

## 點心 Dim Sum | 午市供應 Lunch Only |

-  **西班牙黑毛豬叉燒酥** \$168/3件pcs  
Baked Iberico Pork In Puff Pastry
- 吉品鮑汁鴨舌** \$168  
Braised Duck Tongue With Chef Saito Homemade Abalone Sauce
-  **玫瑰燒鵝酥** \$108/2件pcs  
Baked Puff Pastry Stuffed With Minced Goose,  
Minced Chicken And Cherry Sauce
- 和牛生煎包** \$98/3件pcs  
Pan-Fried Buns Stuffed With Wagyu Beef, Onion And Black Pepper
-  **季山百利酒奶皇包** \$98/3件pcs  
Baked Buttered Crust Buns With Baileys Irish Cream
- 古法馬拉糕** \$88/4件pcs  
Steamed Cantonese Sponge Cake With Brown Sugar
-   **泡菜蘿蔔糕** \$88/3件pcs  
Pan-Fried Cubed Kimchi Turnip Cake
-  **川辣手工雲吞** \$88/3件pcs  
Tiger Prawn And Minced Pork Wonton In Sichuan Style
-  **軟心蛋撻** \$88/3件pcs  
Oven-Baked Egg Tart Stuffed With 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

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-  **吉品鮑魚撻** \$178/2件pcs  
Oven-Baked Buttered Crust Tart Topped With Dried Abalone
-  **阿拉斯加蟹餃** \$178/2件pcs  
Steamed Alaska Crab Meat Dumpling With Crab Roe
- 佛跳牆湯餃** \$168  
Pork Dumpling With Dried Abalone In Superior Broth
- 金蠔水晶餃** \$138/3件pcs  
Steamed Dried Golden Oyster Dumpling
- 鰻魚燒賣** \$118/4件pcs  
Steamed Eels Dumpling
- 瑪瑙蝦餃** \$108/3件pcs  
Steamed Traditional Shrimp Dumpling "Har Gau"
-  **海苔高湯小籠包** \$98/3件pcs  
Shanghainese Style Xiao Long Bao With Seaweed
-  **紅寶石餃** \$98/3件pcs  
Steamed Beetroot And Mushrooms Dumpling
-  **玉璽翠餃** \$98/3件pcs  
Steamed Chinese Cabbage Dumpling

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## 海味 Dried Seafood

吉品鮑魚汁扣2頭厚花膠(1星期前預訂)  
Braised Superior Fish Maw, with Secret Recipe Sauce  
(Order 1 Week In Advance) \$14,888  
(10-12位pax)

7頭日本網鮑魚 \$13,888/隻pc (2位用pax)  
Braised 7 Heads Japanese Amidori Abalone

私房3頭網鮑魚 \$8,888/隻pc  
Braised 3 Heads Japanese Amidori Abalone

12頭日本岩手縣皇冠吉品鮑魚 \$7,888/隻pc  
Braised 12 Heads Japanese Crown Yoshihama Abalone

12頭大間日本禾麻鮑魚 \$6,888/隻pc  
Braised 12 Heads Japanese Oma Abalone

私房8頭網鮑魚 \$4,888/隻pc (2位用pax)  
Braised 8 Heads Japanese Amidori Abalone

18頭日本禾麻鮑魚 \$3,888/隻pc  
Braised 18 Heads Japanese Oma Abalone

 私房慢煮20頭乾鮑魚 \$1,088/隻pc  
Braised South Africa 20 Heads Premium Dried Abalone

 私房慢煮28頭乾鮑魚 \$588/隻pc  
Braised South Africa 28 Heads Premium Dried Abalone

 私房慢煮33頭乾鮑魚 \$488/隻pc  
Braised South Africa 33 Heads Premium Dried Abalone

吉品鮑魚汁慢煮鵝掌扣柚皮 \$368/位pax  
Braised Goose Web With Pomelo Peel

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## 前菜 Appetizer

 **五福臨門** \$438  
(櫻桃蘿蔔. 蔥油塘心帶子. 20年古越龍山花雕浸鮑魚.  
鴛鴦蒼頭. 柑橘梅子蕃茄仔)  
Five Fortune (Pickled Radish | Chilled Jumbo Scallop With Scallion Oil |  
Drunken Abalone In 20-years Huadiao | Marinade Scallion Roselle And Vinegar |  
Italian Tomato Topped With Citrus And Plum)


