

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

2011 Riesling, Schimbock, Weingut Daniel Vollenweider. Mosel, Germany

香酥鴨玉瓜花

Courgette Flower Tempura Stuffed with Duck Salad and Quail Egg

2019 'Grimalda', Matošević. Istria, Croatia

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 6 Sauvignon Blanc, Gedeelte Wines. Western Cape, South Africa

日本A4和牛酸辣金湯

A4 Wagyu Beef in Hot and Sour Golden Soup

2021 Solaris, Winnica Turnau. West Pomerania, Poland

香煎鱈鱼伴黑松露

Pan-Fried Silver Cod with Asparagus and Black Truffle

2021 Grüner Veltliner, Loiserberg, Loimer. Kamptal, Austria

辣子西班牙紅虾

Spanish Red Shrimp with Singapore Chilli Sauce and Mantou

2019 Rosé Brut, Rathfinny. Sussex, United Kingdom

羊肚菌梅菜糯米飯

Mui Choi Glutinous Fried Rice with Morel Mushroom and Abalone Sauce

2012 Vadio. Bairrada, Portugal

椰子、荔枝与火龙果

Coconut, Lychee and Dragon Fruit

2021 'Ben Ryé' Passito di Pantelleria, Donnafugata. Sicily, Italy

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)

80 per person

WINE PAIRING

50 per person

NON-ALCOHOLIC PAIRING (N)

40 per person

凉拌香酥鸭沙律

Crispy Aromatic Duck Salad

2019 Etna Rosso, Il Purgatorio, Federico Curtaz. Sicily, Italy

Saicho Sparkling Tea, Hojicha (N)

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

2012 Vadio. Bairrada, Portugal

Saicho Sparkling Tea, Darjeeling (N)

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 'Grimalda', Matošević. Istria, Croatia

Saicho Sparkling Tea, Jasmine (N)

芒果、黑芝麻与百香果

Mango, Black Sesame and Passion Fruit

2018 Sauternes, 'Garonelles', Lucien Lurton. Bordeaux, France

Amoji – Amarico, Goji Blend Cold Tea, Grapefruit (N)

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

Claypot San Pei Chicken with Thai 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

正山茶、菠蘿與羅勒

Lapsang Tea, Pineapple and Thai Basil

Vegetarian Version Available On Request

头盘

APPETISER

至尊点心八部曲 Supreme Royal Dim Sum Platter	43.5
素点心四步曲 Steamed Vegetarian Dim Sum Platter (v)	33.5
凉拌香酥鸭沙律 Crispy Aromatic Duck Salad	26
炭烧深海八爪鱼 Chargrilled Octopus with Sweet Soy and Golden Garlic	23
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	16.5
百花椒盐鲜鱿 Salt and Pepper Squid Stuffed with Minced Prawn	21.5
芝麻虾多士 Sesame Prawn Toast	22.5
酥脆空气鸭包伴黑松露汁 Crispy Aromatic Duck Parcel with Black Truffle	18
轻煎安格斯牛肉馅饼 Pan-Fried Angus Beef Pancake	16
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

头盘 (凉)

APPETISER (COLD)

日本牡丹虾塔塔

Botan Prawn Tartare with Mango and Pink Grapefruit 25

鱼子龙眼鲜玉带

Fresh Diver Scallop with Imperial Caviar and Longan 26.5

米酒酿生蚝

Fresh Oyster with Rice Wine and Szechuan Yellow Pepper Sauce 21.5

鱼子芥末海鲜筒

Seafood Spring Roll with Green Mustard, Pistachio and Peanut 17.5

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 17.5

翠玉瓜莲藕沙律

Lotus Root Salad with Courgette and Black Fungus (v) 16.5

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

头盘 (凉)
APPETISER (COLD)

汤
SOUP

烧腊

BARBEQUE

鱼子酱北京烤鸭 (24小时前预订)

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

238

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
(24 hours advanced order)

128

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

唐舍明炉烧鸭 (半只)

Gouqi's Signature Roast Duck (Half)

39.5

脆皮黑毛猪烧腩仔

Crispy Iberico Pork Belly

28.5

旭日黑毛猪叉烧皇

Honey-Glazed Iberico Char Siu with Salted Egg Yolk

38.5

经典蜜汁黑毛猪叉烧

Honey-Glazed Iberico Char Siu

28.5

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

38.5

肉类

MEAT AND POULTRY

日本A4和牛伴秘制酱汁 Slow Cooked A4 Wagyu with Chef's Special Sauce	118
酸辣金汤A4和牛卷 A4 Wagyu Roll in Golden Hot and Sour Soup	68
金蒜安格斯黑椒牛柳粒 Angus Tenderloin Beef with Black Pepper Sauce	43
双笋爆安格斯牛肉片 Stir-Fried Angus Tenderloin Beef with Asparagus and Bamboo Shoot	38
炭烧羊马鞍伴特制酱汁 Rack of Lamb with Chef's Special Sauce	52
唐舍红烧黑豚肉 Braised Iberico Pork with Tiger Peppers and Shiitake Mushroom	32
彩椒咕嚕肉 Sweet and Sour Iberico Pork	25
麻辣风沙脆皮鸡 Spicy Crispy Chicken with Cashew Nut, Dried Chilli and Golden Garlic	27.5
九层塔三杯鸡煲 Claypot San Pei Chicken with Thai Basil	27.5
宫保爆鸡丁 Kung Pao Chicken with Dried Chilli and Cashew Nut	27.5

