Baked with Ginger, Spring Onion, Chu Hou Sauce/
Roasted with Minced Pork, Green Bean

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唐人館精選
China Tang Signature

素菜
Vegetarian

鮮·活(海鮮) Lived Seafood

東星斑

Spotted Garoupa

(每兩 / Per Tael) \$98

清蒸 / 辛辣沸騰煮 / 花雕黃油原條浸
Steamed with Premium Soy Sauce /
Simmered with Bean Sprout, Cucumber, Chili Oil /
Simmered with Butter, Chinese Rice Wine

瓜子斑

Red Flag Garoupa

(每兩 / Per Tael) \$108

清蒸 / 辛辣沸騰煮 / 松露野菌原條燒
Steamed with Premium Soy Sauce /
Simmered with Bean Sprout, Cucumber, Chili Oil /
Roasted with Wild Mushroom, Okra, Black Truffle

老鼠斑

Pacific Garoupa

(每兩 / Per Tael) \$128

清蒸 / 辛辣沸騰煮 / 醬香薑蔥原條焗
Steamed with Premium Soy Sauce /
Simmered with Bean Sprout, Cucumber, Chili Oil /
Baked with Ginger, Spring Onion, Chu Hou Sauce

原隻大花蟹

King Crab *敬請預訂

唐人館

(每兩 / Per Tael) \$108

冰鎮原味凍
Chilled in "Chiu Chow Style"

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廚 · 膳 (肉食) Meat

唐人館精選 China Tang Signature 素菜 Vegetarian

極品和牛茄辣燒		
Roasted Wagyu Beef, Eggplant, Basil, Chili	_____	\$688
松露野菌炒和牛方丁		
Wok-fried Diced Wagyu Beef, Wild Mushroom, Black Truffle	_____	\$588
雙金爆炒手切和牛片		
Wok-fried Sliced Wagyu Beef, Garlic, Thai Basil	_____	\$488
陳黑醋京蔥慢燉雪花牛肋肉		
Braised Wagyu Short Rib, Scallion, Black Vinegar	_____ (每位 / Per Person)	\$338
XO醬雪花牛崧燒脆皮豆腐		
Crispy Bean Curd, Minced Wagyu Beef, XO Chili Sauce	_____	\$238
傳統中式牛柳		
Traditional Beef Tenderloin, Onion, Cantonese Sauce	_____	\$288
蘿蔔清湯牛腩		
Double-boiled Beef Brisket, Turnip in Clear Broth	_____	\$288
鬼馬紫蘿咕嚕肉		
Sweet and Sour Duroc Pork, Pineapple, Ginger, Fried Dough Stick, Water Chestnut	_____	\$238
杭椒爆炒黑豚肉		
Wok-fried Berkshire Pork, Hangzhou Pepper, Eggplant, Black Bean	_____	\$238
紅燒肉燉年糕		
Braised Duroc Pork Belly, Rice Cake, Chinese Yellow Wine	_____	\$288
拔絲山楂骨		
Crispy Pork Spare Rib, Sweet and Sour Sauce	_____	\$288
黑蒜京味蔥爆羊肉		
Wok-fried Sliced Lamb, Peking Scallion, Black Garlic	_____	\$258

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禽 · 戲 (家禽) Poultry

唐人館精選 China Tang Signature 素菜 Vegetarian

老北京傳統掛爐烤鴨 (全隻) *敬請預訂 齋
Traditional Beijing Roasted Duck (Whole) *Advance Order Required \$698

石窩白涼瓜豆腐炆鴨架
Braised Duck, White Bitter Melon, Bean Curd, Black Bean Sauce \$198

七味椒鹽風沙鴨架
Deep-fried Duck, Crispy Garlic, Peanuts, Dried Chili, Spicy Salt \$198

《以上可選其中一項作烤鴨二食 / Choice of Beijing Duck Second Course》

火焰富貴雞 (全隻) *敬請預訂 齋
Vagabond Chicken (Whole) *Advance Order Required \$688

窩燒頭抽少爺雞 齋
Roasted Chicken, Wild Ginger, Chinese Parsley, Chinese Wine (半隻 / Half) \$298

脆皮炸子雞
Traditional Crispy Chicken (半隻 / Half) \$298

橋底避風塘炸雞
Deep-fried Chicken Fillet, Mashed Ginger, Chili, Crispy Garlic (半隻 / Half) \$298

鴛鴦金瑤濃湯雞
Steamed Chicken, Pumpkin Soup, Conpoy (半隻 / Half) \$328

酒香茅台生煎雞 齋
Pan-fried Chicken Fillet, Ginger, Chives, Moutai \$388

黑松露臘味釀鴿腿
Deep-fried Pigeon Leg, Chinese Cured Meat, Black Truffle (每隻 / Per Piece) \$158

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海 · 藝 (海產) Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

