

唐舍
GOUQI

头盘

APPETISER

至尊点心八部曲 Supreme Royal Dim Sum Platter	39.5
素点心四步曲 Steamed Vegetarian Dim Sum Platter (v)	29
凉拌香酥鸭沙律 Crispy Aromatic Duck Salad	23.5
炭烧深海八爪鱼 Chargrilled Octopus with Sweet Soy and Golden Garlic	20.5
酥炸软壳蟹 Deep-Fried Softshell Crab with Curry Leaf Dressing	21.5
韭菜鸡锅贴 Pan-Fried Chicken and Chive Dumpling	14.5
金不换盐酥鸡 Five Spice Crispy Chicken with Thai Basil	14.5
百花椒盐鲜鱿 Salt and Pepper Squid Stuffed with Minced Prawn	18.5
脆皮自制豆腐 Crispy Home-Made Tofu with Crushed Olive (v)	14.5
羊肚菌素春卷 Morel Mushroom Spring Roll (v)	16

头盘 (凉)

APPETISER (COLD)

日本牡丹虾塔塔

Botan Prawn Tartare with Mango and Pink Grapefruit 25

米酒酿鲜带子

Fresh Scallop with Rice Wine and Szechuan Yellow Pepper Sauce 20

米酒酿生蚝

Fresh Oyster with Rice Wine and Szechuan Yellow Pepper Sauce 20

翠玉瓜莲藕沙律

Lotus Root Salad with Courgette and Black Fungus (v) 15

甜酸醉鸡卷拌粉皮

Drunken Chicken Roll with Mung Bean Noodle 14.5

鱼子芥末海鲜筒

Seafood Spring Roll with Green Mustard and Pistachio 16

汤

SOUP

黄炆汤一级官燕

Royal Superior One Cup Birds Nest Soup 95

鹅肝腿丝燕窝羹

Birds Nest Soup with Foie Gras and Iberico Ham 75

金汤佛跳墙 (两人用)

Monk Jumps Over The Wall (for 2 people) 128

药膳桃胶火鸭汤

Double-Boiled Herbal Duck Soup with Peach Gum 18

海鲜酸辣羹

Hot and Sour Soup with Seafood 16

鸡茸蛋白粟米羹

Sweet Corn Soup with Chicken 15

头盘 (凉)
APPETISER (COLD)

汤
SOUP

烧腊

BARBEQUE

鱼子酱北京烤鸭(廿四小时前预订) Legendary Peking Duck with Oscietra Caviar (24 hours advanced order)	230
伴奥西特拉鱼子酱 Course 1. With Oscietra Caviar	
<hr/> 伴自制荷叶饼(摸摸皮) Course 2. With Home-Made Pancake	
<hr/> 鸭松生菜包 Course 3. Minced Duck Lettuce Wrap	
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果木京式片皮鸭(廿四小时前预订) Legendary Peking Duck (24 hours advanced order)	120
伴自制荷叶饼(摸摸皮) Course 1. With Home-Made Pancake	
<hr/> 鸭松生菜包 Course 2. Minced Duck Lettuce Wrap	
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鹅肝脆皮八宝鸡(廿四小时前预订) Eight Treasure Crispy Chicken with Foie Gras (24 hours advanced order)	88
唐舍明炉烧鸭(半只) Gouqi's Signature Roast Duck (Half)	38
脆皮黑毛猪烧腩仔 Crispy Iberico Pork Belly	28
旭日黑毛猪叉烧皇 Honey-Glazed Iberico Char Siu with Salted Egg Yolk	38
经典蜜汁黑毛猪叉烧 Honey-Glazed Iberico Char Siu	28
唐舍烧味双拼(黑毛猪叉烧拼脆皮烧腩仔) Honey-Glazed Iberico Char Siu and Crispy Pork Belly	38

肉类

MEAT AND POULTRY

日本A4和牛伴秘制酱汁 Slow Cooked A4 Wagyu with Chef's Special Sauce	115
金蒜安格斯黑椒牛柳粒 Angus Tenderloin Beef with Black Pepper Sauce	42
双笋爆安格斯牛肉片 Stir-Fried Angus Tenderloin Beef with Asparagus and Bamboo Shoot	36
炭烧羊马鞍伴特制酱汁 Rack of Lamb with Chef's Special Sauce	48
彩椒咕嚕肉 Sweet and Sour Iberico Pork	22
黑橄榄葱油烧鸡(半只) Crispy Chicken with Shallot and Olive Dressing (Half)	26
九层塔三杯鸡煲 Taiwanese Three Cup Chicken Pot with Sweet Basil	26
宫保爆鸡丁 Kung Pao Chicken with Dried Chilli and Cashew Nut	26