  **慢煮泡椒蜆子皇** \$348  
Chilled Jumbo Razor Clam With Chili Sauce

   **麻辣和牛西瓜** \$268  
Australian Wagyu Beef In Sichuan Style With Watermelon And Peanut

  **燈影蓮藕** \$188  
Caramelized Lotus Root

   **胡椒琥珀合桃** \$128  
Candied Walnut With Black Pepper

**避風塘銀魚** \$118  
Deep-Fried Anchovy With Chili And Garlic

  **金錢脆** \$108  
Golden Beancurd With Seaweed

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## 湯羹 Soup

-  **二十年新會陳皮花膠川貝燉鱉魚肉湯(3天前預訂)** \$388(2位起pax up)  
Imperial Soup With 20-Years Sun-Dried Tangerine Peel,  
Fish Maw And Crocodile (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)  
Double Boiled Pigeon Soup With Black Garlic And  
Velvet Antler Mushroom (Order 3 Days In Advance)
-  **棉棉杏汁花膠川貝燉蜜瓜湯** \$298/位pax  
Double Boiled Fish Maw Soup, Chuanbei, Almond,  
Scallop Marshmallow, Honeydew Melon
-  **花膠石頭魚羹** \$238/位pax  
Minced Stonefish Soup With Fish Maw And Tangerine Peel
-  **蟹肉霸王酸辣羹** \$198/位pax  
Hot And Sour Soup With Fresh Crabmeat
-  **千絲松茸羹** \$188/位pax  
Shredded Matsutake Soup With Cordyceps Militaris  
And Winter Melon

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## 海鮮 Seafood

-  **二十年古越龍山長腳蟹(3天前預訂)**  
Steamed Fresh Alaska King Crab In 20-years Huadia  
(Order 3 Days In Advance) 時價 Current Price
-  **油鹽焗阿拉斯加長腳蟹(3天前預訂)**  
Baked Alaska King Crab With Sea Salt And Homemade Rice Rolls  
(Order 3 Days In Advance) 時價 Current Price
- 椰皇蒸長腳蟹(3天前預訂)**  
Steamed Alaska King Crab With Young Coconut In Egg White Custard  
(Order 3 Days In Advance) 時價 Current Price
-  **龍袍玉枕**  
Sautéed Australia Lobster With Crab Cream And Homemade Tofu \$1,888
-  **藤椒酸菜海龍皇**  
Sichuan Style Boiled Australian Lobster And Assorted Seafood  
In Fish Stock With Pickled Cabbage And Chili \$1,688
- 砂鍋龍蝦粉絲煲**  
Stir-Fried Lobster With Vermicelli \$1,588
- 三鮮雞油花雕蒸星斑(3天前預訂)**  
Steamed Coral Grouper With Huadiao And Dried Seafood  
(Order 3 Days In Advance) \$1,588
-  **櫻花蝦汁炆澳洲龍蝦**  
Stir-Fried Australian Lobster In Sergestid Shrimp Sauce  
With Handmade Rice Flour Rolls \$1,588
- 三重芝士焗龍蝦 (製作時間30分鐘)**  
Oven-Baked Australian Lobster With Triple Cheese  
(30 mins Cooking Time) \$1,588

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## 海鮮 Seafood

-  麒麟魚 \$788  
Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce
-  藤椒蒸筍殼魚(3天前預訂) \$688  
Steamed Wild Catch Marble Goby With Sichuan Peppers  
(Order 3 Days In Advance)
- 油泡野生筍殼魚(3天前預訂) \$688  
Deep-Fried Wild Catch Marble Goby (Order 3 Days In Advance)
-  藤椒酸菜雙魚 \$588  
Sichuan Style Mandarin Fish And Squid In Fish Stock  
With Pickled Cabbage And Chili
- 皇袍蟹蓋(3天前預訂) \$488(2位起pax up)  
Oven-Baked Crab Shell (Order 3 Days In Advance)
- 太子玉枕 \$488  
Sautéed Jumbo Scallop With Crab Cream And Homemade Tofu
- 石鍋鹹香虎蝦球 \$488  
Sautéed Tiger Prawn With Shrimp Paste
-  金沙奶皇蝦 \$438  
Fried Tiger Prawn With Salty Egg Yolk And Barley Crisp
- 清鮮椰皇蛋白蒸蟹鉗 \$388(2位起pax up)  
Steamed Crab Claw With Young Coconut In Egg White Custard
- 家常滑蛋虎蝦球 \$388  
Scramble Egg With Tiger Prawn