荷香雲腿蒸斑球

Steamed Garoupa Fillet, Yunnan Ham, Lotus Leaf (每位 / Per Person) \$288

鮮雞油菌炒東星斑球

Wok-fried Garoupa Fillet, Termite Mushroom, Honey Bean \$688

米漿菜苗浸東星斑柳 齋

Simmered Fresh Garoupa, Spinach, Millet, Fish Broth \$488

羊肚菌星斑球豆腐煲

Casserole of Garoupa Fillet, Bean Curd, Morel Mushroom, Soy Sauce \$688

鱈魚子琥珀水晶蝦球皇 齋

Wok-fried Crystal King Prawn, Oscietra Caviar, Lobster Bisque (每位 / Per Person) \$428

金蒜黃金明蝦球

Sautéed Prawn, Crispy Garlic, Salted Egg Yolk \$358

橋底避風塘海蝦球

Wok-fried Prawn, Crispy Garlic, Mashed Ginger, Chili \$358

京味炸烹蝦球

Deep-fried Prawn, Ginger, Garlic, Sweet and Sour Sauce in Beijing Style \$358

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海 · 藝 (海產) Seafood

唐人館精選 China Tang Signature 素菜 Vegetarian

薑米陳年花雕牛乳蛋白蒸蟹鉗 Steamed Crab Claw, Egg White, Milk, Crushed Ginger, Chinese Rice Wine	(每位 / Per Person)	\$488
生拆蟹粉燒蟹鉗 齋 Deep-fried Crab Claw, Crab Coral, Pumpkin Sauce	(每位 / Per Person)	\$528
炸釀鮮蟹蓋 Deep-fried Crab Meat in Shell	(每位 / Per Person)	\$238
鮮蟹肉金瑤炒桂花 Wok-fried Crab Meat, Scramble Egg, Conpoy		\$288
香煎松茸野菌炒鮮帶子 Pan-fried Scallop, Matsutake and Wild Mushroom		\$288
金蒜生蠔煲 Deep-fried Oyster in Casserole, Red Onion, Garlic, Butter Sauce		\$308
脆香牛油白飯魚 Deep-fried Whitebait, Garlic Butter		\$108
酥炸田雞腿 Deep-fried Crispy Frog Leg, Spicy Salt		\$108

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馬·來(亞餐) Malaysian

唐人館精選 China Tang Signature  素菜 Vegetarian

傳統肉骨茶 Traditional Bak Kut Teh	(每位 / Per Person)	\$188
咖喱海蝦球  Prawn Curry, Roti		\$358
咖喱牛筋腩 Beef Tendon and Brisket Curry, Roti		\$258
乾咖喱羊腿 Lamb Masala, Roti		\$258
私房海南雞  Homemade Hainanese Chicken	(半隻 / Half)	\$298
海南雞配油飯 Homemade Hainanese Chicken, Yellow Rice	(每位 / Per Person)	\$158
海鮮湯喇沙  Seafood Laksa Soup, Prawn, Garoupa, Scallop	(每位 / Per Person)	\$188
芒果黑糯米飯  Sweetened Black Glutinous Rice, Mango, Pandan Sauce	(每位 / Per Person)	\$68
薑汁拉茶  Teh Tarik, Ginger Flavour	(每位 / Per Person)	\$48

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川 · 風 (川菜) Sichuan

 唐人館精選
China Tang Signature

 素菜
Vegetarian

 少辣
Mild

 中辣
Medium

 大辣
Hot

虎紋皺皮椒 

Pan-fried Hangzhou Pepper, Black Bean Sauce _____ \$88

天府麻辣香鍋 


Casserole of Prawn, Beef, Frog, Duck Blood Jelly, Vegetable _____ \$688

川香沸騰東星斑  

Simmered Garoupa, Bean Sprout, Cucumber, Bamboo Shoot, Sichuan Chili Oil _____ \$988

香麻杭椒炒牛肉 

Wok-fried Sliced Beef, Hangzhou Pepper, Black Bean Sauce _____ \$288

宮爆雞丁 

Wok-fried Chicken Fillet, Peanuts, Kung Pao Chili Sauce _____ \$228

乾煸時令椰菜花  

Wok-fried Cauliflower, Cumin, Chili _____ \$198

乾鍋手撕包菜 

Wok-fried Cabbage, Dried Chili, Garlic _____ \$198

砂窩老干媽炒飯 

Fried Rice in Casserole, Spicy Minced Pork, Pickled Vegetable _____ \$208

四川擔擔麵  

Dan Dan Noodle, Minced Pork, Chili Peanut Sauce _____ (每位 / Per Person) \$88

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唐人館精選
China Tang Signature

素菜
Vegetarian

時·令(蔬食) Seasonal Vegetable

生拆蟹肉金瑤扣黃秧白		
Braised Tianjin Cabbage, Crab Meat, Conpoy, Pumpkin Soup	(每位 / Per Person)	\$138
金湯野菌津菜卷		
Steamed Chinese Cabbage, Wild Mushroom, Pumpkin Sauce	(每位 / Per Person)	\$128
野菌醬爆豚肉通菜煲		
Wok-fried Morning Glory, Sliced Berkshire Pork, Wild Mushroom		\$258
鮮茄拌西班牙蛋浸時蔬		
Simmered Seasonal Vegetable, Tomato, Spanish Egg		\$198
鮮雞油菌乾煸法邊豆		
Wok-fried String Bean, Wild Mushroom		\$198
生炒極品菜芯苗		
Wok-fried Choi Sum, Garlic, Ginger		\$258
攪菜肉崧燒金銀豆腐		
Roasted Diced Bean Curd, Minced Pork, Preserved Vegetable		\$198

