



CHINESOLOGY
唐述

唐述私房

鮑
富貴雞





Premium Ingredient Selection - Ping Yuen Chicken

特選上乘材料 - 平原雞

Locally raised in Hong Kong's tranquil Ping Yuen River region. Known for its lean, tender, and delectably flavorful meat, each golden bite will delight your senses. Indulge in this 100% locally raised, ethically sourced gem, fed with premium natural feed and free of added hormones, antibiotics, and steroids.

平原雞由本地農場飼養，生長在空氣清新的新界北區平原河附近。油脂分佈極佳，以皮薄及脂肪少見稱，雞香味濃郁。烹調後色澤金黃，皮香肉甜，味道甘香可口。百分百香港本地飼養，選用優質天然飼料，無添加激素、抗生素及類固醇。



Embracing Sustainable Dining

支持可持續飲食

Chef Saito, Culinary Director at Chinesology, champions sustainability through meaningful ingredient choices. By selecting local Hong Kong produce like Ping Yuen Chicken, he reduces carbon footprint and promotes eco-friendly dining.

"As a parent, I'm dedicated to a healthier future for the next generation. We prioritize low-impact menu design, energy-efficient cooking, and local sourcing—aligning with Chinese cuisine's seasonal philosophy while reducing environmental impact. Together, we create a powerful, sustainable dining experience," said Chef Saito.

唐述廚藝總監周世韜師傅一向重視食材產地及深信透過對食材作出有意義的選擇，可以共同創造更可持續的未來。這亦大廚選擇平原雞的其中原因之一，支持香港本地食材，以減少碳足印，實踐可持續飲食概念。

「為人父母，我有責任為下一代打造更舒適的生活環境。現今氣候變化已成為重要議題，作為餐廳營運者，我們將會更加注重如何再餐單設計上減低碳足跡，包括在烹調方式上減低能源使用，以及採用更多本地食材，既能符合中菜不時不食的態度，亦同時為減少對環境的碳排放作出貢獻，一舉兩得。」

The Origins of "Wealthy Chicken"

富貴雞起源

You may not be familiar with the name "Wealthy Chicken," but you'll likely recognize its original flavor—Beggar's Chicken (Jiaohua Chicken). Originally a famous Jiangsu dish, Wealthy Chicken gained further acclaim through Jin Yong's martial arts novels, leaving an unforgettable taste for readers.

叫著富貴雞你可能覺得陌生，但一提到這道菜的原味——乞兒雞（叫化雞），就應該相當熟悉。富貴雞原是江蘇名菜，經金庸先生筆下武俠小說所寫，更叫人覺得滋味無窮。

Exquisite Delight:

Chinesology's Premium Abalone Wealthy Chicken

矜貴細享 • 唐述私房鮑富貴雞

Master Chef Saito Chau, the Culinary Director of Chinesology, masterfully reinvents the traditional Wealthy Chicken with an elegant twist. Opting for a hygienic and visually appealing preparation, he replaces the customary clay baking method with coarse salt and egg whites. This exquisite dish boasts carefully chosen ingredients, including succulent Ping Yuen Chicken that delivers a tender, rich texture with an even layer of fat. Marinated in Shaoxing wine and soybean paste, the chicken is generously stuffed with traditional fillings like mushrooms, abalone, and preserved vegetables. Baked in a lotus leaf with a salt-infused crust, this savory delight offers a satisfying taste without being overly rich. Perfect for gatherings with friends and family or festive celebrations, this dish is sure to impress.

唐述廚藝總監周世韜師傅將富貴雞演繹得更細膩，以粗鹽及蛋白取代傳統以塘泥包著來焗製，既衛生亦美觀。食材亦非常講究，特別選用新鮮平原雞，以其軟彈肉質均勻油脂賦予更豐盈飽滿質感，先用花雕酒及豉汁醃製，釀入多樣傳統餡料如香菇、鮑魚、梅菜等，再以荷葉及帶有鹽香的外皮包著焗製，締造醇而不膩的鹹香層次，是與親友相聚或年節喜慶的最佳選擇。

