



CHINESOLOGY
唐述

廚師限定推介 Chef Special

富貴羊腩煲

Braised Traditional Lamb Belly With Fish Maw

\$1,388/份 (8位用)

三天前預訂 Pre-Order 3 Days In Advance

雙冬羊腩煲

Braised Traditional Lamb Belly In Casserole

\$888/份 (8位用)

三天前預訂 Pre-Order 3 Days In Advance

八寶脆皮雞糯米飯

Eight Treasure: Crab Meat, Dried Scallop, Preserved Sausage, Salty Egg Yolk, Lotus Seed, Scallion, Preserved Vegetables, Celery, Glutinous Rice

\$688/份pax

砂鍋大閘蟹粉金山魚翅

Braised Shark's Fin Soup With Crab Cream In Casserole

\$688/位per guest

醬油頭抽炒大龍躉

Stir-Fried Giant Grouper With Soy Sauce

\$528/份pax

XO醬炒兩頭珍寶粉紅貝殼鮮鮑魚

Sautéed Jumbo Abalone With Premium XO Sauce

\$488/隻pc

花膠黃鱔羹

Sliced Eel Soup With Fish Maw And Tangerine Peel

\$288/位 Guest

私房黃泡椒蒸帶子皇

Steamed Jumbo Scallop With Chili Pepper Sauce

\$168/隻 (兩隻起min. 2 pcs)

黃水晶蝦球·椰皇蛋白

Steamed Tiger Prawn With Young Coconut And Peach Gum Jelly

\$168/位 (兩位起min. 2 guests)

甘栗焗乳鴿

Oven Baked Baby Pigeon With Sweetie Chestnut

\$108/隻 (兩隻起min. 2 pcs)