

唐閣得獎名菜

T'ANG COURT'S AWARD WINNING DISHES

三蔥爆龍蝦 (美食之最大賞 龍蝦組 至高榮譽金獎) Stir-fried fresh lobster with spring onions, red onions and shallots (Best of the Best Culinary Award – Gold with Distinction Award)	每隻 One lobster	\$860
<i>Bonnaire, Variance Blanc de Blancs Grand Cru Brut, Champagne, France</i>	每杯 Glass \$220	每瓶 Bottle \$1,060
金錢鮮蝦球 (美食之最大賞 海鮮組 至高榮譽金獎) Sautéed prawns and crab roe accompanied with golden-fried pork and crab meat puffs (Best of the Best Culinary Award – Gold with Distinction Award)		\$520
<i>Cantina Terlano, Chardonnay" Kreuth", Alto Adige, Italy, 2011</i>	每杯 Glass \$135	每瓶 Bottle \$630
露皇金銀蝦 Sautéed prawns with asparagus with deep-fried taro puffs filled with shrimp <i>Jean Mérieau, Touraine Sauvignon A.O.C. "L'arpent des Vaudons", Touraine, France</i>	每杯 Glass \$115	每瓶 Bottle \$570
火焰蜂巢銀鱈魚 Pan-fried cod fillet with preserved bean paste sauce with cod fish taro puffs <i>Grace Winery, Koshu, Yamanashi, Japan</i>	每杯 Glass \$145	每瓶 Bottle \$690
芥末香蔥爆和牛柳粒 Stir-fried diced Wagyu beef with spring onion and wasabi <i>d'Arenberg, The laughing Magpie Shiraz Viognier, McLaren Vale, Australia</i>	每杯 Glass \$150	每瓶 Bottle \$740
錦繡魚湯鮮斑球 (美食之最大賞 海鮮組 一魚二食 至高榮譽金獎) Sliced garoupa with fish maw, preserved vegetables, straw mushrooms and tomatoes in fish soup (Best of the Best Culinary Award – Gold with Distinction Award)		\$630
<i>Daniel Savart Et Fils, L'Ouverture Blanc de Noirs Brut Premier Cru, Champagne, France</i>	每杯 Glass \$210	每瓶 Bottle \$1,020
生炆斑頭腩 Braised garoupa head and brisket with roasted pork, black mushrooms and garlic <i>Ettore Germano, Chardonnay, Langhe, Italy</i>	每杯 Glass \$120	每瓶 Bottle \$560

品味唐閣精選客餐

T'ANG COURT TASTING MENU

釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat and onion

花膠竹笙燉菜膽

Double boiled fish maw with bamboo fungus and Chinese cabbage soup

芝香焗開邊龍蝦

Baked sliced fresh lobster with mozzarella cheese

砵酒焗美國蠔

Baked blue point oysters with port wine

蠔皇鮑甫撈麵

Braised noodles with sliced abalone

鮮果配甜點

Fresh fruit and Chinese petit

每位 Per person \$820

伺酒師佳釀配搭推介，每位 \$400

Add \$400 per person for wine pairing by our Sommelier

加一服務費

A 10% service charge will be added to your bill

請將手機轉為靜音模式

Please kindly switch your mobile to silent mode

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.

行政總廚鄺偉強精選推薦
EXECUTIVE CHEF KWONG'S RECOMMENDATION

阿拉斯加蟹柳燕芙蓉 Steamed egg white with Alaska crab meat, bird's nest and minced Yunnan ham	每位 Per person \$520
珍菌雞湯脆豆腐 Golden-fried stuffed bean curd filled with egg, spinach in chicken broth, morel mushrooms with butter topped	每位 Per person \$100
珊瑚竹筍金菇卷 Stewed bamboo fungus roll filled with Enoki mushrooms, topped with crab meat and roe	每位 Per person \$110
鮮檸蜜餞鰻魚球 Crispy-fried sliced eel with lemon and honey sauce	每位 Per person \$110
蠔皇原隻澳洲鮮鮑魚 Braised Australia abalone with black mushrooms and seasonal vegetables	每位 Per person \$420
唐閣一品鮑魚 Braised dried abalone, fish maw and black mushroom	每位 Per person \$630
鮑汁花膠遼參 Braised fish maw and Bêche-de-mer in chicken broth	每位 Per person \$960
溏心鮑魚豚肉骨 Braised whole abalone with marinated pork, broccoli and cauliflower	每位 Per person \$410
唐閣寶盒飯 Baked seafood rice with cream sauce in crab shell	每位 Per person \$110
蟹柳海膽燴龍蝦 Stewed sliced lobster with Alaska crab meat and sea hedgehog	每隻 One Lobster \$1,080
油泡螺片龍蝦球 Stir-fried fresh lobster with sliced conch	每隻 One Lobster \$960
富貴鹽香雞 Crispy salted chicken	半隻 Half piece \$250
花膠扣南非大鮑魚 Braised South Africa abalone with fish maw and black mushrooms	\$1,630
砵酒焗美國蠔 Baked blue point oysters with port wine	\$300
鹽燒鹿兒島和牛 Grilled Kagoshima beef on "Shioyaki style"	\$1,400
原隻南非鮑魚炆滑雞 Braised sliced chicken with South Africa abalone and black mushrooms	\$600
家鄉焗大肉蟹 Stir-fried crab with bacon, diced olive and crispy dough	\$930
砵酒釀焗斑球 Stuffed sliced garoupa with shrimp paste and baked with port wine	\$520
花膠魚湯津膽煲 Sliced fish maw and "Tien Tsin" cabbage in fish soup	\$520

