



CHINESOLOGY
唐述

世嚐. 歡聚

Family Special

五代同堂

玫瑰燒鵝酥. 金錢脆. 鴛鴦蕎頭. 慢煮泡椒蝗子. 和牛叉燒粒

Baked Puff Pastry Stuffed With Minced Goose, Minced Chicken And Cherry Sauce

Tofu Gold Coin, Seaweed

Scallion, Roselle, Vinegar

Jumbo Razor Clam, Chili Sauce

Australian M5 Wagyu Beef, 20-years Tangerine Peel, Honey, Peanut

金沙奶黃蝦

Tiger Prawn, Salted Egg Yolk

野生石頭魚羹

Bean Curd, Tangerine Peel, Egg White, Stonefish Soup

乾鮑魚扣鵝掌

Premium Dried Abalone, Goose Web, Secret Recipe Sauce

珍寶珠

Homemade Sorbet

鹹香生煎大龍躉

Giant Grouper, Soy Sauce

桂花烏龍茶煙燻脆皮雞

Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp

翠玉炒飯

Scallop, Conpoy, Egg White, Chives, Vegetables, Fried Rice

珠光寶盒

Mango Mousse, White Chocolate, Passion Fruit Mango Sauce

20 年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine

\$4,388 四位用 For 4 guests

\$6,388 六位用 For 6 guests

\$8,388 八位用 For 8 guests

另加 10%服務費 Additional 10% Service Charge



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世味. 歡聚
Family Delight

慢煮泡椒蜆子

Chilled Jumbo Razor Clam With Chili Sauce

花膠石頭魚羹

Minced Stonefish Soup With Fish Maw And Tangerine Peel

金沙奶黃蝦

Fried Tiger Prawn With Salty Egg Yolk And Barley Crisp

私房欖豉醬蒸時令魚

Steamed Seasonal Fish With Preserved Vegetables And Black Olives

唐僧咕嚕

Sweet And Sour Crispy Bean Curd Glazed With Secret Vinegar Sauce

桂花烏龍煙燻脆皮雞

Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf

啫啫蝦醬羅馬生菜

Sautéed Romaine Lettuce With Sergestid Shrimp

花膠魚湯炆鴛鴦米

Vermicelli With Fish Maw, Tangerine Peel In Stonefish Soup

私房椰子雪糕

Coconut Ice-Cream

\$3,200 / 四位用 For 4 people

另加 10%服務費 Additional 10% Service Charge