



At Landmark

Dinner Tasting Menu

唐 · 拼

Appetizer

唐人館叉燒

Tang's Honey Roasted Barbecued Pork

鮮檸白玉涼瓜

Marinated White Bitter Melon with Tangy Lemon Sauce

胡麻醬拌鮮黑蕃茄

Fresh Black Tomato Tossed in Kewpie Sesame Sauce

涼拌麻辣遼參

Marinated Sea Cucumber, Sichuan Chili Sauce

養 · 生

Soup

金必多海鮮濃湯

Comprador Seafood Soup
Million Dollar Soup

火 · 藝 (三選二)

Hot Dish (Choose two dishes)

麻辣炸子雞

Mala Chicken

自家制仁稔燒脆皮雪花牛肋肉

House-made Gooseberry Sauce with Crispy Marbled Beef Ribs

三十年老陳皮羊肚菌雞油花雕蒸巴丁魚

Steamed Fish, Morel Mushroom, 30 Years Dried Tangerine Peel, Chinese Rice Wine

廚 · 膳

Rice / Noodle

炸彈

The Bomb

Deep-fried Rice Ball, Minced Berkshire Pork

唐人館菠蘿鮑

Abalone Bun

甜 · 沁

Dessert

唐粉

Tang Fen

Chilled Ice Jelly, Brown Sugar Sauce

每位港幣 1,388 另加一服務費

HK\$ 1,388 plus 10% service charge per person





At Landmark

Lunch Tasting Menu

唐 · 拼

Appetizer

唐人館叉燒

Tang's Honey Roasted Barbecued Pork

鮮檸白玉涼瓜

Marinated White Bitter Melon with Tangy Lemon Sauce

心 · 意

Dim Sum

雲南鮮松茸豚肉燒賣

Steamed Pork Dumpling, Shrimp, Matsutake Mushroom

奶油津白烤鴨春卷

Deep-fried Spring Roll, Peking Duck

火 · 藝 (三選二)

Hot Dish (Choose two dishes)

麻辣炸子雞

Mala Chicken

自家制仁稔燒脆皮雪花牛肋肉

House-made Gooseberry Sauce with Crispy Marbled Beef Ribs

三十年老陳皮羊肚菌雞油花雕蒸巴丁魚

Steamed Fish, Morel Mushroom, 30 Years Dried Tangerine Peel, Chinese Rice Wine

廚 · 膳

Rice / Noodle

唐人館菠蘿鮑

Abalone Bun

甜 · 沁

Dessert

唐粉

Tang Fen

Chilled Ice Jelly, Brown Sugar Sauce



每位港幣888 另加一服務費

HK\$ 888 plus 10% service charge per person