APPETIZER & BARBECUE

Traditional Beijing Roasted Duck (Per Piece)	*1 Course*	$638
*Advance Order Required	*2 Courses*	$688
Roasted Suckling Pig		$338
China Tang Signature Barbecued Pork		$298
Marinated Chicken with Chinese Wine in Casserole	*Half*	$288
	Whole	$538
Silky Chicken with Sichuan Peppercorn and Chili Oil		$148
Roasted Pigeon Leg stuffed with Black Truffle and Preserved Meat (Per Piece)		$108
Deep-fried Langoustine on Toast (Per Piece)		$198
Marinated Fresh Abalone with Osmanthus Honey Sauce (Per Piece)		$128
Premier Jelly Fish Tossed with Spring Onion and Premium Soy Sauce		$198
Deep-fried Shrimp Ball with Salted Egg Yolk		$108
Chilled Premier Crab in Chiu Chow Style (Per Piece)		Market Price

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DRIED SEAFOOD

Braised Premium Fish Maw with Abalone Sauce (Per Person)		$2,888
Braised Fish Maw And Sea Cucumber Stewed with Abalone Sauce (Per Person)		$998
Braised "Yoshihama" Abalone with Premium Oyster Sauce	*18 Heads*	$3,480
	28 Heads	$880
Braised Oma Dried Abalone with Premium Oyster Sauce	*18 Heads*	$3,280
	28 Heads	$800
Braised Amidori Abalone with Premium Oyster Sauce	*10 Heads*	$2,980
Braised South African Abalone with Premium Oyster Sauce	*3 Heads*	$888
	4 Heads	$680
Braised Sea Cucumber with Pomelo Peel and Shrimp Roe (Per Person)		$388
Braised Sea Cucumber with Millet (Per Person)		$328
Sautéed Sea Cucumber with XO Sauce (Per Person)		$328
Sautéed Sea Cucumber with Onion, Peking Scallion and Spring Onion		$328
Braised Imperial Bird's Nest Stuffed in Bamboo Pith (Per Person)		$598
Wok-fried Imperial Bird's Nest with Scrambled Egg White		$698
Pan-fried Imperial Bird's Nest with Crab Meat in Egg White (Per Person)		$198

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SOUP

Seasonal Double-boiled Daily Soup (Per Person)	Market Price
Buddha Jump Over The Wall (Per Person) * Advance Order Required	$1,980
Double-boiled Wild Duck Soup with Cordycep (Per Person)	$688
Double-boiled Premium Fish Maw Soup with Conch and Goji Berry (Per Person)	$688
Double-boiled Fish Maw Soup with Matsutake Mushroom and Conch (Per Person)	$368
Braised Shredded Chicken Soup with Fish Maw and Conpoy (Per Person)	$198
Braised Minced Fish Soup with Black Fungus and Bamboo Shoot (Per Person)	$198
Double-boiled Clear Broth with Bamboo Pith and Morel Mushroom (Per Person)	$168
Double-boiled Pig's Lung Soup with Almond (Per Person)	$138
Sir David Hot and Sour Soup (Per Person)	$138
Sweet Corn Soup with Crab Meat (Per Person)	$138
Spinach Cream Soup with Wild Mushroom (Per Person)	$108

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SEAFOOD

Wok-fried Lobster Fillet Tossed with Sichuan Chili Sauce served in Crispy Rice Basket Whitebait (Per Piece)	$698
Simmered Garoupa Fillet in Sichuan Chili and Chili Oil	$498
Pan-fried Cod Fillet with Premium Soy Sauce	$398
Steamed Garoupa Roulade with Millet and Pumpkin Sauce	$328
Wok-fried Crystal Prawn with Lobster Bisque (Per Person)	$338
Sautéed Prawn with Salted Egg Yolk	$358
Sautéed Prawn with Sichuan and Chili Sauce	$358
Steamed Fresh Crab Claw with Far Dew Wine and Egg White (Per Person)	$368
Steamed Crab Claw on Winter Melon Curd (Per Person)	$368
Braised Crab Claw stuffed with Minced Pork and Black Bean Sauce (Per Person)	$268
Baked Crab Meat in Shell (Per Person)	$198
Deep-fried Scallop Stuffed with Pear and Shrimp Mousse	$268

