

## 世緻.昇華 Special Lunch

古法香茅茶 (+\$68/位)  
Traditional Lemongrass Tea (Additional \$68/guest)

法國蔥油蠔子皇  
Jumbo Razor Clam, Scallion Sauce

世韜靚湯  
Soup Of The Day

北海道昆布小籠包.海參餃.玫瑰燒鵝酥  
Hokkaido Seaweed, Minced Pork, Dumpling  
Sea Cucumber, Minced Pork, Preserved Vegetable, Dumpling  
Minced Goose, Mushroom, Chicken Minced, Cherry Sauce, Puff Pastry

私房乾鮑魚扣鵝掌  
Premium Dried Abalone, Goose Web, Preserved Vegetable,  
Secret Recipe Sauce

宮保蝦球  
Tiger Prawn, Cashew, Chili Sauce

海苔京蔥油香魚  
French Cod Fillet, Scallion, Seaweed

油鹽焗帶子皇  
升級 • 龍蝦 (+\$228/位)  
Hokkaido Jumbo Scallop, Sea Salt, Homemade Rice Flour Rolls  
Upgrade • Lobster (Additional \$228/guest)

甜蜜  
Sweet

\$880/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESOLOGY  
唐迹

## 品嚐.世緻 Lunch Tasting

古法香茅茶 (+\$68/位)  
Traditional Lemongrass Tea (Additional \$68/guest)

法國蔥油蠔子皇 (+\$128/位)  
Jumbo Razor Clams, Scallion Oil (Additional \$128/guest)

唐述春卷(+ \$68/位)  
Crab Meat, Shrimp, Spring Roll

世韜靚湯  
Soup Of The Day

酸辣小籠包. 瑪瑙蝦餃. 千層手工酥  
Minced Pork, Hot & Sour Sauce, Dumpling  
Har Gow, Tiger Prawn, Minced Pork  
Mushroom, Puff Pastry

私房38頭乾鮑魚扣鵝掌(+ \$298/位)  
38 Heads Premium Dried Abalone, Goose Web, Preserved Vegetable,  
Secret Recipe Sauce

花香蝦球  
Tiger Prawn, Osmanthus, Sweet & Sour Sauce

海苔京蔥油香魚  
French Cod Fillet, Scallion, Seaweed

油鹽焗帶子皇  
升級 • 龍蝦 (+\$228/位)  
Hokkaido Jumbo Scallop, Sea Salt, Homemade Rice Flour Rolls  
Upgrade • Lobster (Additional \$228/guest)

甜蜜 Sweet

\$598/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESELOGY  
唐 述

世緻.昇華  
Special Lunch

(4月1日開始供應 Available from April)

古法香茅茶 (+\$68/位)  
Traditional Lemongrass Tea (Additional \$68/Guest)

法國蔥油蠔子皇  
Jumbo Razor Clam, Scallion Sauce

世韜靚湯  
Soup Of The Day

北海道昆布小籠包.海參餃.玫瑰燒鵝酥  
Hokkaido Seaweed, Minced Pork, Dumpling  
Sea Cucumber, Minced Pork, Preserved Vegetable, Dumpling  
Minced Goose, Mushroom, Chicken Minced, Cherry Sauce, Puff Pastry

私房乾鮑魚扣鵝掌  
Premium Dried Abalone, Goose Web, Preserved Vegetable,  
Secret Recipe Sauce

花香蝦球  
Tiger Prawn, Osmanthus, Sweet & Sour Sauce

遠年陳皮欖豉醬蒸油香魚  
French Cod Fillet, Aged Tangerine, Chinese Olive and Black Bean Sauce

花膠濃雞湯浸鴛鴦米  
Fish Maw, Minced Chicken, Vermicelli in Chicken Broth  
升級 • 上湯龍蝦浸鴛鴦米 (+\$228/位)  
Upgrade • Lobster, Vermicelli in Lobster Broth  
(Additional \$228/ Guest)

甜蜜  
Sweet

\$880/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESE LOLOGY  
唐述



## 品嚐.世緻

### Lunch Tasting

(4月1日開始供應 Available from April)

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/Guest)

法國蔥油蠔子皇 (+\$128/位)

Jumbo Razor Clams, Scallion Oil (Additional \$128/Guest)

唐述春卷(+\$68/位)

Shrimp, Spring Roll (Additional \$68/Guest)

世韜靚湯

Soup Of The Day

酸辣小籠包. 瑤璠蝦餃. 功夫手工酥

Minced Pork, Hot & Sour Sauce, Dumpling

Har Gow, Tiger Prawn, Minced Pork

Mushroom, Pepper, Puff Pastry

私房38頭乾鮑魚扣鵝掌(+\$298/位)

38 Heads Premium Dried Abalone, Goose Web,  
Preserved Vegetable, Secret Recipe Sauce (Additional \$298/Guest)

家常滑蛋虎蝦球

Tiger Prawn, Japanese Egg

海苔京蔥油香魚

French Cod Fillet, Scallion, Seaweed

手撕雞濃湯浸鴛鴦米

Minced Chicken, Vermicelli in Chicken Broth

升級 • 上湯龍蝦浸鴛鴦米 (+\$228/位)

Upgrade • Lobster, Vermicelli in Lobster Broth (Additional \$228/Guest)

甜蜜

Sweet

\$598/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESE LOGO  
唐 述