

唐舍  
**GOUQI**



唐舍八道品味套餐

GOUQI EIGHT COURSE TASTING MENU

(Minimum 2 people)

168 per person

Wine Pairing

98 per person

鱼子龙眼鲜玉带

**Fresh Diver Scallop with Imperial Caviar and Longan**

2018 Mareneve, Federico Graziani. Sicily, Italy.

香酥鴨玉瓜花

**Courgette Flower Tempura Stuffed with Duck Salad and Quail Egg**

2020 Altitude 430, Quinta do Crasto. Douro, Portugal.

点心三部曲

**Supreme Steamed Dim Sum Trio**

黑松露水晶虾饺, 帝王蟹XO酱饺及雪菜章鱼饺

**Black Truffle Har Gau, XO King Crab Dumpling and Octopus Dumpling**

2022 Rotgipfler, Johanneshoff Reinisch. Thermenregion, Austria.

日本A4和牛酸辣金湯

**A4 Wagyu Beef in Hot and Sour Golden Soup**

2019 Pinot Noir, Costa & Pampa. Chapadmalal, Argentina.

香煎鱈鱼伴黑松露

**Pan-Fried Silver Cod with Asparagus and Black Truffle**

2020 Pouilly-Fumé, 'Barre à Mine', Michel Redde. Loire Valley, France.

辣子西班牙紅虾

**Spanish Red Shrimp Singapore Style**

NV Rosé, Coates & Seely. Hampshire, United Kingdom.

羊肚菌梅菜糯米飯

**Mui Choi Glutinous Fried Rice with Morel Mushroom and Abalone Sauce**

2018 Bramaterra, Salero, Noah. Piedmont, Italy.

柚子、火龙果与樱花

**Yuzu, Dragon Fruit and Cherry Blossom**

2019 Sémillon Late Harvest, 'Tiny', Bizoe. Western Cape, South Africa.

Vegetarian Version Available On Request

唐舍精美鸭宴套餐(24小时前预订)

**GOUQI FIVE COURSE DUCK MENU**

(Minimum 2 people to share)

(24 hours advanced order)

75 per person

**Wine Pairing**

50 per person

凉拌香酥鸭沙律

**Crispy Aromatic Duck Salad**

2019 Pinot Noir, Costa & Pampa. Chapadmalal, Argentina.

药膳桃胶火鸭汤

**Double-Boiled Herbal Duck Soup with Peach Gum**

果木京式片皮鸭

**Legendary Peking Duck**

2018 Bramaterra, Salero, Noah. Piedmont, Italy.

奥西特拉鱼子酱(额外收费)

Oscietra Caviar (Supplement Charge)

15g 60

30g 110

XO酱火鸭粒黄金蛋炒饭

**Golden Egg Fried Rice with Duck in XO Sauce**

2019 Saint-Joseph, 'Lieu Dit', Guigal. Rhône, France.

芒果、黑芝麻与百香果

**Mango, Black Sesame and Passion Fruit**

2019 Bisai, Audarya. Sardegna, Italy.

唐舍招牌套餐

**GOUQI SIGNATURE MENU**

(Minimum 4 people to share)

98 per person

至尊點心八部曲

**Supreme Royal Dim Sum Platter**

涼拌香酥鴨沙律

**Crispy Aromatic Duck Salad**

酥炸軟殼蟹

**Deep-Fried Softshell Crab with Curry Leaf Dressing**

九層塔三杯雞煲

**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**

炭烤百香果銀鱈魚

**Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit**

時令蔬菜

**Seasonal Vegetable**

黃金蛋炒飯

**Golden Egg Fried Rice**

茉莉花、蘋果和紫蘇

**Jasmine Parfait with Apple and Shiso Sorbet**

Vegetarian Version Available On Request

Please inform us of any food allergies or special dietary requirements.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

头盘

APPETISER

至尊点心八部曲 Supreme Royal Dim Sum Platter	41.5
素点心四步曲 Steamed Vegetarian Dim Sum Platter (v)	31.5
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	15
金不换盐酥鸡 Five Spice Crispy Chicken with Thai Basil	15.5
百花椒盐鲜鱿 Salt and Pepper Squid Stuffed with Minced Prawn	20.5
芝麻虾多士 Sesame Prawn Toast	22.5
脆皮自制豆腐 Crispy Home-Made Tofu with Crushed Olive (v)	15.5
羊肚菌素春卷 Morel Mushroom Spring Roll (v)	16.5
酸辣鸳鸯茄 Golden Aubergine with Osmanthus and Cherry Tomato (v)	16.5

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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

鱼子芥末海鲜筒

**Seafood Spring Roll with Green Mustard and Pistachio**

16.5

凉拌麻辣牛柳丝

**Ma La Beef Tenderloin Salad**

20.5

甜酸醉鸡卷拌粉皮

**Drunken Chicken Roll with Mung Bean Noodle**

15.5

翠玉瓜莲藕沙律

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

16

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汤

SOUP

黄焖汤一级官燕

**Royal Superior One Cup Bird's Nest Soup**

95

金腿竹笙燕窝汤

**Double-Boiled Bird's Nest Soup with Bamboo Fungus and Jinhua Ham**

65

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

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汤  
SOUP

烧腊

BARBEQUE

鱼子酱北京烤鸭(24小时前预订)