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頭盤 APPETISERS

海蜇冷鮑魚 Chilled sliced abalone with jellyfish	\$460
涼伴三絲 Chilled shredded abalone, cuttlefish and duckling with fresh fruits	\$280
牛腩拼墨魚 Chilled beef shank and cuttlefish	\$150
海蜇拼燻蹄 Chilled pork shank and jelly fish	\$150
紅蜇頭南非鮮鮑魚 Chilled South Africa abalone with jelly fish	每位 Per person \$240
肆式拼盆 T'ang Court Combination Barbecued pork, roasted duck, jelly fish, octopus and crispy fried sliced eel	\$300

燒味 BARBECUED MEAT

北京片皮鴨 Peking duck	兩食 Two courses \$740
片皮乳豬件 Roasted suckling pig	\$330
蜜汁餞叉燒 Barbecued pork	\$240
乳豬拼燒鴨 Roasted suckling pig and duckling	\$330
玫瑰豉油雞 Soya sauce chicken	半隻 Half piece \$250
明爐燒米鴨 Roasted duckling	\$220
潮蓮脆燒鵝 Roasted goose	\$240

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鮑魚 ABALONE

蠔皇原隻鮑魚(網鮑、吉品、禾麻) Braised whole dried abalone (Amidori, Yoshihama, Oma)	時價 Market Price
蠔皇麻鮑脯 Braised dried abalone in oyster sauce	\$1,540
花膠扣廿八頭中東鮑 Braised dried abalone with fish maw	每位 Per person \$960
碧綠鮮鮑片 Braised sliced fresh abalone with seasonal vegetables	每位 Per person \$130
遼參扣廿八頭中東鮑 Braised dried abalone Beche-de-Mer	每位 Per person \$740
玉簪鮑魚卷 Braised abalone rolls filled with shrimp paste and vegetables	每位 Per person \$260
南非鮑魚扣遼參 Braised South Africa abalone with Bêche-de-mer	每位 Per person \$520
南非鮑魚扣鵝掌 Braised South Africa abalone with goose webs	每位 Per person \$240

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官燕 BIRD'S NEST

蟹皇官燕盞 Braised imperial bird's nest with crab meat and crab roe	每位 Per person \$660
竹笙扒官燕 Stewed imperial bird's nest with bamboo pith	每位 Per person \$660
高湯官燕 Imperial bird's nest served with clean chicken broth	每位 Per person \$660
鮮蟹肉燴官燕 Stewed imperial bird's nest with crab meat soup	每位 Per person \$550
雞茸燴官燕 Stewed bird's nest with minced chicken Soup	每位 Per person \$550
瑤柱花膠燴官燕 Stewed imperial bird's nest with fish maw and conpoy soup	每位 Per person \$550
蟹皇竹笙官燕卷 Stewed bamboo pith rolls filled with imperial bird's nest and topped with crab roe	每位 Per person \$550
乳燕玉珊瑚 Scrambled egg white, fresh milk with bird's nest, crab meat and crab roe	每位 Per person \$220

湯、羹 SOUP

竹笙花膠燉菜膽 Double boiled Chinese cabbage with bamboo fungus and fish maw soup	每位 Per person \$260
花菇遼參燉菜膽 Double boiled Beche-de-Mer with Chinese cabbage and black mushrooms	每位 Per person \$260
花膠鴨絲羹 Shredded duck, fish maw with mushrooms and Chinese chives soup	每位 Per person \$130
海鮮豆腐羹 Braised seafood and bean curd soup	每位 Per person \$120
鮮茄和牛蛋花湯 Tomatoes with diced Wagyu beef and egg in soup	每位 Per person \$130
蟹肉粟米羹 Sweet corn with crab meat soup	每位 Per person \$110
龍蝦酸辣羹 Sliced lobster in hot and sour, chili soup	每位 Per person \$200
鮮蟹肉西湖牛肉羹 Minced beef with crab meat and egg white soup	每位 Per person \$120