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時·令(蔬食) Seasonal Vegetable

唐人館精選 China Tang Signature  素菜 Vegetarian

紫蘿咕嚕素球 
Vegetarian Sweet and Sour Dough, Pineapple, Ginger,
Fried Dough Stick, Water Chestnut _____ \$198

小米漿浸菠菜葉 
Simmered Spinach, Millet Rice Milk _____ \$198

椒鹽黑菌豆腐粒
Diced Bean Curd, Black Truffle, Spicy Salt _____ \$88

有機雜糧扣娃娃菜
Chinese Baby Cabbage, Organic Grains _____ \$198

豆湯銀杏鮮腐竹 
Simmered Bean Curd Stick, Ginkgo Nut, Soybean Broth _____ \$188

時令蔬菜 Seasonal Vegetable

清炒 / 蒜茸 / 生炒 / 蠔油 / 腐乳 / 金銀蛋
Wok-fried / Mashed Garlic / Ginger, Soy Sauce / Oyster Sauce / Preserved Bean Curd / Preserved Egg _____ \$238

上湯 / 雞湯 / 魚湯 / 鮑汁 / 金瑤 / 鮮蟹肉
Simmered Superior Soup / Chicken Broth / Fish Broth / Abalone Sauce / Conpoy / Crab Meat _____ \$258

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唐人館精選 China Tang Signature 素菜 Vegetarian

五·穀(主食) Rice & Noodle

原隻乳豬焗飯 *敬請預訂	商		
Baked Rice, Roasted Whole Suckling Pig *Advance Order Required		_____	\$1,888
海鮮金銀霹靂泡飯	商		
Crispy Rice, Assorted Seafood served in Supreme Soup		_____	\$588
砂煲鮑魚雞粒炆絲苗			
Braised Rice in Pot, Abalone, Diced Chicken		_____	\$288
三蝦闔家歡炒飯			
Fried Rice, Prawn, Dried Shrimp, Sun-dried Sakura Shrimp		_____	\$238
招牌叉燒圍蝦蛋炒飯	商		
Fried Rice, Shrimp, Barbecued Pork, Egg		_____	\$288
XO醬雪花牛肉炒糙米飯	商		
Fried Brown Rice, Minced Wagyu Beef, XO Chili Sauce		_____	\$268
避風塘海鮮炒河粉			
Wok-fried Rice Noodle, Seafood, Mashed Ginger, Chili, Crispy Garlic		_____	\$268
乾炒牛河			
Wok-fried Rice Noodle, Sliced Beef		_____	\$258
芝士乳酪龍蝦焗稻庭麵			
Baked Inaniwa Udon, Lobster, Cheese, Pumpkin Sauce		_____	\$988
西班牙紅蝦炆伊麵			
Braised E-fu Noodle, Spanish Prawn, Lobster Cream Sauce		_____ (每位 / Per Person)	\$288
魚湯海鮮米線			
Soup Rice Noodles, Seafood, Fish Broth		_____ (每位 / Per Person)	\$188
黑松露鮮帶子炆麵			
Braised Noodles, Scallop, Wild Mushroom, Black Truffle		_____ (每位 / Per Person)	\$238
鮑魚滑雞粥			
Chicken Congee, Abalone		_____ (每位 / Per Person)	\$128
宗谷元貝粥			
Conpoy Congee		_____ (每位 / Per Person)	\$108

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甜·沁(甜品) Dessert Delight

唐人館精選 China Tang Signature  素菜 Vegetarian

冰花清燉官燕 	Double-boiled Imperial Superior Bird's Nest, Rock Sugar	(每位 / Per Person)	\$388
新疆雪棗燉官燕 	Double-boiled Imperial Superior Bird's Nest, Red Date	(每位 / Per Person)	\$398
官燕楊枝甘露 	Chilled Mango Sago Cream, Imperial Superior Bird's Nest, Pomelo	(每位 / Per Person)	\$108
芋蓉燉鮮奶	Double-boiled Milk Pudding, Taro Purée	(每位 / Per Person)	\$68
雪膠薑汁燉奶 	Double-boiled Milk Pudding, Snow Gum, Ginger	(每位 / Per Person)	\$68
蛋白生磨杏仁茶 	Ground Almond Cream, Egg White	(每位 / Per Person)	\$58
酥皮官燕蛋撻 	Baked Egg Custard Tartlets, Imperial Superior Bird's Nest	(每件 / Per Piece)	\$68
自家制手工乳酪 	Homemade Yogurt, Honey	(每位 / Per Person)	\$68
雲南玫瑰凍 	Chilled Rose Pudding		\$68
唐人館流沙菠蘿包 	Signature Baked Molten Custard Bun		\$88
流沙煎堆	Deep-fried Sesame Balls, Black Sesame Purée		\$48
播沙湯圓	Coated Glutinous Rice Dumpling, Sesame		\$48

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