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
蚝皇百花羊肚菌刺参 Braised Japanese Sea Cucumber and Morel Mushroom Stuffed with Minced Prawn and Iberico Pork	80
红烧花胶天白花菇绍白菜 Braised Fish Maw with Japanese Shiitake Mushroom in Superior Oyster Sauce	75

海鮮

SEAFOOD

清蒸多佛龙利鱼（原条）

Steamed Dover Sole

75

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

香煎鳕鱼伴黑松露

Pan-Fried Silver Cod with Asparagus and Black Truffle

56

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

Deep-Fried Chilean Seabass with Chilli and Garlic

52

轻煎扇贝伴香辣芝麻酱

Pan-Fried Scallop with Garlic and Szechuan Sesame Sauce

36.5

日式烧汁煎酿带子皇

King Scallop Stuffed with Minced Prawn in Teriyaki Sauce

38.5

辣子西班牙紅虾

Spanish Red Shrimp with Singapore Chilli Sauce and Mantou

48

XO酱水晶珍宝虾球

Sautéed Crystal Jumbo Prawn with Yellow Chive in XO Sauce

45

宫保爆虾球

Kung Pao Prawn with Dried Chilli and Cashew Nut

32

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

15 / 100g

姜葱面炒

Noodle 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

12 / 100g

新加坡辣子炒

Singapore Chilli Sauce

黑胡椒炒

With Black Pepper

黄酒蛋白蒸

Steamed with Chinese Rice Wine and Egg White

活海鮮

FROM THE SEA

苏格兰扇贝

Scottish Diver Scallop

15 / piece

(minimum 2 pieces)

辣椒蒜蓉粉丝蒸

With Glass Noodle, Chilli and Garlic

XO酱蒸

With XO Sauce

豉椒蒸

With Black Bean Sauce

苏格兰蛭子

Scottish Diver Razor Clam

15 / piece

(minimum 2 pieces)

蒜蓉粉丝蒸

With Glass Noodle 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

15 / piece

(minimum 2 pieces)

泰式辣酱酥炸

Deep-Fried with Thai Chilli Sauce

辣椒蒜蓉炭烤

Chargrilled with Chilli and Garlic Sauce

豆腐类、时令蔬菜

TOFU AND VEGETABLE

温泉蛋麻婆豆腐 Mapo Tofu with Minced Beef and Poached Egg	32.5
珍菌玉子豆腐煲 Claypot Silken Egg Tofu with Wild Mushroom and Vegetable (v)	30.5
柱候火腩豆腐煲 Claypot Tofu with Iberico Pork Belly and Chu Hou Sauce	26.5
鱼香茄子煲 Braised Yu Xiang Aubergine in Claypot (v)	26.5
绿耳仙霞 Stir-Fried Cloud Fungus, Lily Bulb, Gai Lan, Shiitake and Macadamia (v)	28.5
金銀蒜姬菇蜜糖豆 Sugar Snap Pea with Garlic, Bell Pepper and Shimeji Mushroom (v)	26.5
大虾干扣娃娃菜 Poached Chinese Cabbage with Dried Shrimp in Superior Stock	33
白菜苗 Baby Pak Choi	23.5
姜汁 With Ginger (v) 蒜蓉 With Garlic (v) 蚝油 With Oyster Sauce	
香港芥兰 Hong Kong Gai Lan	23.5
姜汁 With Ginger (v) 蒜蓉 With Garlic (v) 蚝油 With Oyster Sauce	

饭、面类

RICE AND NOODLE

金汤佛跳墙烩饭(每位)	
Monk Jumps Over the Wall with Crispy Rice (per person)	68
龙虾汤海鲜脆米泡鸳鸯米(24小时前预订)	
Emperor's Lobster Soup with Rice Pin Noodle, Crispy Rice and Bonito Flake (24 hours advanced order)	88
干炒安格斯牛河	
Stir-Fried Ho Fun with Angus Beef	34.5
豉油皇炒虾球伴银针粉	
Claypot Rice Pin Noodle with King Prawn, Bonito Flake and Royal Soya	30.5
银芽什菌擔仔面	
Stir-Fried Danzi Noodle with King Mushroom and Bean Sprout (v)	27.5
金银贝大富豪炒饭	
Dried and Fresh Scallop Egg White Fried Rice with XO Sauce	31.5
羊肚菌梅菜糯米饭	
Mui Choi Glutinous Fried Rice with Morel Mushroom (v)	27.5
黄金蛋炒饭	
Golden Egg Fried Rice (v)	18
丝苗白饭	
Steamed Jasmine Rice (v)	6.5

