

## 點心 Dim Sum

| 午市供應 Lunch Only |

-  **西班牙黑毛豬叉燒酥** \$168/3件pcs  
Iberico Pork, Puff Pastry
- 吉品鮑汁鴨舌** \$168  
Duck Tongue, Chef Saito Homemade Abalone Sauce
- 和牛生煎包** \$98/3件pcs  
Wagyu Beef, Onion, Black Pepper, Buns
-  **雪山焦糖奶皇包** \$98/3件pcs  
Caramel Buttered Crust, Free Range Egg, Buns
-  **韭菜胡椒餅** \$98/3件pcs  
Chinese Chives, Sesame Oil, Pepper Cake
- 古法馬拉糕** \$88/4件pcs  
Cantonese Sponge Cake, Brown Sugar
-   **泡菜蘿蔔糕** \$88/3件pcs  
Kimchi, Turnip Cake
-  **川辣手工雲吞** \$88/3件pcs  
Tiger Prawn, Minced Pork, Chili Sauce, Wonton
-  **軟心蛋撻** \$88/3件pcs  
Egg Tart, Mochi

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 點心 Dim Sum

| 午市供應 Lunch Only |

-  **吉品鮑魚撻** \$178/2件pcs  
Dried Abalone, Puff Pastry
-  **阿拉斯加蟹餃** \$168/2件pcs  
Alaska Crab Meat, Crab Roe, Dumpling
- 佛跳牆湯餃** \$168  
Dried Abalone, Shark Fin, Fish Maw, Sea Cucumber,  
Preserved Ham, Dumpling
- 櫻花蝦粉果** \$128/3件pcs  
Sergestid Shrimp, Minced Pork, Dumpling
- 海參餃** \$108/3件pcs  
Sea Cucumber, Minced Pork, Preserved Vegetable, Dumpling
-  **玫瑰燒鵝酥** \$108/2件pcs  
Minced Goose, Mushroom, Minced Chicken,  
Cherry Sauce, Puff Pastry

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁







如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 點心 Dim Sum

| 午市供應 Lunch Only |

-  **藤椒帶子餃** \$128/3件pcs  
Scallop, Minced Pork, Chili, Dumpling
-  **黃酒雞小籠包** \$128/3件pcs  
Minced Chicken, Chinese Yellow Wine, Dumpling
-  **藥膳蝦餃** \$118/3件pcs  
Har Gow, Tiger Prawn, Minced Pork, Chinese Herbal
- 瑪瑙蝦餃** \$108/3件pcs  
Har Gow, Tiger Prawn, Minced Pork
- 玉帶燒賣** \$108/4件pcs  
Siu Mai, Jumbo Scallop, Minced Pork
-  **海苔高湯小籠包** \$98/3件pcs  
Seaweed, Minced Pork, Dumpling
-  **紅寶石餃** \$98/3件pcs  
Beetroot, Sweet Corn, Mushroom, Vegetables, Dumpling
-  **翠玉菓子** \$98/3件pcs  
Zucchini, Vegetables, Dumpling

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 海味 Dried Seafood

吉品鮑魚汁扣2頭厚花膠 (1星期前預訂)  
Superior Fish Maw, Preserved Vegetable,  
Sea Cucumber, Charcoal, Garlic  
(Order 1 Week In Advance)

\$14,888  
(10-12位pax)

7頭日本網鮑魚  
7 Heads Japanese Amidori Abalone

\$13,888/隻pc (2位用pax)

私房3頭網鮑魚  
3 Heads Japanese Amidori Abalone

\$8,888/隻pc

12頭日本岩手縣皇冠吉品鮑魚  
12 Heads Japanese Crown Yoshihama Abalone

\$7,888/隻pc

12頭大間日本禾麻鮑魚  
12 Heads Japanese Oma Abalone

\$6,888/隻pc

私房8頭網鮑魚  
8 Heads Japanese Amidori Abalone

\$4,888/隻pc (2位用pax)

18頭日本禾麻鮑魚  
18 Heads Japanese Oma Abalone

\$3,888/隻pc

 私房慢煮20頭乾鮑魚  
20 Heads Premium Dried Abalone, Preserved Vegetable,  
Chef Saito Homemade Secret Sauce

\$1,088/隻pc

 私房慢煮28頭乾鮑魚  
28 Heads Premium Dried Abalone, Preserved Vegetable,  
Chef Saito Homemade Secret Sauce

\$588/隻pc

 私房慢煮33頭乾鮑魚  
33 Heads Premium Dried Abalone, Preserved Vegetable,  
Chef Saito Homemade Secret Sauce