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海鮮

FRESH FROM THE MARKET

	每份 Per portion 時價 Market Price
太白醉翁蝦 Drunken prawns	時價 Market Price
白灼生中蝦 Poached fresh shrimps	時價 Market Price
龍蝦(清蒸, 上湯焗, 豉椒爆 或 川椒焗) Fresh lobster Steamed, baked, braised with black beans and chili or stir-fried in "Szechuan" style	時價 Market Price
清蒸海上鮮(老鼠斑, 海斑, 東星斑, 鯖衣) Steamed fresh fish Pacific garoupa, garoupa, Spotted garoupa or Green wrasse	時價 Market Price
白灼響螺蓋 Poached sliced fresh sea whelk 需於最少一天前預訂 (One day advance reservation is requested)	時價 Market Price
糕蟹, 肉蟹(清蒸, 薑蔥焗 或 青紅椒焗) Fresh crab Steamed, baked with spring onion and ginger or baked with bell pepper and fresh chili	時價 Market Price
大鱔(清蒸, 椒鹽鱔片, 蟠龍豉汁蒸) Fresh eel Steamed, crispy-fried with spicy salt and chili or steamed with black bean sauce 需於最少一天前預訂 (One day advance reservation is requested)	時價 Market Price

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貝殼
SHELLFISH

油泡鮮蝦球 Stir-fried fresh prawns	\$330
吉列明蝦球 Golden-fried fresh prawns served with sweet and sour sauce	\$330
四川鮮蝦仁 Sautéed fresh shrimps with chili sauce	\$300
荔茸窩貼蝦 Golden-fried taro puffs filled with shrimps	\$300
百花釀蟹拑 Golden-fried stuffed crab claw with shrimp paste	每隻 Per piece \$120
釀焗鮮蟹蓋 Baked stuffed crab shell with crab meat and onion	每隻 Per piece \$140
釀焗響螺 Baked stuffed sea whelk and pork in shell	每隻 Per piece \$110
阿拉斯加蟹柳炒鮮奶 Scrambled egg white with Alaska crab meat and olive kernels topped	\$410
白灼響螺片 Poached sliced conch with celery, bean sprouts and served with soya sauce	\$410
避風塘大肉蟹 Stir-fried fresh crab with chili, black bean and garlic	\$930

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雞、鴿、鴨
CHICKEN, PIGEON AND DUCK

唐閣片皮雞 Golden-fried crispy "Tang Court" chicken	兩食 Two courses \$520
脆皮龍崗雞 Roasted "Lung Kong" chicken	半隻 Half piece \$250
西檸芝麻雞 Pan-fried boneless chicken filled with shrimp paste in lemon sauce	\$250
金華瑤柱上湯雞 Steamed chicken with clean chicken broth, Yunnan ham and conpoy topped	\$330
鵝肝醬鬼馬乳鴿脯 Stir-fried sliced pigeon with goose liver terrine, crispy dough and water chestnut	\$220
生菜片鴿崧 Sautéed minced pigeon with pine nuts wrapped in lettuce	\$200
香燒脆皮鴿 Roasted crispy pigeon	每隻 Per piece \$200
玫瑰豉油鴿 Soya sauce pigeon	每隻 Per piece \$200
家鄉櫻桃鴨 Braised sliced duck with black mushrooms, bean curd skin, ginkgo and water chestnut	\$240
柱侯醬炆鴨 Braised sliced duck with sliced taro and Japanese bean paste sauce	\$240

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牛肉 BEEF

煎煮日本和牛 Pan-fried Japanese Wagyu beef with broccoli and cauliflower	每位 Per person \$270
蔥燒日本和牛粒 Stir-fried Japanese Wagyu beef with purple onion, spring onion and shallots	\$850
清湯和牛臉頰 Beef cheek with turnip, dried dates and dried wolfberries in soup	\$300
花彫京蒜牛仔柳 Stir-fried sliced beef with garlic, Chinese onion, coriander and Chinese wine "HUA DIAO"	\$240
中式煎牛柳 Fillet of beef with onion, sweet and sour sauce	\$240
蠔皇玉蘭牛肉 Stir-fried sliced beef with Chinese kale and oyster sauce	\$220
珍菌鹿兒島和牛 Pan-fried Kagoshima beef with morel mushrooms	\$1,400

