

头盘

APPETISER

至尊点心八部曲 Steamed Royal Dim Sum Platter	39.5
素菜点心四步曲 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 Garlic Crumbs	20.5
酥炸软壳蟹 Deep-Fried Softshell Crab with Crispy Curry Leaf	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 Parcel with Thai Basil	14.5
百花椒盐鲜鱿 Salt and Pepper Squid Roll with Minced Prawn	18.5
脆皮自制豆腐 Home-Made Tofu with Crushed Olive (v)	14.5
羊肚菌素春卷 Morel Mushroom Spring Roll (v)	16

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头盘 (凉)

APPETISER (COLD)

日本牡丹虾塔塔

Botan Ebi Tartare

25

米酒酿带子

Scallop Sashimi with Rice Wine and Szechuan Yellow Lantern Pepper Sauce

20

米酒酿生蚝

Fresh Oyster with Rice Wine and Szechuan Yellow Lantern Pepper Sauce

20

翠玉瓜莲藕沙律

Zucchini and Lotus Salad with Black Fungus (v)

15

甜酸粉皮鸡卷

Spicy Chicken Roll with Mung Bean Noodles

14.5

鱼子海鲜春卷筒

Seafood Spring Roll with Tobiko Caviar

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

Monk Jumps Over The Wall (for 2 people)

128

药膳桃胶火鸭汤

Double-Boiled Herbal Duck Soup

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) <b>Legendary Peking Duck with Oscietra Caviar</b> (24 hours advanced order)	230	
伴奥西特拉鱼子酱 Course 1. With Oscietra Caviar		
<hr/> 伴自家制荷叶饼(摸摸皮) Course 2. With Home-Made Pancakes		
<hr/> 伴生菜包 Course 3. With Lettuce Wraps		
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果木京式片皮鸭(廿四小时前预订) <b>Legendary Peking Duck</b> (24 hours advanced order)	120	
伴自家制荷叶饼(摸摸皮) Course 1. With Home-Made Pancakes		
<hr/> 伴生菜包 Course 2. With Lettuce Wraps		
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鹅肝脆皮八宝鸡(廿四小时前预订) <b>Eight Treasure Crispy Chicken with Foie Gras</b> (24 hours advanced order)	88	
唐舍明炉烧鸭 <b>Gouqi's Signature Roast Duck (Half)</b>		38
脆皮黑豚烧腩仔 <b>Crispy Iberico Pork Belly</b>		28
旭日黑豚叉烧皇 <b>Honey-Glazed Iberico Char Siu with Salted Egg Yolk</b>		38
经典黑豚叉烧 <b>Honey-Glazed Iberico Char Siu</b>		28
经典烧味双拼(黑豚叉烧拼脆皮黑豚烧腩仔) <b>Honey-Glazed Iberico Char Siu and Crispy Pork Belly</b>		38

肉类

MEAT AND POULTRY

慢煮日本A4和牛伴厨师秘制酱汁 Slow Cooked A4 Wagyu with Chef's Special Sauce	115
金蒜安格斯黑椒牛柳粒 Stir-Fried Angus Tenderloin Beef with Black Pepper Sauce	42
安格斯牛肉片爆鲜笋 Stir-Fried Angus Tenderloin Beef with Aparagus and Bamboo Shoot	36
炭烧羊马鞍伴厨师特制酱汁 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 Onion and Olive Dressing (Half)	26
九层塔酱油鸡煲 Sizzling Taiwanese Three Cup Chicken	26
宫保爆鸡丁 Kung Pao Chicken with Cashew Nuts	26

干海味

SUPREME SEAFOOD

蚝皇原只南非(二十头)吉品鲍鲍 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)糖心鲍 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

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

## 活海鲜

## FROM THE SEA

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帝王蟹(挪威)-七十二小时前预约	
<b>Nowegian King Crab</b>	Market Price
(72 hours advanced order)	

辣椒蒜蓉炒  
Pan-Fried with Chilli and Garlic

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

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活龙虾(苏格兰)	
<b>Live Scottish Lobster</b>	Market Price

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

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辣椒蒜蓉炒  
Pan-Fried with Chilli and Garlic

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

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珍宝蟹(加拿大)	
<b>Canadian Crab</b>	Market Price

新加坡式辣椒炒  
Singapore Style

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胡椒炒  
With Black Pepper

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

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活扇贝(苏格兰)	
<b>Scottish Diver Scallop</b>	Market Price

XO酱蒸  
With XO Sauce

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豉椒蒸  
With Black Bean Sauce

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活蛭子(苏格兰) Scottish Diver Razor Clam	Market Price
粉丝辣椒蒜蓉 With Glass Noodles, Chilli and Garlic	
XO酱蒸 With XO Sauce	
豉椒蒸 With Black Bean Sauce	
吉拉多生蚝(法国) Gillardeau Rock Oyster	Market Price
泰式辣椒酱脆炸 Deep-Fried with Thai Chilli Sauce	
辣椒蒜酱炭烤 Chargrilled with Chilli and Garlic Sauce	

海鮮

SEAFOOD

焗酿帝王蟹爪 Baked Breaded Norwegian King Crab Claws	78
酒酿百香果银鳕鱼 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 Scallops with Asparagus and Olives	35
XO 酱玻璃大虾球 Poached Crystal Jumbo Prawns in XO Sauce and Yellow Chives	42
日式烧汁带子皇 Deep-Fried King Scallops with Minced Prawns in Teriyaki Sauce	35
宫爆虾球 Kung Pao Prawns with Cashew Nuts	30

时令蔬菜、豆腐类

VEGETABLES AND TOFU

温泉蛋麻婆豆腐 Mapo Tofu with Minced Beef Poached Egg	32
珍菌玉子豆腐煲 Claypot Silken Egg Tofu with Vegetables (v)	30
鲜百合双耳炒芦笋 Stir-Fried Asparagus with Lily Bulbs, 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
蒜头 With Garlic (v) 蚝油 With Oyster Sauce	
香港芥兰 Hong Kong Gai Lan	23
蒜头 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 Aungus Beef	33.5
瑶柱海鲜水晶面 Braised Glass Noodles 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