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POULTRY

Hangzhou Vagabond Chicken (Per Piece)		$688
* Advance Order Required		
Roasted Crispy Chicken with Dried Tangerine Peel	*Half*	$298
	Whole	$568
Traditional Baked Chicken with Rock Salt	*Half*	$288
	Whole	$538
Roasted Crispy Chicken with Ginger and Spring Onion Sauce	*Half*	$288
	Whole	$538
Braised Chicken Fillet with Black Truffle and Wild Mushroom		$268
Deep-fried Chicken Fillet with Shrimp Mousse and Sesame		$328
Deep-fried Diced Chicken with Dried Chili, Garlic and Peanut		$248
Braised French Pigeon with Eight Treasures		$288
Roasted Crispy Pigeon (Per Piece)		$68

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MEAT

Crispy Pork Fillet Stuffed with Peach Tossed in Black Vinaigrette Pineapple Sauce	$268
Deep-fried Pork Spare Rib with Dried Tangerine Peel	$268
Wok-fried Sliced Berkshire Pork with Hangzhou Pepper and Black Bean	$198
Crispy Pork Fillet with Pinapple and Ginger in Sweet and Sour Sauce	$198
Sautéed Sliced Berkshire Pork with Pepper and Chili	$168
Stewed Wagyu Short Rib with Onion, Peking Scallion and Spring Onion (Per Person)	$298
Wok-fried Diced Wagyu Beef with Black Pepper and Crispy Garlic	$498
Wok-fried Sliced Wagyu Beef with Wild Mushroom and Chinese Yam	$428
Wok-fried Beef Tenderloin with Sweet and Sour Sauce	$298
Simmered Beef Tongue in Sichuan Chili and Chili Oil	$248
Double-boiled Beef Brisket and Turnip in Clear Broth	$198
Roasted Crispy Lamb Belly	$328

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VEGETABLE

Braised Mushroom Ball with Candied Nuts and Ginger in Sweet and Sour Sauce	$188
Steamed Layered Bean Curd Sheet with Black Truffle	$238
Sautéed String Bean, Egg Plant and Bean Curd with Preserved Bean Curd	$198
Bean Curd Sheet Dumpling filled with Fungus and Mushroom	$198
Wok-fried Chinese Yam and Assorted Vegetable in Crispy Basket	$198
Simmered Bean Curd Stick with Ginkgo Nut in Soy Broth	$198
Deep-fried Bean Curd with Preserved Vegetable Sauce	$168
Wok-fried Vermicelli and Diced Vegetable with Chili Paste	$168
Steamed Tien Jin Cabbage Roulades on Pumpkin Cream (Per Person)	$128
Wok-fried String Bean with Termite Mushroom	$198
Scrambled Egg White and Tomato on a bed of Layered Bean Curd	$168
Braised Bean Curd with Gluten Flour	$168
Braised Pomelo Peel in Abalone Sauce	$98

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RICE & NOODLES

Steamed Rice with Pork Gravy and Whole Abalone (Per Person)	$168
Steamed Rice with Conpoy and Chicken in Lotus Leaf (Per Person)	$138
Braised Rice with Abalone and Diced Chicken in Wild Mushroom Sauce	$288
Fried Rice with Shrimp Family	$238
Fried Rice with Spicy Minced Pork and Pickled Vegetables	$198
Braised Inaniwa Udon with Shredded Abalone, Fish Maw and Sea Cucumber (Per Person)	$198
Braised E-Fu Noodle with Langoustine (Per Person)	$218
Handcrafted Dan Dan Noodle (Per Person)	$68
Pan-fried Crispy Noodle with Shredded Chicken and Garlic	$198
Wok-fried Rice Noodle with Seafood, Ginger, Chili and Garlic	$258
Wok-fried Vermicelli with Sliced Carp Fish and Celery	$188
Chiu Chow Congee with Garoupa Fillet (Per Person)	$188
Chicken Congee with Abalone (Per Person)	$168

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