豬肉 PORK

鳳梨豚肉骨 Stewed spare rib with broccoli, cauliflower sweet and sour sauce	每位 Per person \$130
鹹魚蒸肉眼根 Steamed sliced pork with salted fish	\$240
鱈魚馬蹄蒸豚肉餅 Steamed sliced pork with dried octopus and water chestnut	\$240
豉蒜南瓜豚肉柳 Stir-fried sliced pork with pumpkin, black bean and garlic	\$240
荔芋扣豚肉 Steamed sliced pork with taro and preserved bean curd paste	\$240
鳳梨咕嚕豚肉 Sweet and sour pork with pineapple, red and green pepper	\$240

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時蔬 ACCOMPANIMENTS

蟹皇扒時令蔬 Sautéed seasonal vegetables with crab meat and crab roe	\$300
阿拉斯加蟹柳津膽 Stewed Alaska crab meat with "Tien Tsin" cabbage	\$410
脆皮百花茄子 Crispy-fried eggplant filled with shrimp paste	\$220
南乳炆粗齋 Stewed mixed fungus with ginkgo, bean curd skin, bean sprouts, preserved bean curd paste in casserole	\$170
魚湯浸時令蔬 Stewed seasonal vegetables in fish soup	\$220
鮑汁鮮腐雜菌 Stewed mixed mushrooms and bean curd skin in abalone sauce	\$220
鮮菌紅燒豆腐 Braised bean curd with mixed mushrooms	\$170
椒鹽百花豆腐 Golden-fried stuffed bean curd with shrimp paste, spicy salt and chili	\$220

素菜 VEGETARIAN

竹笙燴素翅 Braised glass noodles soup with bamboo fungus	每位 Per person \$100
三星拱照 Steamed beancurd rolls with black mushrooms in brown sauce	\$160
花菇素鮑甫 Braised wheat gluten with black mushrooms and seasonal vegetables	\$160
麒麟素鮑片 Steamed wheat gluten with bamboo shoots and black mushrooms	\$180
麻婆素豆腐 Braised bean curd and fungus with spicy sauce	\$160
百鳥歸巢 Sautéed macadamia nuts, water chestnuts and mushrooms in taro nest	\$160
竹笙鼎湖上素 Braised mixed fungus, mushrooms with bamboo fungus	\$200
琥珀露皇素帶子 Sautéed water chestnuts with yellow fungus and walnuts	\$160

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飯、麵

RICE AND NOODLES

鮑汁吉濱鮮鮑炆麵 Braised noodles with whole fresh abalone	每位 Per person \$130
響螺片湯麵 Noodles with sliced conch in soup	每位 Per person \$110
鮮蝦雲吞稻庭麵 Inaniwa Noodles with shrimp dumplings in soup	每位 Per person \$90
銀芽雞絲炒麵 Fried noodles with shredded chicken and bean sprouts	\$190
香煎斑球蔥油拌麵 Pan-fried sliced garoupa with spring onion and soya sauce noodles	\$260
醋椒雞絲黃金麵 Crispy noodles with shredded chicken, red and yellow bell pepper, chili and vinegar sauce	\$200
薑蛋石斑炒飯 Fried rice with shredded garoupa, ginger, eggs and olive kernels topped	\$240
欖仁鹹牛肉炒飯 Fried rice with marinated beef, coriander and olive kernels	\$200
豉椒乾炒帶子河 Fried flat noodles with scallops, bean sprouts, chili, red and green pepper	\$240
薑蔥花膠雞絲撈麵 Stewed noodles with shredded chicken, fish maw, ginger and spring onion	\$260
家鄉炒米粉 Fried rice noodles with barbecued pork, squid, celery, shredded duck and chicken	\$200
雪菜火鴨絲窩米 Rice noodles with shredded duck and preserved vegetables in soup	\$220
魚湯雲吞雜菜稻庭麵 Fresh shrimp dumplings with mixed vegetables and Inaniwa noodles in fish soup	\$240
龍蝦海膽燴伊麵 Stewed E-fu noodles with sliced lobster and sea hedgehog	\$860

