



CHINESOLOGY

唐述

唐述大閘蟹餐

Hairy Crab Menu

時令冰鎮鮮果
Chilled Seasonal Fruit

20年古月龍山花雕浸糖心富貴蝦
Drunken Fresh Mantis Shrimp With Chili Sauce In 20-Years Huadiao

砂鍋大閘蟹黃金山翅
Braised Shark's Fin Soup With Crab Cream In Casserole

椰皇蛋白蒸大蟹鉗
Steamed Crab Claw With Young Coconut In Egg White Custard

酥皮焗塘心鮑魚
Oven Baked Dried Abalone Wrapped With Puff Pastry

珍寶珠
Homemade Sorbet

甘栗焗乳鴿 (三位以下)
Oven Baked Baby Pigeon With Golden Chestnut
/
桂花烏龍茶煙燻脆皮雞 (四位或以上)
Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf (For 4 Guests Or Above)

鹽鮮蒸野生馬友魚伴翡翠白玉杯
Steamed Wild Catch Threadfin With Stewed Winter Melon Stuffed With Peach Gum Jelly

蟹肉香煎八寶糯米飯
Pan-Fried Eight Treasure Glutinous Rice : Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery

珠光寶盒
Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate

薑茶湯圓
Homemade Glutinous Rice Ball With Sweet Ginger Tea

月圓大煎堆 (+\$880個)
Black Sesame Glutinous Ball (Additional \$880)
煎堆只在中秋期間 16/9-18/9 供應 (三天前預訂)

\$1,888/位 (4位起)

另加 10%服務費 Additional 10% Service Charge
需三天前預訂 Reservations 3 Days In Advance