

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.



廚長 · 饅藏 Recommendation

黑白魚蝦蟹

Chilled Bean Curd, Sun-dried Sakura Shrimp, Sesame Sauce

金必多海鮮濃湯翅

Braised Comprador Soup, Shark Fin's, Seafood

極品佐賀和牛茄辣燒

Roasted Saga Wagyu Beef, Eggplant, Basil, Chili

酒香茅台生煎雞

Simmered Garoupa Fillet, Bean Curd, Sichuan Pepper, Sun-dried Chili, Chili Oil

私房鹹菜煮本地鬍鬚雞

Braised Chicken, Homemade Pickled Vegetable

蜀香豆花東星斑

Pan-fried Chicken Fillet, Ginger, Chives, Moutai

米漿菜苗浸星斑柳

Simmered Fresh Garoupa, Spinach, Millet, Fish Broth

雙味帝皇蟹

Red King Crab Two Ways

鮮雞油陳花雕蒸帝皇蟹拌手工陳村粉

Steamed Red King Crab, Chicken Oil, Chinese Wine, Flat Rice Noodle

原隻帝皇蟹蓋焗飯

Baked Rice in Shell,

黑蒜野菌金湯津菜卷

Chinese Cabbage Roll, Wild Mushroom, Black Garlic, Pumpkin Sauce

炸彈

Deep-fried Rice Ball, Minced Berkshire Pork

唐餅

Homemade Pastry, Cheese, Yogurt

官燕唐粉

Chilled Ice Jelly, Imperial Bird's Nest, Brown Sugar Sauce



唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

精 · 致 (前菜) Appetizer

石榴厚切海蜇頭 Marinated Jelly Fish, Guava, Vinegar	\$228	黑白魚蝦蟹 Chilled Bean Curd, Sun-dried Sakura Shrimp, Sesame Sauce	\$258
鱈魚子酒糟鮮鮑魚 (每隻 / Per Piece) Marinated Abalone, Oscietra Caviar, Chinese Rice Wine	\$158	胡麻醬拌鮮黑蕃茄 Marinated Tomato, Mustard Sesame Sauce	\$108
陳年花雕醉雞 Marinated Chicken, Chinese Rice Wine	\$138	鮮檸白玉涼瓜 Marinated White Bitter Melon, Lemon Sauce	\$98
杭幫醬香鴨 Marinated Duck, Soy Sauce, Hangzhou Style	\$138	麻醬菠菜 Chilled Baby Spinach, Sesame Sauce	\$98
涼拌麻辣海參 Marinated Sea Cucumber, Sichuan Chili Sauce	\$158	話梅淮山 Marinated Chinese Yam, Plum Sauce	\$98
川味口水雞 Marinated Chicken, Sichuan Pappercorn, Chili Oil	\$138	柚子鮮萵筍 Sliced Lettuce Root, Yuzu Sauce	\$98
蜀香麻辣牛肚 Marinated Ox Tripe, Sichuan Chili Sauce	\$128	醋香花生芽 Marinated Peanut Sprouts, Garlic, Vinegar	\$98

*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.

*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.



火·煉(燒味) Barbecued

唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

唐人館叉燒

Barbecued Pork, Honey Sauce

\$368

化皮乳豬方

Roasted Suckling Pig

\$388

原味香妃雞

Steamed Chicken, Ginger Scallion Sauce

(半隻/ Half)

\$328

玫瑰豉油雞

Soy Sauce Chicken, Chinese Wine

(半隻/ Half)

\$328

明爐燒黑鬃鵝

Signature Roasted Goose, Plum Sauce

\$328

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養 · 生 (湯羹) Soup

唐人館精選
China Tang Signature

 素菜
Vegetarian

 辛辣
Spicy

松茸清湯燉花膠 Double-boiled Consommé, Fish Maw, Matsutake Mushroom	\$458
花膠清湯燉螺頭 Double-boiled Consommé, Fish Maw, Conch	\$458
鮮淮杞響螺煲鮑魚老雞湯 Chicken and Abalone Soup, Conch, Goji Berry, Chinese Yam	\$388
杏汁杞子花膠湯 Double-boiled Almond Soup, Fish Maw, Goji Berry	\$458
杏汁菜膽煲螺頭 Boiled Almond Soup, Chinese Cabbage	\$258
杏汁煲鮮白肺湯  Double-boiled Almond Soup, Pig's Lung	\$228
金瑤花膠雞絲羹 Fish Maw Broth, Shredded Chicken, Conpoy	\$328
龍蝦蟹肉粟米羹 Sweet Corn Broth, Lobster, Crab Meat	\$288
酸辣花膠羹  Hot and Sour Soup, Fish Maw	\$288
羊肚菌素湯燉竹筍  Double-boiled Consommé, Morel Mushroom, Bamboo Pith	\$198
酸辣上素羹   Hot and Sour Soup, Vegetable	\$198