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醉蝦片雞餐

SET MENU FOR FOUR PERSONS

太白醉翁蝦
Drunken prawns

蟹肉燴官燕
Braised Imperial bird's nest with crab meat soup

唐閣片皮雞
Golden-fried crispy "T'ang Court" chicken

清蒸東星斑
Steamed spotted garoupa

溏心鮑魚遼參
Braised whole abalone with Bêche-de-mer and seasonal vegetables

乾蔥XO醬爆雞
Stir-fried sliced chicken with shallot and home-made spicy sauce

花膠魚湯稻庭麵
Fish maw with Inaniwa noodles in fish soup

鮮果配美點
Fresh fruit and Chinese petit

\$4,180

佳釀配搭推介

WINE RECOMMENDATION

香檳	每瓶Bottle
Champagne: Billecart-Salmon, Brut Rosé, France	\$1,620
白酒	
White: Maison Lou Dumont, "Léa Sélection" Chassagne-Montrachet, Bourgogne, France	\$1,040
紅酒	
Red: Alvaro Palacios, Les Terrasses Velles Vinyes, Priorat D.O.Q., Spain	\$920

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八人客餐鮑魚海斑餐
SET MENU FOR EIGHT PERSONS

釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat and onion

海皇燕窩羹

Braised bird's nest with mixed seafood soup

荷塘翠螺片

Sautéed sliced conch, louts, celery and lily buds

清蒸東星斑

Steamed spotted groupa

遼參原隻南非鮑魚

Braised whole abalone with Bêche-de-mer and,
black mushrooms and seasonal vegetables

脆皮炸子雞

Roasted crispy chicken

花膠魚湯稻庭麵

Fish maw with Inaniwa noodles in fish soup

合時甜品

Dessert of the day

鴛鴦映美點

Chinese petit

\$7,280

佳釀配搭推介
WINE RECOMMENDATION

香檳

Champagne: Delamotte, Blanc de Blancs, 2002

每瓶Bottle
\$1,380

白酒

White: Alois Lageder, Lowengang Chardonnay, Trentino-Alto Adige, Italy

\$1,070

紅酒

Red: Château Saint Pierre, Saint Julien, France 2001

\$1,670

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一人客餐
SET MENU FOR ONE PERSON

釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat and onion

花膠雞煲官燕

Braised Imperial bird's nest with fish maw and chicken soup

芝香焗開邊龍蝦

Baked sliced fresh lobster with mozzarella cheese

滷心鮑魚遼參

Braised whole abalone with Bêche-de-mer and seasonal vegetables

上湯螺片稻庭麵

Inaniwa noodles with sliced conch in soup

鮮果配甜點

Fresh fruit and Chinese petit

\$1,080

佳釀配搭推介
WINE RECOMMENDATION

香檳

Champagne: Lanson, Black Label, Brut, France

半瓶 Half Bottle (375ml)

\$500

白酒

White: Chateau Montelena, Chardonnay, Napa Valley, U.S.A.

\$580

紅酒

Red: Chateau Musar, Bekaa Valley, Lebanon 2000

\$500

加一服務費

A 10% service charge will be added to your bill

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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.

二人客餐
SET MENU FOR TWO PERSONS

精美燒味拼盆

Barbecued pork and duck combination

酸辣龍蝦西施羹

Sliced lobster with bean curd in hot and sour, chili soup

彩虹金銀帶子

Sautéed scallops with red and yellow bell pepper,
deep-fried taro puffs filled with scallop

煎釀鮮斑球

Pan-fried stuffed sliced garoupa with shrimp paste

雞絲燴伊麵

Stewed E-fu noodles with shredded chicken,
Chinese chives and bean sprouts

鮮果配甜點

Fresh fruit and Chinese petit

\$1,100

佳釀配搭推介

WINE RECOMMENDATION

香檳

Champagne: Daniel Savart Et Fils,
L'Ouverture Blanc de Noirs Brut Premier Cru, France

每瓶Bottle
\$1,020

白酒

White: Domaine des Roches, Neuves Saumur Blanc L'Insolite,
Saumur Champigny, France

\$780

紅酒

Red: By Farr, Farrside Pinot Noir, Geelong, Australia

\$1,150

加一服務費

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精選小食 SPECIALTIES

蜜汁燻鱈魚 Smoked sliced cod fish with honey syrup	\$160
白灼鮮墨魚 Poached sliced cuttlefish served with chili soya sauce	\$130
紅燒鹽香鴿 Crispy fried salted baby pigeon	\$130
脆皮燒腩肉 Roasted crispy pork	\$130
家鄉河蝦仁 Stir-fried river shrimps with Chinese yam, dried shrimps, cuttlefish, peanut, red and yellow bell pepper	\$130
豉味爆翡翠螺 Stir-fried conch with preserved vegetables, bell pepper, chili and spicy sauce	\$130
魚露泡豆腐魚肚 Stewed fish maw with bean curd in preserved fish sauce	\$100
滷水豬仔腳 Pork knuckle simmered in herb sauce	\$100

加一服務費

A 10% service charge will be added to your bill

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