



CHINESOLOGY
唐述

CANTONESE ODYSSEY

Weekend Brunch

粵韻飄香週末早午餐



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Weekend Brunch

粵韻飄香週末早午餐

\$588/位 Per Guest

升級暢享 Free Flow Upgrade

花雕糟溜浸鮑魚

Drunken Abalone In 20-years Huadiao

+\$98/位 Per Guest

前菜 Appetizer

五代同堂 Five Fortune

| 蔥油帶子 | 20年古越龍山生醃牡丹蝦 |

| 昆布甜酸意大利番茄仔 |

| 慢煮泡椒蠔子皇 | 鴛鴦簪頭 |

| *Chilled Jumbo Scallop With Scallion Oil* |

| *Drunken Botan Shrimp In 20-years Huadiao* |

| *Italian Tomato Topped With Seaweed* |

| *Chilled Jumbo Razor Clam With Chili Sauce* |

| *Marinade Scallion Roselle And Vinegar* |

乾貝夏瓜花膠湯

Double Boiled Soup With

Fish Maw And Summer Squash

主菜 Main Course

三蔥爆龍蝦

Stir-Fried Lobster With Mixed Onions

或 OR

茅台鮮蠔焗雞煲

Stewed Free Range Chicken

And Fresh Oyster Pot

升級 Upgrade

鮑魚鵝掌

Braised South Africa 33 Heads Premium

Dried Abalone And Goose Web

+\$298/位 Per Guest

無限量點心 Free Flow Dim Sum

瑪瑙蝦餃
Steamed Traditional Shrimp Dumplings "Har Gau"

蟹籽燒賣
Steamed Crab Roe Dumpling

海苔小籠包
Shanghai Style Xiao Long Bao With Seaweed

翠玉菓子
Steamed Zucchini Dumpling

功夫手工酥
Baked Puff Pastry Stuffed With Mixed Mushrooms

脆皮蝦春卷
Spring Roll With Shrimp

椒鹽脆豆腐
Golden Brick Silky Beancurd

香脆蝦多士
Deep-Fried Shrimp Toast

珍珠雞
Steamed Glutinous Rice

陳皮魚蓉粥
Fish Congee With 15-Years Tangerine

XO醬炒腸粉
Stir-Fried Homemade Rice Roll With Chili Sauce

迷你乾炒牛河
Stir-Fried Flat Rice Noodle With Hanger Beef & Onions

無限量甜品 Free Flow Dessert

貴妃玉露
Stewed Pink Guava With Pomelo And Konjac

陳皮紅豆沙
Red Bean Soup With Dried Tangerine Peel And Lotus Seeds

熱情果凍糕
Passion Fruit Pudding

懷舊白糖糕
Traditional Sugar Sponge Cake

即焗蛋撻
Oven Baked Egg Tart

古法馬拉糕
Steamed Cantonese Sponge Cake With Brown Sugar

香煎黃金糕
Pan-Fried Sugar Cane Cake

微甜薏米糕
Homemade Pearl Barley Pudding

脆皮炸鮮奶
Crispy Milk Curd

另加10%服務費

Additional 10% Service Charge