



CHINESOLOGY

唐 述

花雕鮑魚·虎蝦·乳鴿套餐

Seasonal Tasting Menu

20 年古越龍山糟鹵浸鮮鮑魚

Drunken Fresh Abalone In 20-Years Huadiao Wine

野生石頭魚羹

Wild Catch Minced Stonefish Soup With Tangerine Peel

櫻花蝦汁炆虎蝦

Stir-Fried Tiger Prawn In Sergestid Shrimp Sauce With Handmade Rice Flour Rolls

甜酸玉枕

Sweet And Sour Bean Curd Glazed With Secret Vinegar Sauce

三鮮荷香野生馬友魚

Steamed Pork Patties Topped With Threadfin

甘栗焗乳鴿

Oven Baked Baby Pigeon With Sweetie Chestnut

升級·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)

蔥香濃雞湯稻庭麵

Inaniwa Udon In Chicken Stock And Mixed Onion

甜蜜

Dessert

\$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
唐 述

私房溏心乾鮑魚扣鵝掌餐
Secret Dried Abalone and Goose Palm Set Menu

滕椒蔥油帶子皇
Chilled Scallop In 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

私房溏心乾鮑魚扣鵝掌
Braised South Africa 33 Heads Premium Dried Abalone With Goose Web

三鮮荷香野生馬友魚
Steamed Pork Patties Topped With Threadfin

甜酸玉枕
Sweet And Sour Bean Curd Glazed With Secret Vinegar 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)

龍蝦湯雲吞稻庭麵
Homemade Wonton With Inaniwa Udon In Lobster Stock

甜蜜
Dessert

\$988/位 Per Guest (兩位起 From 2 Guests or Above)
另加 10%服務費 Additional 10% Service Charge