



CHINESOLOGY
唐 述

龍蝦鮮鮑魚套餐 Seasonal Tasting Menu

(Limited from 1/6/2024 – 30/9/2024 限時優惠)

20年古越龍山糟鹵浸鮮鮑魚
Drunken Fresh Abalone In 20-Years Huadiao

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

私房陳皮欖豉醬龍蝦
Sautéed Lobster With Fermented Beam And Chinese Olives

時令果咕嚕肉
Sweet And Sour Pork Glazed With Secret Vinegar Sauce

鹹酸菜奶油濃魚湯煎野生馬友
Pan-Fried Wild Catch Threadfin With Preserved Vegetables And Superior Broth

醬園頭抽焗乳鴿
Baked Baby Pigeon With Soy Sauce

升級 • 桂花烏龍茶煙燻脆皮雞 (+\$288/半隻)
Upgrade • Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf
(Additional \$288/Half)

紅露素瑤
Beetroot And Mushrooms Fried Rice

貴妃玉露
Stewed Pink Guava With Pomelo And Konjac

\$788/位 Per Guest (兩位起 From 2 Guests or Above)

另加白酒 \$488/支 *Additional White Wine \$488 Per Bottle*

另加 10% 服務費 *Additional 10% Service Charge*



CHINESOLOGY
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私房溏心吉品乾鮑魚扣鵝掌餐 Seasonal Tasting Menu

(Limited from 1/6/2024 – 30/9/2024 限時優惠)

慢煮雲南辣泡椒皇帝帶子
Chilled Jumbo Scallop With Chili Sauce

黃袍金衣
Fried Tiger Prawn With Salty Egg Yolk

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

溏心吉品乾鮑魚扣鵝掌
Braised South Africa 33 Heads Premium Dried Abalone With Goose Web

鹹酸菜奶油濃魚湯煎野生馬友
Pan-Fried Wild Catch Threadfin With Preserved Vegetables And Superior Broth

時令果咕嚕肉
Sweet And Sour Pork Glazed With Secret Vinegar Sauce

另加 • 桂花烏龍茶煙燻脆皮雞(+ \$288/半隻)
Add on • Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf (Additional \$288/Half)

雪菜花膠炆鴛鴦米
Vermicelli With Fish Maw, Tangerine Peel And Preserved Vegetables

20年陳皮鐵觀音雪糕
20-years Tangerine Tieganyin Flavors Homemade Ice-Cream

\$988/ 位Per Guest (兩位起From 2 Guests or Above)

*另加每位\$500 升級享用2款美酒配搭Additional 2 Wine Pairing \$500/Guest

*另加每位\$138 升級享用3款茗茶配搭Additional 3 Tea Pairing \$138/Guest

另加 10%服務費Additional 10% Service Charge