

唐舍除夕夜套餐  
GOUQI NEW YEAR'S EVE MENU  
配氣泡酒一杯  
WITH A GLASS OF NV BLANC DE BLANCS, WISTON

(  
(Minimum 2 people to share)  
(17:30-19:00)  
128 per person

至尊点心八部曲  
Supreme Royal Dim Sum Platter  
酥炸软壳蟹  
Deep-Fried Softshell Crab with Curry Leaf Dressing

果木京式片皮鸭  
Legendary Peking Duck  
伴自制荷叶饼（摸摸皮）  
Course 1. With Home-Made Pancake  
鸭松生菜包  
Course 2. Minced Duck Lettuce Wrap

九层塔三杯鸡煲  
Taiwanese Three Cup Chicken Pot with Sweet Basil  
金蒜安格斯黑椒牛柳粒  
Angus Tenderloin Beef with Black Pepper Sauce  
炭烤百香果银鳕鱼  
Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit  
时令蔬菜  
Seasonal Vegetable  
黄金蛋炒饭  
Golden Egg Fried Rice

柚子、火龙果与樱花  
Yuzu, Dragon Fruit and Cherry Blossom  
芒果、黑芝麻与百香果  
Mango, Black Sesame and Passion Fruit  
黑巧克力、抹茶与枸杞子  
Dark Chocolate, Matcha and Goji Berry

Vegetarian Version Available On Request

唐舍  
GOUQI

唐舍除夕夜套餐  
GOUQI NEW YEAR'S EVE MENU  
配香檳一杯  
WITH A GLASS OF CHAMPAGNE

(Minimum 2 people to share)  
(19:15-22:30)  
188 per person

至尊点心八部曲  
Supreme Royal Dim Sum Platter  
酥炸软壳蟹  
Deep-Fried Softshell Crab with Curry Leaf Dressing

鱼子酱北京烤鸭  
Legendary Peking Duck with Oscietra Caviar  
伴奥西特拉鱼子酱  
Course 1. With Oscietra Caviar  
伴自制荷叶饼（摸摸皮）  
Course 2. With Home-Made Pancake  
鸭松生菜包  
Course 3. Minced Duck Lettuce Wrap

九层塔三杯鸡煲  
Taiwanese Three Cup Chicken Pot with Sweet Basil  
金蒜安格斯黑椒牛柳粒  
Angus Tenderloin Beef with Black Pepper Sauce  
炭烤百香果银鳕鱼  
Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit  
时令蔬菜  
Seasonal Vegetable  
黄金蛋炒饭  
Golden Egg Fried Rice

柚子、火龙果与樱花  
Yuzu, Dragon Fruit and Cherry Blossom  
芒果、黑芝麻与百香果  
Mango, Black Sesame and Passion Fruit  
黑巧克力、抹茶与枸杞子  
Dark Chocolate, Matcha and Goji Berry

Vegetarian Version Available On Request

唐舍  
GOUQI