**Legendary Peking Duck with Oscietra Caviar** 230  
(24 hours advanced order)

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

果木京式片皮鸭(廿四小时前预订)

**Legendary Peking Duck** 120  
(24 hours advanced order)

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

黑松露鲍鱼脆皮鸡(48小时前预订)

**Whole Crispy Chicken with 8-Head Australian Abalone and Fresh Black Truffle** 188  
(48 hours advanced order)

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 <b>Slow Cooked A4 Wagyu with Chef's Special Sauce</b>	115
酸辣金汤A4和牛卷 <b>A4 Wagyu Roll in Golden Hot and Sour Soup</b>	68
金蒜安格斯黑椒牛柳粒 <b>Angus Tenderloin Beef with Black Pepper Sauce</b>	42
双笋爆安格斯牛肉片 <b>Stir-Fried Angus Tenderloin Beef with Asparagus and Bamboo Shoot</b>	36
炭烧羊马鞍伴特制酱汁 <b>Rack of Lamb with Chef's Special Sauce</b>	48
唐舍红烧黑豚肉 <b>Braised Iberico Pork with Tiger Peppers and Shiitake Mushroom</b>	32
彩椒咕噜肉 <b>Sweet and Sour Iberico Pork</b>	22
麻辣风沙脆皮鸡 <b>Spicy Crispy Chicken with Cashew Nut, Dried Chilli and Golden Garlic</b>	26.5
九层塔三杯鸡煲 <b>Taiwanese Three Cup Chicken Pot with Sweet Basil</b>	26.5
宫保爆鸡丁 <b>Kung Pao Chicken with Dried Chilli and Cashew Nut</b>	26.5

干海味

SUPREME SEAFOOD

蚝皇原只南非(二十头)吉品鲍 <b>Whole South African Kippin Abalone (20 Heads)</b>	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 <b>Whole South African Fresh Abalone (5 Heads)</b>	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 <b>Braised Japanese Sea Cucumber with Fish Maw in Superior Oyster Sauce</b>	125
红烧花胶天白花菇绍白菜 <b>Braised Fish Maw with Japanese Shiitake Mushroom in Superior Oyster Sauce</b>	75

海鮮

SEAFOOD

清蒸多佛龙利鱼（原条）

**Steamed Dover Sole**

Market Price

港式风味 – 生姜、葱和酱油

Hong Kong Style - Ginger, Spring Onion and Soy Sauce

湖南香辣风味 – 生姜、大蒜和葱

Hunan Style – Chilli, Garlic and Green Onion

豉椒蒸

Black Bean Sauce

炭烤百香果银鳕鱼

**Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit**

52

避风塘智利鲈鱼

**Chilean Seabass with Chilli and Garlic**

52

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

活海鮮

FROM THE SEA

挪威帝王蟹(七十二小时前预约)

**Norwegian King Crab**

(72 hours advanced order)

Market Price

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

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活海鲜

FROM THE SEA

苏格兰蛭子

**Scottish Diver Razor Clam**

Market Price

辣椒蒜蓉粉丝蒸

With Glass Noodles, Chilli and Garlic

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XO酱蒸

With XO Sauce

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豉椒蒸

With Black Bean Sauce

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法国吉拉多生蚝

**Gillardeau Rock Oyster**

Market Price

泰式辣酱酥炸

Deep-Fried with Thai Chilli Sauce

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辣椒蒜蓉炭烤

Chargrilled with Chilli and Garlic Sauce

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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

柱候火腩豆腐煲

**Claypot Silken Egg Tofu and Roast Pork Belly with Chu Hou Sauce** 26.5

绿耳仙霞

**Stir-Fried Cloud Fungus, Lily Bulb, Gai Lan, Shiitake and Macadamia (v)** 28.5

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)	
<b>Monk Jumps Over the Wall with Crispy Rice (per person)</b>	68
干炒安格斯牛河	
<b>Stir-Fried Ho Fun with Angus Beef</b>	33.5
三虾炒冬粉	
<b>Stir-Fried Vermicelli Noodle with Spanish Red Shrimp</b>	33.5
银芽什菌擔仔面	
<b>Stir-Fried Danzi Noodle with King Mushroom and Bean Sprout (v)</b>	26.5
金银贝大富豪炒饭	
<b>Dried and Fresh Scallop Fried Rice with XO Sauce</b>	30
羊肚菌梅菜糯米饭	
<b>Mui Choi Glutinous Fried Rice with Morel Mushroom (v)</b>	26.5
黄金蛋炒饭	
<b>Golden Egg Fried Rice (v)</b>	18
丝苗白饭	
<b>Steamed Jasmine Rice (v)</b>	6.5