\$488/隻pc

吉品鮑魚汁慢煮鵝掌扣柚皮  
Goose Web, Pomelo Peel,  
Chef Saito Homemade Secret Sauce

\$368/位pax

 Signature 推介

 Vegetarian 素食

 Spicy 辣



 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 前菜 Appetizer

-  **藤椒珍寶鮑魚** \$688  
Chilled Abalone, Chili Pepper, Chili Sauce
-  **五福臨門** \$438  
(慢煮醬油鮑魚. 蔥油溏心帶子. 20年古越龍山花雕浸鮮蝦.  
鴛鴦蕎頭. 昆布甜酸意大利蕃茄仔 )  
Five Fortune (Abalone, Soya Sauce, Chinese Wine | Jumbo Scallop,  
Scallion Oil | Tiger Prawn, 20-years Huadiao | Scallion, Roselle,  
Vinegar | Italian Tomato, Seaweed, Vinegar)
-   **慢煮泡椒蜆子皇** \$328  
Jumbo Razor Clam, Chili Sauce
-    **麻辣和牛西瓜** \$268  
Australian Wagyu Beef, Watermelon, Cold Jelly, Sesame, Peanut
-   **椒鹽田雞腿** \$228  
Frog Leg, Spice Salt, Pepper, Fried Garlic
-   **燈影蓮藕** \$188  
Caramelized Lotus Root
-    **胡椒琥珀合桃** \$128  
Candied Walnut, Black Pepper
-  **金沙銀魚** \$118  
Anchovies, Salted Egg Yolk
-   **金錢脆** \$108  
Tofu Gold Coin, Hokkaido Seaweed

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 湯羹 Soup

-  **二十年新會陳皮花膠川貝燉鱷魚肉湯 (3天前預訂)** \$388(2位起pax up)  
Fish Maw Soup, Chuanbei, Aged Tangerine, Crocodile Meat  
(Order 3 Days In Advance)
- 鹿茸菌黑蒜燉乳鴿湯 (3天前預訂)** \$368(2位起pax up)  
Pigeon, Black Garlic, Velvet Antler Mushroom, Double Boiled Soup  
(Order 3 Days In Advance)
-  **棉棉杏汁花膠川貝燉蜜瓜湯** \$298/位pax  
Fish Maw Soup, Chuanbei, Almond, Scallop Marshmallow, Melon
-  **花膠石頭魚羹** \$198/位pax  
Fish Maw, Bean Curd, Tangerine Peel, Egg White, Stonefish Soup
-  **蟹肉霸王酸辣羹** \$198/位pax  
Crab Meat, Sour & Spicy Soup
-  **千絲松茸羹** \$178/位pax  
Matsutake Soup, Cordyceps Militaris, Winter Melon

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 海鮮 Seafood

-  **二十年古越龍山長腳蟹 (3天前預訂)**  
Alaska King Crab, 20-years Huadiao (Order 3 Days In Advance) 時價 Current Price
-  **油鹽焗阿拉斯加長腳蟹 (3天前預訂)**  
Alaska King Crab, Sea Salt, Homemade Rice Rolls  
(Order 3 Days In Advance) 時價 Current Price
- 椰皇蒸長腳蟹 (3天前預訂)**  
Alaska King Crab, Egg White Custard, Young Coconut  
(Order 3 Days In Advance) 時價 Current Price
-  **龍袍玉枕**  
Australia Lobster, Crabmeat, Crab Cream, Homemade Tofu,  
Green Bean, Vinegar \$1,888
-   **金香焗龍蝦**  
Australian Lobster, Fired Garlic, Chili \$1,688
-   **藤椒酸菜海龍皇**  
Lobster, Jumbo Scallop, Mandarin Fish, Squid, Pickled Vegetable,  
Baby Cabbage, Flat Noodle, Chili \$1,688
- 過橋象拔蚌(堂弄)(3天前預訂)**  
Geoduck, Superior Soup (Order 3 Days In Advance) \$1,588
- 砂鍋龍蝦粉絲煲**  
Australia Lobster, Vermicelli, Chives \$1,588

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 海鮮 Seafood

### 三鮮雞油花雕蒸星斑

Grouper, Hua Diao, Chicken Oil, Dried Whitebait,  
Dried Golden Threadfin Bream, Dried Shrimp

\$1,588

### 櫻花蝦汁炆澳洲龍蝦

Australian Lobster, Sergestid Shrimp Sauce,  
Handmade Rice Flour Rolls

\$1,588

### 特濃芝士焗龍蝦

Australian Lobster, Triple Cheese, Lobster Stock,  
Handmade Rice Flour Rolls

\$1,588

### 魚羊同鮮(3天前預訂)

Marble Goby, Lamb Belly, Shiitake Mushrooms,  
Bamboo Shoots, Beancurd (Order 3 Days In Advance)

