

唐舍蛇年黃金春節套餐

GOUQI CHINESE NEW YEAR OF THE SNAKE 2025

GOLD MENU

(Minimum 4 people to share)

118 per person

牡丹蝦撈生 (花开富贵)

Botan Prawn Tartare Salad with Pink Grapefruit and Plum Dressing

蟲草花竹筍燉紅海螺 (竹報平安)

Double-Boiled Sea Whelk Soup with Bamboo Pith and Cordycep Flower

避風塘智利鱸魚 (年年有餘)

Deep-Fried Chilean Seabass with Chilli and Golden Garlic

金蠔豉發葉袋 (好事發財)

Dried Oyster, Fat Choy & Fried Bean Curd Fortune Dumpling

芝麻脆皮吊燒雞 (金雞報喜)

Crispy Braised Pipa Chicken with Szechuan Sesame Sauce

蒜子蝦干娃娃菜 (一帆風順)

Poached Chinese Cabbage with Dried Shrimp in Superior Stock

臘味生炒糯米飯 (百子千孫)

Stir-Fried Lap Mei Glutinous Rice with Shiitake Mushroom

香檳楊枝甘露 (吉星高照)

Champagne Mango Pomelo Sago

唐舍

GOUQI

唐舍蛇年鑽石春節套餐

GOUQI CHINESE NEW YEAR OF THE SNAKE 2025

DIAMOND MENU

(Minimum 4 people to share)

168 per person

牡丹蝦撈生 (花开富贵)

Botan Prawn Tartare Salad with Pink Grapefruit and Plum Dressing

蟲草花竹笙燉紅海螺 (竹報平安)

Double-Boiled Sea Whelk Soup with Bamboo Pith and Cordycep Flower

黃炆百花膠筒 (黃金萬兩)

Braised Fish Maw Stuffed with Minced Prawn and Iberico Pork

金蠔豉發葉袋 (好事發財)

Dried Oyster, Fat Choy & Fried Bean Curd Fortune Dumpling

避風塘智利鱸魚 (年年有餘)

Deep-Fried Chilean Seabass with Chilli and Golden Garlic

芝麻脆皮吊燒雞 (金雞報喜)

Crispy Braised Pipa Chicken with Szechuan Sesame Sauce

香脆金錢臘味糯米飯 (金錢滿屋)

Deep-Fried Lap Mei Glutinous Rice with Shiitake Mushroom

杏仁汁杞子燉燕窩 (燕舞陽春)

Double-Boiled Bird's Nest Soup with Almond and Goji Berry

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