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



辛辣
Spicy

唐人·匯(京味濃湯燴鮑參燕肚)	唐人			
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)	唐人			
Braised Abalone, Sea Cucumber, Fish Maw, Imperial Bird's Nest, Premium Abalone Sauce				\$1,088
原隻吉品鮑	唐人		(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
金必多海鮮濃湯翅				
Braised Comprador Soup, Shark Fin's, Seafood			(每位 / Per Person)	\$688

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

*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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珍·饅(海味) Premium Dried Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

至尊遼參皇 *敬請預訂

Premium Sea Cucumber *Advance Order Required

\$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

All Dried Seafood dish is priced per person

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鮮·活(海鮮) Lived Seafood

唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

澳洲龍蝦 *敬請預訂

Australian Lobster *Advance Order Required

(每兩 / Per Tael) \$108

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) \$1,088

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) \$1,088

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

新鮮鮑魚仔

Abalone

(每隻 / Per Piece) \$158

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 /

Roasted with Minced Pork, Green Bean

*所有食物不添加味精 / No added MSG.

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鮮·活(海鮮) Lived Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

東星斑

Spotted Garoupa

(每兩 / Per Tael) \$128

清蒸 / 花雕黃油原條浸 / 辛辣沸騰煮

Steamed with Premium Soy Sauce /

Simmered with Butter, Chinese Rice Wine /

Simmered with Bean Sprout, Cucumber, Chili Oil

瓜子斑

Red Flag Garoupa

(每兩 / Per Tael) \$138

清蒸 / 松露野菌原條燒 / 辛辣沸騰煮

Steamed with Premium Soy Sauce /

Roasted with Wild Mushroom, Okra, Black Truffle /

Simmered with Bean Sprout, Cucumber, Chili Oil

老鼠斑

Pacific Garoupa

(每兩 / Per Tael) \$158

清蒸 / 醬香薑蔥原條焗 / 辛辣沸騰煮

Steamed with Premium Soy Sauce /

Baked with Ginger, Spring Onion /

Simmered with Bean Sprout, Cucumber, Chili Oil

原隻大花蟹 *敬請預訂

King Crab *Advance Order Required

(每兩 / Per Tael) \$128

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

辛辣
Spicy

極品佐賀和牛茄辣燒	_____	\$688
Roasted Saga Wagyu Beef, Eggplant, Basil, Chili		
黑松露野菌炒佐賀和牛方丁	_____	\$588
Wok-fried Diced Saga Wagyu Beef, Wild Mushroom, Black Truffle		
雙金爆炒手切佐賀和牛片	_____	\$488
Wok-fried Sliced Saga Wagyu Beef, Garlic, Thai Basil		
陳黑醋京蔥慢燉雪花牛肋肉	_____ (每位 / Per Person)	\$308
Braised Wagyu Short Rib, Scallion, Black Vinegar		
酸菜汁燒脆皮雪花牛肉	_____ (每位 / Per Person)	\$308
Crispy Wagyu Beef, Homemade Pickled Vegetable		
XO醬雪花牛崧燒脆皮豆腐	_____	\$258
Deep-fried Bean Curd, Minced Wagyu Beef, XO Chili Sauce		
傳統中式牛柳	_____	\$288
Traditional Beef Tenderloin, Onion, Cantonese Sauce		
杭椒爆炒西班牙黑豚肉	_____	\$258
Wok-fried Berkshire Pork, Hangzhou Pepper, Eggplant, Black Bean		
鬼馬紫蘿咕嚕肉	_____	\$258
Sweet and Sour Duroc Pork, Pineapple, Ginger, Fried Dough Stick, Water Chestnut		
拔絲山楂骨	_____	\$288
Crispy Pork Spare Rib, Sweet and Sour Sauce		
黑蒜京味蔥爆羊肉	_____	\$288
Wok-fried Sliced Lamb, Peking Scallion, Black Garlic		
津菜豆腐羊肉煲	_____	\$288
Braised Bean Curd, Lamb, Chinese Cabbage		

