

節日精選套餐

GOUQI NEW YEAR'S EVE MENU WITH A GLASS OF SPARKLING WINE

((17:30-19:00 minimum 2 people to share)

128 per person

至尊點心八部曲

Supreme Royal Dim Sum Platter

酥炸軟壳蟹

Deep-Fried Softshell Crab with Curry Leaf Dressing

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果木京式片皮鴨

Legendary Peking Duck

伴自制荷葉餅 (摸摸皮)

Course 1. With Home-Made Pancake

鴨松生菜包

Course 2. Minced Duck Lettuce Wrap

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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 & Golden Egg Fried Rice

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芒果、黑芝麻與百香果

Mango, Black Sesame and Passion Fruit

黑巧克力、抹茶與枸杞子

Dark Chocolate, Matcha and Goji Berry

菠蘿、羅勒與老灌木雲南茶

Pineapple, Thai Basil and Old Bush Yunnan Tea

唐舍

GOUQI

節日精選套餐

GOUQI NEW YEAR'S EVE MENU WITH A GLASS OF CHAMPAGNE

((17:30-22:00 minimum 2 people to share)

182 per person

至尊點心八部曲

Supreme Royal Dim Sum Platter

酥炸軟壳蟹

Deep-Fried Softshell Crab with Curry Leaf Dressing

魚子醬北京烤鴨

Legendary Peking Duck with Oscietra Caviar

伴奧西特拉魚子醬

Course 1. With Oscietra Caviar

伴自制荷葉餅 (摸摸皮)

Course 2. With Home-Made Pancake

鴨松生菜包

Course 3. Minced Duck Lettuce Wrap

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 & 黃金蛋炒飯

Seasonal Vegetable & Golden Egg Fried Rice

芒果、黑芝麻與百香果

Mango, Black Sesame and Passion Fruit

黑巧克力、抹茶與枸杞子

Dark Chocolate, Matcha and Goji Berry

菠蘿、羅勒與老灌木雲南茶

Pineapple, Thai Basil and Old Bush Yunnan Tea

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