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## 家禽 Poultry

-  乾鮑魚富貴雞 - 8隻鮑魚(3天前預訂) \$2,588/隻 whole  
Baked Fortune Chicken Stuffed With  
38 Heads Premium Dried Abalone (8 pcs of Abalone)  
(Order 3 Days In Advance)
-  乾鮑魚富貴雞 - 4隻鮑魚(3天前預訂) \$1,888/隻 whole  
Baked Fortune Chicken Stuffed With  
38 Heads Premium Dried Abalone (4 pcs of Abalone)  
(Order 3 Days In Advance)
- 36小時慢煮皇帝鵝(4天前預訂) \$1,488/隻 whole  
Steamed Goose With Supreme Soya (Order 4 Days In Advance)
- 茅台鮮蠔屈雞煲 \$488  
Stewed Free Range Chicken And Fresh Oyster Pot
- 砂窩菌香雞 \$438  
Stewed Free Range Chicken With Wild Mushroom And Lotus Root
-  桂花烏龍煙燻脆皮雞 \$398/788  
Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf  
半隻 half / 隻 whole
-  蔥燒脆皮霸王雞 \$398/788  
Deep-Fried Free Range Chicken With Ginger And Assorted Scallion  
半隻 half / 隻 whole
-  八寶釀鵝翅(4天前預訂) \$298/隻 whole  
Stuffed Goose Wing (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)  
Smoked Pigeon With Jasmine Tea Leaf And Applewood  
(Order 3 Days In Advance)

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## 肉 Meat

-  **東坡火焰茅台千層醉(3天前預訂)** \$1,688  
Flaming Dongpo Tower Stuffed With Preserved Vegetable  
(Order 3 Days In Advance)
- 澳洲和牛叉燒(製作時間30分鐘)** \$728  
Roasted Australian M12 Wagyu Beef With  
20-years Tangerine Peel, Honey And Peanut  
(30mins Cooking Time)
- 海參和牛煲** \$728  
Stewed Wagyu Beef And Sea Cucumber
-    **川辣水煮牛肉** \$598  
Sichuan Style Boiled Beef
-  **摩登麻婆豆腐** \$388  
Stewed Sea Cucumber, Wagyu Beef And Tofu In Chili Sauce
-  **金錢玉透** \$368/4件pcs  
Ginger Jelly And Iberico Pork With Barbecue Sauce
- 西班牙黑毛豬叉燒(製作時間30分鐘)** \$388  
Roasted Iberico Pork With 20-years Tangerine Peel, Honey And Peanut  
(30mins Cooking Time)
- 古法山楂咕嚕肉** \$348  
Sweet And Sour Pork Glazed With Secret Vinegar Sauce

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## 蔬菜 Vegetable

啫啫蝦醬羅馬生菜 \$298  
Sautéed Romaine Lettuce With Sergestid Shrimp

 乾燒菜苗 \$288  
Stir-Fried Seasonal Vegetable With Minced Pork And Chili

竹筴珍菌浸菠菜苗 \$288  
Poached Spinach With Bamboo Fungus And Wild Mushrooms

富貴蝦乾湯浸菜苗 \$288  
Poached Seasonal Vegetable In Dried Mantis Shrimp Stock

 珍菌豆腐 \$268  
Braised Bamboo Pith With BeanCurd

時令蔬菜 \$258/起up  
Seasonal Vegetable

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## 飯麵 Rice & Noodle

- 玉龍炒飯 \$648  
Fried Rice With Lobster And Chives
- 鮮蝦蟹肉瑤柱蛋白炒飯 \$438  
Fried Rice With Shrimp, Crabmeat And Conpoy
-   棉花泡飯 \$438  
Rice in Fish Broth With Scallop Marshmallow
-  和牛擔擔麵 \$428  
Sichuan Dan Dan Noodles With Wagyu Beef Cheek And Peanut
-  花膠魚湯炆鴛鴦米 \$398  
Vermicelli With Fish Maw, Tangerine Peel In Stonefish Soup
- 蔥香咸雞麵 \$398  
Shredded Chicken With Inaniwa Udon In Chicken Stock
- 乾炒封門柳河 \$368  
Stir-Fried Flat Rice Noodle With Hanger Beef & Onions
-   紅露素瑤 \$298  
Beetroot And Mushrooms Fried Rice



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## 甜品 Dessert

-  **珍珠寶盒** Secret Jewelry Box \$188
- 唐述壽桃包** Homemade Longevity Buns With Lotus Seed Paste And Salted Egg Yolk \$168/4件pcs
- 陳皮紅豆沙** Red Bean Soup With Dried Tangerine Peel And Lotus Seeds \$128
- 桂圓紅棗奶凍** Homemade Longan And Red Dates Panna Cotta \$108
- 精選四季茶雪糕** Homemade Chinese Tea Ice-Cream \$108
- 椰皇凍** Homemade Young Coconut Jelly \$98
- 包公黑芝麻雪糕** Homemade Black Sesame Flavors Ice-Cream Topped With Butter Cookie \$88
- 黑芝麻軟心煎堆** Deep-Fried Black Sesame Glutinous Ball \$88/3件pcs
-  **貴妃玉露** Stewed Pink Guava With Pomelo And Konjac \$88
- 熱情果凍糕** Chilled Passion Fruit Pudding \$78/3件pcs

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## 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

## 其他 Others

切餅費 Cake Charge	\$200/個per cake
開瓶費 Corkage	\$450/750ml bottle of wine \$900/750ml bottle of spirit

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.