Takeout Recipe 外賣食譜

Chinesology's Premium Wealthy Chicken 唐述私房乾鮑富貴雞



Equipment 配備:

- One mallet
- One bottle of Chinesology's Premium Dried Abalone Sauce
- One pair of heat-resistant gloves
- One pair of food-grade gloves
- 錘仔一隻
- 唐述自家吉品乾鮑魚汁一支
- 隔熱手套一對
- 食用手套一對

Reheat Instructions 翻熱指示:

1. Preheat the oven to 180°C (356°F) and bake for 30 minutes.
2. Increase the oven temperature to 250°C (482°F) and bake for an additional 15 minutes.
3. Heat Chinesology's Premium Dried Abalone Sauce in a non-stick pan.
4. Use a wooden mallet to crack the salt crust, then remove the lotus leaf. Tear the chicken into pieces, and serve with the in-house dried abalone, Japanese Shimeji mushrooms, and preserved vegetables, all drizzled with the preheated Chinesology's Premium Dried Abalone Sauce.

1. 先預熱焗爐180度，焗30分鐘
2. 焗爐調至250度，焗15分鐘即可
3. 把吉品乾鮑魚汁用易潔鑊煮熟
4. 用木槌打破鹽殼，揭開荷葉把手撕雞拆肉及把富貴雞內的私房乾鮑魚、日本天白花菇、梅菜再伴上預熱的吉品乾鮑魚汁即可食用！



Scan For Reheat Guide



Culinary Director of Chinesology : Chef Saito Chau

唐述廚藝總監 - 周世韜師傅

With over 24 years of experience, Chef Chau is a shining star in the Chinese culinary industry. His impressive repertoire includes serving as the Executive Chef at renowned restaurants such as John Anthony, Dim Sum Library, and Hutong. A proud graduate of the esteemed Master Chef Course at The Chinese Culinary Institute in 2016, Chef Chau's culinary expertise is widely recognized, leading to numerous teaching and consulting opportunities. Embracing his motto, "Never stop learning and breaking rules," Chef Chau has consistently pushed boundaries throughout his cooking career. As a young and energetic chef, Chau leverages his extensive experience in Chinese cuisine and a keen sense of aesthetics to craft authentic, genuine, yet unconventional creations that delight local epicureans.

入廚逾24年，曾出掌多間著名食府的行政總廚，包括John Anthony、Dim Sum Library及胡同。於2016年畢業於行內著名的香港中華廚藝學院大師級課程，廚藝廣受認同，亦曾參與不少教學及顧問工作。

他的烹飪格言「不斷學習，敢於破格」，貫穿他多年來的事業生涯。憑藉其深厚的中式烹調技巧，加上年輕幹勁魄力及個人對時尚、美感的觸覺，周師傅集百家之大成，再加以變革創作，煮出只此一家的中菜烹調風格，創造現代香港人喜愛的新派中菜。

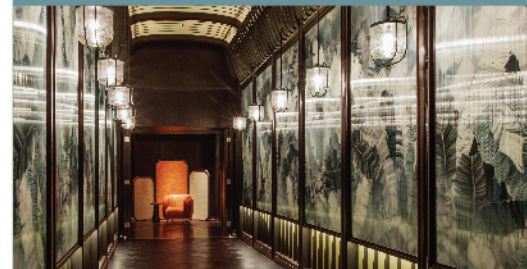
Passion. Dedication. Innovation

"Embracing traditional craftsmanship, I boldly innovate and explore classic Chinese cuisine, such as our Wealthy Chicken. Infusing my unique culinary art and premium ingredients, I present the distinct Chinesology's flavor. This is my tribute to China's rich culinary heritage, elevating its gastronomy to new heights."

"尊重傳統工藝精髓的同時，我不斷勇於創新及鑽研對經典中菜的演繹，如富貴雞，透過融入我自身獨特的烹調藝術及採用最優質的食材來呈現獨有唐述風味的富貴雞。這亦是我對中國美食豐富遺產的衷心致敬，透過傳承傳統手藝，將中式飲食文化帶到更大的舞台。"

Saito

Chef Saito Chau | Culinary Director of Chinesology
周世韜師傅 | 唐述廚藝總監





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