



CHINESOLOGY  
唐述

品嚐 • 世緻  
Winter Tasting Menu

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

花雕水晶雞凍 (+\$68/位)  
Chilled Free Range Chicken, 15-years Hua Diao Jelly (Additional \$68/guest)

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

世韜靚湯  
Soup Of The Day

北海道昆布小籠包. 瑪瑙蝦餃. 手工千層酥  
Hokkaido Seaweed, Minced Pork, Dumpling  
Har Gow, Tiger Prawn, Minced Pork  
Mushroom, Puff Pastry

私房38頭乾鮑魚(+\$288/位) 或 私房28頭乾鮑魚(+\$388/位)

38 Heads Premium Dried Abalone, Chef Saito Homemade Abalone Sauce (Additional \$288/guest)  
28 Heads Premium Dried Abalone, Chef Saito Homemade Abalone Sauce (Additional \$388/guest)

宮保蝦球  
Tiger Prawn, Chili Sauce, Cashew

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

櫻花蝦汁帶子皇  
升級 • 龍蝦 (+\$228/位)  
Hokkaido Jumbo Scallop, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls  
Upgrade • Lobster (Additional \$228/guest)

甜蜜  
Sweet

\$598/位 per guest

兩位起 Minimum 2 Person Or Above | 另加10%服務費 10% service charge applies



CHINESOLOGY  
唐述

世緻 • 昇華  
Special Lunch Menu

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/guest)

金錢玉帶. 金匙一口脆

Jumbo Hokkaido Scallop, Mushroom, Ginger Jelly, Barbecue Sauce  
A5 Kagoshima Wagyu Beef, Assorted Treasure, Pine Nut, Crispy Spoon

川貝杏汁螺頭燉靜岡蜜瓜湯

Sea Conch Soup, Chuanbei, Almond, Japanese Melon

北海道昆布小籠包. 香檳蝦餃. 乾鮑魚燒賣

Hokkaido Seaweed, Minced Pork, Dumpling  
Har Gow, Tiger Prawn, Minced Pork, Champagne  
Siu Mai, Dried Abalone, Preserved Sausage, Peanut, Glutinous Rice

私房脆皮海參(+\$168/位)

Sea Cucumber, Charcoal, Garlic (Additional \$168/guest)

鴻圖蝦球

升級 • 龍蝦 (+\$228/位)

Tiger Prawn, Crab Roe, Crab Meat, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls

Upgrade • Lobster (Additional \$228/guest)

海苔京蔥油香魚

French Cod Fillet, Scallion, Seaweed

月光寶盒

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

甜蜜

Sweet

\$800/位 per guest

兩位起 Minimum 2 Person Or Above | 另加10%服務費 10% service charge applies