\$1,388

### 琥珀龍蝦球

Lobster, Crab and Chicken Stock

\$788/位pax

### 麒麟魚

Wild Catch Tilefish, Yuzu Sauce

\$788

### 藤椒蒸筍殼魚(3天前預訂)

Wild Catch Marble Goby, Chili Peppers (Order 3 Days In Advance)

\$688

### 油泡野生筍殼魚(3天前預訂)

Wild Catch Marble Goby (Order 3 Days In Advance)

\$688

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 海鮮 Seafood

### 鹹香生煎大龍躉

Giant Grouper, Soy Sauce

\$988

### 藤椒酸菜雙魚

Mandarin Fish, Squid, Pickled Vegetable,  
Baby Cabbage, Flat Noodle, Chili

\$588

### 皇袍蟹蓋(3天前預訂)

Crab Shell, Crab Cream, Vinegar  
(Order 3 Days In Advance)

\$488(2位起pax up)

### 石鍋鹹香虎蝦球

Tiger Prawn, Shrimp Paste, Chives, Chinese Wine

\$488

### 家常滑蛋虎蝦球

Tiger Prawn, Scramble Egg

\$488

### 太子玉枕

Jumbo Scallop, Crabmeat, Crab Cream, Homemade Tofu,  
Green Bean, Vinegar

\$488

### 清鮮椰皇蛋白蒸蟹鉗

King Crab Claw, Crabmeat, Egg White Custard, Young Coconut

\$388(2位起pax up)

### 金沙奶皇蝦

Tiger Prawn, Salty Egg Yolk, Barley Crisp

\$388

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 家禽 Poultry

-  **乾鮑魚富貴雞(3天前預訂)** \$2,588/隻whole  
Fortune Chicken, 38 Heads Premium Dried Abalone, Preserved Ham, Dried Mushroom  
(Order 3 Days In Advance)
- 36小時慢煮皇帝鵝(4天前預訂)** \$1,488/隻whole  
Goose, Supreme Soya (Order 4 Days In Advance)
- 茅台鮮蠔屈雞煲** \$488  
Free Range Chicken, Fresh Oyster, Chives, Ginger, Chinese Wine
- 砂窩菌香雞** \$428  
Free Range Chicken, Wild Mushroom, Lotus Root, Chives
-  **桂花烏龍煙燻脆皮雞** \$398/788  
Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp  
半隻half / 隻whole
-  **蔥燒脆皮霸王雞** \$398/788  
Free Range Chicken, Ginger, Chives, Assorted Scallion  
半隻half / 隻whole
- 八寶釀鵝翅(4天前預訂)** \$298/隻pcs  
Goose Wing, Crabmeat, Conpoy, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery  
(Order 4 Days In Advance)
- 茉莉花茶煙燻脆皮乳鴿(3天前預訂)** \$128(2隻起pcs up)  
Pigeon, Jasmine Tea Leaf, Applewood, Crisp (Order 3 Days In Advance)

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 肉 Meat

-  **東坡火焰茅台千層醉 (3天前預訂)** \$1,688  
Flaming Dongpo Tower, Pork Belly, Preserved Vegetable, Mushroom, Rum  
(Order 3 Days In Advance)
-    **川辣水煮牛魔皇** \$1,288  
Angus Beef Cheek, Beef Ribs, Beef Tripe, Raddish, Flat Noodle, Chili
- 澳洲和牛叉燒 (製作時間30分鐘)** \$728  
Australian M12 Wagyu Beef, 20-years Tangerine Peel, Honey, Peanut  
(30mins Cooking Time)
- 海參和牛煲** \$728  
Wagyu Beef, Sea Cucumber, Black Pepper, Whisky
-    **川辣水煮牛肉** \$598  
Angus Beef, Raddish, Flat Noodle, Chili
-  **摩登麻婆豆腐** \$388  
Sea Cucumber, Wagyu Beef, Tofu, Peach Gum, Preserved Vegetable, Chili
-   **金錢玉透** \$368/4件pcs  
Iberico Pork, Mushroom, Ginger Jelly, Barbecue Sauce, Peanut
- 西班牙黑毛豬叉燒 (製作時間30分鐘)** \$388  
Iberico Pork, 20-years Tangerine Peel, Honey, Peanut  
(30mins Cooking Time)
- 古法山楂咕嚕肉** \$328  
Sweet and Sour Pork, 15-years Tangerine