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禽 · 戲 (家禽) Poultry

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

老北京傳統掛爐烤鴨 (全隻) *敬請預訂	商		
Traditional Beijing Roasted Duck (Whole) *Advance Order Required		_____	\$698
老干媽涼瓜炆鴨架	辣		
Braised Duck, Bitter Melon, Chili Sauce		_____	\$228
七味椒鹽風沙鴨架			
Deep-fried Duck, Crispy Garlic, Peanuts, Dried Chili, Spicy Salt		_____	\$228
《以上可選其中一項作烤鴨二食 / Choice of Beijing Duck Second Course》			
真 · 富貴雞 (全隻)(四位用) *敬請預訂	商		
Prosperity Chicken, Fish Maw, Abalone, Sea Cucumber, Shark's Fin (Whole)(4 persons) *Advance Order Required		_____	\$1,888
私房鹹菜煮本地鬍鬚雞 (全隻)*敬請預訂	商		
Braised Chicken, Homemade Pickled Vegetable (Whole) *Advance Order Required		_____	\$1,288
酒香茅台生煎雞	商		
Pan-fried Chicken Fillet, Ginger, Chives, Moutai		_____	\$428
黑松露野菌炆雞煲			
Braised Chicken in Casserole, Wild Mushroom, Black Truffle		_____	\$388
窩燒頭抽少爺雞	商		
Roasted Chicken, Wild Ginger, Chinese Parsley, Chinese Wine		_____ (半隻 / Half)	\$328
脆皮炸子雞			
Steamed Chicken, Pumpkin Soup, Conpoy		_____ (半隻 / Half)	\$328
橋底避風塘炸雞			
Deep-fried Chicken Fillet, Mashed Ginger, Chili, Crispy Garlic		_____ (半隻 / Half)	\$328
鴛鴦金瑤濃湯雞			
Steamed Chicken, Pumpkin Soup, Conpoy		_____ (半隻 / Half)	\$328

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海 · 藝 (海產) Seafood

唐 唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

煎封小黃魚

Pan-fried Yellow Croaker, Soy Sauce (每條 / Each) \$298

籠仔松茸蒸星斑球

Steamed Garoupa Fillet, Matsutake Mushroom (每位 / Per Person) \$328

鮮雞油菌炒東星斑球

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

羊肚菌星斑球豆腐煲

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

米漿菜苗浸東星斑柳

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

鱈魚子琥珀水晶蝦球皇

Wok-fried Crystal King Prawn, Oscietra Caviar, Lobster Bisque (每位 / Per Person) \$458

金蒜黃金明蝦球

Deep-fried Prawn, Crispy Garlic, Salted Egg Yolk \$388

橋底避風塘海蝦球

Wok-fried Prawn, Crispy Garlic, Mashed Ginger, Chili \$388

松露山楂汁煮海蝦球

Sautéed Prawn, Black Truffle, Hawthorn Sauce \$388

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海 · 藝 (海產) Seafood

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

雙味帝皇蟹 *敬請預訂 唐
Red King Crab *Advance Order Required _____ \$6,888

鮮雞油陳花雕蒸帝皇蟹拌手工陳村粉
Steamed Red King Crab, Chicken Oil, Chinese Wine, Flat Rice Noodle

原隻帝皇蟹蓋焗飯
Baked Rice in Shell,

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) \$528

生拆蟹粉燒蟹鉗 唐
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) \$258

鮮蟹肉金瑤炒桂花
Wok-fried Crab Meat, Scramble Egg, Conpoy _____ \$328

香煎松茸野菌炒北海道鮮帶子
Pan-fried Scallop, Matsutake and Wild Mushroom _____ \$328

脆香牛油白飯魚
Deep-fried Whitebait, Garlic Butter _____ \$128

*所有食物不添加味精 / No added MSG.

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川·風(川菜) Sichuan

唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

川香沸騰東星斑

Simmered Garoupa, Bean Sprout, Cucumber, Bamboo Shoot, Sichuan Chili Oil ————— \$1,088

蜀香豆花東星斑

Simmered Garoupa Fillet, Bean Curd, Sichuan Pepper, Sun-dried Chili, Chili Oil ————— \$1,088

