



CHINESOLOGY
唐 迹



黑珍珠餐厅指南

黑珍珠嚐味菜單
Black Pearl Tasting Menu

金錢脆
Golden Bean Curd With Seaweed

慢煮泡椒蠔子皇
Chilled Jumbo Razor Clam With Chili Sauce

花膠石頭魚羹
Minced Stonefish Soup With Fish Maw And Tangerine Peel

脆皮海參
Crispy Sea Cucumber With Secret Recipe Sauce

珍寶珠
Homemade Sorbet

櫻花蝦汁炆龍蝦
Stir-Fried Lobster In Sergestid Shrimp Sauce With Handmade Rice Flour Rolls

麒麟魚
Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce
另加 • 桂花烏龍茶煙燻脆皮雞 (+ \$288/半隻)
Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf (Additional \$288/Half)

竹笙珍菌浸菠菜苗
Poached Spinach With Bamboo Fungus And Wild Mushrooms

嫣紅寶盒
Secret Jewelry Box

\$1,388/ 位 Per Guest (兩位起 From 2 Guests or Above)

另加 10%服務費 Additional 10% Service Charge

需一天前預訂 Reservations 1 Day In Advance



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黑珍珠餐厅指南

貴賓專屬黑珍珠套餐
VIP-exclusive Black Pearl Tasting Menu

醬三仙

Chilled Seasonal Seafood With Garlic Chili and Secret Recipe Sauce

茉莉桂花煙燻妙齡乳鴿髀

Smoked Pigeon Leg With Jasmine Tea Leaf And Applewood

八寶椰皇羹

Superior Soup With Fresh Crab Meat In Young Coconut

金銀玉台乾鮑魚

Boneless Goose Web Wrapped With
Braised South Africa Premium Dried Abalone

避風塘珍寶大蟹鉗

Deep Fried King Crab Claw With Garlic And Chili

珍寶珠

Homemade Sorbet

包公尚禮

Giant Grouper Roulade With Silkie Chicken Broth

金腿芙蓉玉珍珠

Sautéed Egg White With Dried Ham, Green Bean And Seasonal Veggies

脆網撈珠

Crispy Dumpling With Kimchi And Minced Pork

黑珍珠

Homemade Black Pearl Ice-Cream

雲石奶凍

Black Sesame Panna Cotta

\$2,088 / 位 Per Guest (兩位起 From 2 Guests or Above)

另加 10%服務費 Additional 10% Service Charge

需三天前預訂 Reservations 3 Days In Advance