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 蔬菜 Vegetable

-  **乾燒菜苗** \$288  
Seasonal Vegetable, Minced Pork, Olive, Black Bean, Chili
- 啫啫蝦醬羅馬生菜** \$288  
Romaine Lettuce, Minced Pork, Sergestid Shrimp, Celery, Garlic, Shrimp Sauce
- 富貴蝦乾湯浸菜苗** \$268  
Seasonal Vegetable, Wild Mushroom, Dried Mantis Shrimp Stock
-  **珍菌豆腐** \$258  
Tofu, Mushrooms, Bamboo Pith, French Bean
- 時令蔬菜** \$238/起up  
Seasonal Vegetable



Signature 推介



Vegetarian 素食



Spicy 辣



Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 飯麵 Rice & Noodle

-   **招牌燒雞飯** \$698  
Free Range Chicken, Chicken Giblets, Preserved Sausage,  
Conpoy, Roast Duck, Truffle, Fried Rice
- 玉龍炒飯** \$628  
Lobster, Conpoy, Egg White, Chives, Vegetable, Ginger, Fried Rice
- 鮮蝦蟹肉瑤柱蛋白炒飯** \$438  
Shrimp, Crabmeat, Conpoy, Egg White, Chives, Vegetables, Fried Rice
-   **棉花泡飯** \$438  
Rice in Fish Broth, Scallop Marshmallow,  
Preserved Vegetables, Celery, Sesame
-   **和牛擔擔麵** \$428  
Wagyu Beef Cheek, Peanut, Chili, Squid Ink Noodle
-  **花膠魚湯炆鴛鴦米** \$398  
Fish Maw, Tangerine Peel, Stonefish Soup, Vermicelli
- 蔥香咸雞麵** \$388  
Inaniwa Udon, Shredded Salty Chicken, Scallion, Chicken Stock
- 乾炒封門柳河** \$358  
Hanger Beef, Sprout, Chinese Chive, Rice Noodle
-   **紅露素瑤** \$298  
Beetroot, Enoki Mushroom, Preserved Vegetable,  
Truffle, Fried Rice
- 花膠蝴蝶羊腩撈粗麵** \$298/位pax  
Fish Maw, Lamb Belly, Red Beancurd, Thick Noodle

 Signature 推介

 Vegetarian 素食







 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies

## 甜品 Dessert

-  **包公出巡** \$238  
Black Sesame Platter: Ice-cream, Glutinous Ball, Roll, Butter Cookie
- 唐述壽桃包** \$168/4件pcs  
Longevity Buns, Lotus Seed Paste, Salted Egg
-  **冰花雪燕開心果露** \$168  
Gum Tragacanth, Pistachio
- 薑汁燉奶** \$128  
Ginger, Milk Custard
-   **薑茶湯圓** \$128  
Glutinous Rice Ball, Ginger Tea
-  **茉莉花茶奶凍** \$108  
Jasmine Tea, Panna Cotta
- 椰皇凍** \$108  
Young Coconut Jelly, Konjac Ball
- 石榴凍糕** \$98/3件pcs  
Pomegranate Pudding
-  **貴妃玉露** \$98  
Pink Guava, Pomelo, Konjac

 Signature 推介

 Vegetarian 素食

 Spicy 辣

 Contain Nuts 含果仁

如有食物敏感，請通知服務員 Please let servers know if you have food allergy for certain food.

另加一服務費 10% service charge applies



## 茗茶 Fine Tea

普洱茶餅:2001年青餅 (7542彩帶) 2001 Vintage Puer	\$160/位per person
精選舊普洱 Aged Puer	\$150/位per person
台灣大禹嶺高山茶 Dayuling Green Tea	\$150/位per person
鳳凰單叢 Single Vine Oolong	\$100/位per person
金駿眉 Jinjunmei Black Tea	\$80/位per person
蜜香鐵觀音 Tieguanyin Green Tea	\$70/位per person
三花茶 Floral Tea	\$70/位per person
廿年陳皮普洱 20 years Tangerine Puer	\$60/位per person

## 飲品 Beverage

Aqua Panna	\$98
San Pellegrino	\$98
<b>House Tea</b> 玄米桂花茶, 特等香六安, 蘭貴人茶, 春毫香片, 普洱, 正山小種 Osmanthus Brown Rice, Luk On, Gingseng Oolong, Jasmine, Puer, Lapsang Souchong	\$35/位per person

在唐述我們正在採取一些措施為減碳及保護環境作出改變。我們鼓勵客人自備外帶袋，以減少塑料使用及碳足跡排放量。我們將不再免費提供外賣紙袋，每個外賣袋收取5元，每個外賣盒收取2元。  
At Chinesology, we aim to reduce carbon emissions and protect the environment. We encourage guests to bring their own takeaway bags to minimize plastic use and carbon footprint. Please note: We no longer provide free takeaway bags and boxes; a \$5 fee for each bag and \$2 for each box applies.