干海味

SUPREME SEAFOOD

蚝皇原只南非(二十头)吉品鲍 Whole South African Kippin Abalone (20 Heads)	125
日本刺参 Braised with Japanese Sea Cucumber	+60
南非花胶 Braised with South Africa Fish Maw	+60
天白花菇 Braised with Japanese Shiitake Mushroom	+12
黄炆南非(五头)溏心鲍 Whole South African Fresh Abalone (5 Heads)	65
日本刺参 Braised with Japanese Sea Cucumber	+60
南非花胶 Braised with South Africa Fish Maw	+60
天白花菇 Braised with Japanese Shiitake Mushroom	+12

黄炆刺参花胶绍白菜	
Braised Japanese Sea Cucumber with Fish Maw in Superior Oyster Sauce	125
红烧花胶天白花菇绍白菜	
Braised Fish Maw with Japanese Shiitake Mushroom in Superior Oyster Sauce	75

活海鲜

FROM THE SEA

挪威帝王蟹(七十二小时前预约)	
Nowegian King Crab	Market Price
(72 hours advanced order)	

辣椒蒜蓉炒
Pan-Fried with Chilli and Garlic

黄酒蛋白蒸
Steamed with Chinese Rice Wine and Egg White

苏格兰蓝龙虾	
Live Scottish Lobster	Market Price

姜葱面炒
Noodles Stir-Fried with Ginger and Spring Onion

辣椒蒜蓉炒
Pan-Fried with Chilli and Garlic

黄酒蛋白蒸
Steamed with Chinese Rice Wine and Egg White

加拿大珍宝蟹	
Canadian Crab	Market Price

新加坡辣子炒
Singapore Chilli Style

黑胡椒炒
With Black Pepper

黄酒蛋白蒸
Steamed with Chinese Rice Wine and Egg White

苏格兰扇贝	
Scottish Diver Scallop	Market Price

XO酱蒸
With XO Sauce

豉椒蒸
With Black Bean Sauce

苏格兰蛭子 Scottish Diver Razor Clam	Market Price
辣椒蒜蓉粉丝蒸 With Glass Noodles, Chilli and Garlic	
XO酱蒸 With XO Sauce	
豉椒蒸 With Black Bean Sauce	
法国吉拉多生蚝 Gillardeau Rock Oyster	Market Price
泰式辣酱酥炸 Deep-Fried with Thai Chilli Sauce	
辣椒蒜蓉炭烤 Chargrilled with Chilli and Garlic Sauce	

海鮮

SEAFOOD

焗酿帝王蟹爪 Baked Norwegian King Crab Claw	78
炭烤百香果银鳕鱼 Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit	52
炭烧葡萄牙剁椒鮫鱼 Chargrilled Paper Wrapped Scorpion Fish	60
榄菜玉带炒芦笋 Stir-Fried Scallop with Asparagus and Kale Borecole	35
XO 酱水晶珍宝虾球 Sautéed Crystal Jumbo Prawns with Yellow Chive in XO Sauce	42
日式烧汁煎酿带子皇 Stuffed King Scallop with Minced Prawn in Teriyaki Sauce	35
宫保爆虾球 Kung Pao Prawns with Dried chilli and Cashew Nut	30

时令蔬菜、豆腐类

VEGETABLES AND TOFU

温泉蛋麻婆豆腐 Mapo Tofu with Minced Beef and Poached Egg	32
珍菌玉子豆腐煲 Claypot Silken Egg Tofu with Wild Mushroom and Vegetable (v)	30
鲜百合双耳炒芦笋 Stir-Fried Asparagus with Lily Bulb, Water Chestnut and Yellow Fungus (v)	28
鱼香茄子煲 Braised Yu Xiang Aubergine in Claypot (v)	26
大虾干扣娃娃菜 Poached Chinese Cabbage with Superior Dried Shrimps in Superior Stock	32
白菜苗 Baby Pak Choi	23
蒜蓉 With Garlic (v) 蚝油 With Oyster Sauce	
香港芥兰 Hong Kong Gai Lan	23
蒜蓉 With Garlic (v) 蚝油 With Oyster Sauce	

饭、面类

RICE AND NOODLES

金汤佛跳墙烩饭(每位) Monk Jumps Over the Wall with Crispy Rice (per person)	68
干炒安格斯牛河 Stir-Fried Ho Fun with Angus Beef	33.5
瑶柱海鲜水晶面 Braised Glass Noodle with Seafood and Dried Scallop	33.5
XO酱烧腩仔炒饭 Special Iberico Pork Fried Rice with XO Sauce	32
黄金蛋炒饭 Golden Egg Fried Rice (v)	18
丝苗白饭 Steamed Jasmine Rice (v)	6.5