天府麻辣香鍋

Casserole of Prawn, Beef, Frog, Duck Blood Jelly, Vegetable ————— \$888

香麻杭椒炒牛肉

Wok-fried Sliced Beef, Hangzhou Pepper, Black Bean Sauce ————— \$328

宮爆雞丁

Wok-fried Chicken Fillet, Peanuts, Kung Pao Chili Sauce ————— \$288

乾鍋手撕包菜

Wok-fried Cabbage, Dried Chili, Garlic ————— \$228

乾煸肉沫芥蘭

Wok-fried Green Kale, Minced Pork, Chili ————— \$228

虎紋皺皮椒

Pan-fried Hangzhou Pepper, Black Bean Sauce ————— \$108

砂窩老干媽炒飯

Fried Rice in Casserole, Spicy Minced Pork, Pickled Vegetable ————— \$258

四川擔擔麵

Dan Dan Noodle, Minced Pork, Chili Peanut Sauce ————— (每位 / Per Person) \$108

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時·令(蔬食) Seasonal Vegetable


 唐人館精選
China Tang Signature

 素菜
Vegetarian

 辛辣
Spicy

生拆蟹肉金瑤扣黃秧白 

Braised Tianjin Cabbage, Crab Meat, Conpoy, Pumpkin Soup ——— (每位 / Per Person) \$168

黑蒜金湯野菌津菜卷 

Chinese Cabbage Roll, Wild Mushroom, Black Garlic, Pumpkin Sauce — (每位 / Per Person) \$158

生炒極品菜芯苗 

Wok-fried Choi Sum, Garlic, Ginger ————— \$288

醬爆野菌豚肉生菜煲

Wok-fried Lettuce, Sliced Berkshire Pork, Wild Mushroom ————— \$288

鮮茄拌西班牙蛋浸時蔬

Simmered Seasonal Vegetable, Tomato, Spanish Egg ————— \$228

雞油菌乾煸法邊豆

Wok-fried String Bean, Wild Mushroom ————— \$228

攪菜肉崧燒金銀豆腐

Roasted Diced Bean Curd, Minced Pork, Preserved Vegetable ————— \$228

有機雜糧扣娃娃菜 

Chinese Baby Cabbage, Organic Grains ————— \$228

豆湯銀杏鮮腐竹

Simmered Bean Curd Stick, Ginkgo Nut, Soybean Broth ————— \$228

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時·令(蔬食) Seasonal Vegetable

唐人館精選
China Tang Signature



素菜
Vegetarian



辛辣
Spicy

松茸秋葵炒鮮百合

Sautéed Lily Bulb, Okra, Matsutake Mushroom

\$258

紫蘿咕嚕素球

Vegetarian Sweet and Sour Dough, Pineapple, Ginger,
Fried Dough Stick, Water Chestnut

\$228

小米漿浸菠菜葉

Simmered Spinach, Millet Rice Milk

\$228

椒鹽黑菌豆腐粒

Diced Bead Curd, Black Truffle, Spicy Salt

\$108

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

\$258

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

\$288

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五·穀(主食) Rice & Noodle

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

原隻乳豬焗飯 *敬請預訂	商	Baked Rice, Roasted Whole Suckling Pig *Advance Order Required	\$1,888
炸彈 *敬請預訂	商	Deep-fried Rice Ball, Minced Berkshire Pork *Advance Order Required	\$588
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	\$328
招牌叉燒圍蝦蛋炒飯	商	Fried Rice, Shrimp, Barbecued Pork, Egg	\$328
三蝦闔家歡炒飯		Fried Rice, Prawn, Dried Shrimp, Sun-dried Sakura Shrimp	\$288
XO醬雪花牛肉炒糙米飯		Fried Brown Rice, Minced Wagyu Beef, XO Chili Sauce	\$288
三十年老陳皮手打牛肉餅蒸飯	商	Steamed Rice, Minced Beef, 30 Years Dried Tangerine Peel	(每位 / Per Person) \$198

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五·穀(主食) Rice & Noodle

唐人館精選
China Tang Signature

素菜
Vegetarian

辛辣
Spicy

芝士乳酪龍蝦焗稻庭麵

Baked Inaniwa Udon, Lobster, Cheese, Pumpkin Sauce _____ \$1,288

避風塘海鮮炒河粉

Wok-fried Rice Noodle, Seafood, Mashed Ginger, Chili, Crispy Garlic _____ \$288

乾炒和牛肉河粉

Wok-fried Rice Noodle, Sliced Wagyu Beef _____ \$288

西班牙紅蝦炆伊麵

Braised E-fu Noodle, Spanish Prawn, Lobster Cream Sauce _____ (每位 / Per Person) \$328

黑松露鮮帶子炆麵

Braised Noodles, Scallop, Wild Mushroom, Black Truffle _____ (每位 / Per Person) \$258

魚湯海鮮米線

Soup Rice Noodles, Seafood, Fish Broth _____ (每位 / Per Person) \$228

鮑魚滑雞粥

Chicken Congee, Abalone _____ (每位 / Per Person) \$158

宗谷元貝粥

Conpoy Congee _____ (每位 / Per Person) \$128

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甜·沁(甜品) Dessert Delight

唐人館精選 China Tang Signature  素菜 Vegetarian

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)	\$188
官燕唐粉 			
Chilled Ice Jelly, Imperial Bird's Nest, Brown Sugar Sauce	—————	(每位 / Per Person)	\$188
芋蓉燉鮮奶			
Double-boiled Milk Pudding, Taro Purée	—————	(每位 / Per Person)	\$98
雪膠薑汁燉奶 			
Double-boiled Milk Pudding, Snow Gum, Ginger	—————	(每位 / Per Person)	\$98
蛋白生磨杏仁茶 			
Ground Almond Cream, Egg White	—————	(每位 / Per Person)	\$98
唐餅 			
Homemade Pastry, Cheese, Yogurt	—————		\$108
唐人館流沙菠蘿包 			
Signature Baked Molten Custard Bun	—————		\$108
酥皮官燕蛋撻 			
Baked Egg Custard Tartlets, Imperial Bird's Nest	—————	(每件 / Per Piece)	\$88
流沙煎堆			
Deep-fried Sesame Ball, Black Sesame Purée Chilled Rose Pudding	—————		\$68
播沙湯圓			
Coated Glutinous Rice Dumpling, Sesame	—————		\$68
雲南玫瑰凍 			
Chilled Rose Pudding	—————		\$88

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唐人館精選
China Tang Signature

素菜
Vegetarian

《供應時間十二時至二時三十分》
Available from 12 pm to 2:30 pm

心 · 意 (點心) Dim Sum

生拆蟹粉小籠包  (每位 / Per Person) \$128 Shanghainese Soup Dumpling, Minced Pork, Crab Coral	魚子鮑魚燒賣  (每位 / Per Person) \$108 Steamed Pork Dumpling, Abalone, Shrimp, Caviar
筍香鮮蝦餃  \$108 Steamed Shrimp Dumpling, Bamboo Shoot	傳統豚肉燒賣 \$98 Steamed Pork Dumpling, Shrimp
賽螃蟹肉餃 \$108 Steamed Crab Meat Dumpling, Egg White	晶瑩五素餃  \$88 Steamed Mushroom Dumpling
黑蒜帶子餃 \$108 Steamed Scallop Dumpling, Black Garlic	石榴山竹牛肉  \$88 Steamed Minced Beef, Bean Curd Sheet
灌湯牛肉餅 \$98 Pan-fried Minced Beef Cake	蘿蔔絲酥餅 \$88 Baked Puff Pastry, Turnip
上海生煎包 \$98 Pan-fried Shanghai Pork Bun	安蝦鹹水角 \$88 Deep-fried Pork Dumpling, Shrimp
胡椒和牛燒餅 \$98 Baked Puff Pastry, Wagyu Beef, Pepper	香煎蘿蔔糕 \$88 Pan-fried Turnip Cake, Chinese Cured Meat

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心 · 意 (點心) Dim Sum

唐人館精選
China Tang Signature

 素菜
Vegetarian

《供應時間十二時至二時三十分》
Available from 12 pm to 2:30 pm

金絲海鮮腸粉 	\$138	蠔皇叉燒包	\$88
Steamed Rice Flour Roll, Seafood		Traditional Steamed Barbecued Pork Bun	
名爐叉燒腸粉 	\$128	手工冬菜包子 	\$88
Steamed Rice Flour Roll, Barbecued Pork		Steamed Pork Bun, Preserved Vegetable	
鮮嫩牛肉腸粉	\$128	荔蓉上素盒 	\$88
Steamed Rice Flour Roll, Minced Beef		Deep-fried Taro Dumpling, Mushroom	
傳統鮮蝦腸粉	\$128	脆皮素春卷 	\$88
Traditional Steamed Rice Flour Roll, Prawn		Deep-fried Vegetarian Spring Roll, Wild Mushroom	
松露野菌腸粉 	\$128	蘋果叉燒酥	\$88
Steamed Rice Flour Roll, Wild Mushroom, Black Truffle		Baked Puff Pastry, Barbecued Pork Apple Purée	
西班牙豚肉松茸煎餃	\$98	赤炭糖馬拉糕 	\$108
Pan-fried Berkshire Pork Dumpling, Matsutake Mushroom		Cantonese Sponge Cake, Brown Sugar	

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