

唐舍  
**GOUQI**

唐舍八道品味套餐

GOUQI EIGHT COURSE TASTING MENU

(Minimum 2 people)

138 per person

WINE PAIRING

88 per person

话梅合掌瓜牡丹虾刺身

**Botan Prawn Salad with Plum and Osmanthus Flower**

2015 Gewürztraminer, Vendange Tardive, Hugel. Alsace, France

樱桃鹅肝气泡鸭卷

**Goose Parfait with Aromatic Duck Parcel and Black Truffle Balsamic**

2021 Vareij, Hilberg-Pasquero. Piedmont, Italy

点心三部曲

**Supreme Steamed Dim Sum Trio**

黑松露水晶虾饺, 鲜虾带子饺及雪菜章鱼饺

**Black Truffle Har Gau, Prawn & Scallop Dumpling and Octopus Dumpling**

Nishinoseki Classic, Junmai. Oita, Kyushu, Japan

竹笙黄炆海皇羹

**Double-Boiled Golden Soup with Fish Maw and Bamboo Pith**

2017 Quinta da Boa Esperança Reserva. Lisboa, Portugal

XO 酱玉兰度带子

**Stir-Fried Scallop with Hong Kong Gai Lan and XO Sauce**

2013 Riesling Spätlese, Dorsheimer Goldloch, Schlossgut Diel. Nahe, Germany

炙烧日本A4和牛

**A4 Wagyu with Szechuan Sesame and Shimeji Mushroom**

2019 Malbec, 'José Zuccardi', Familia Zuccardi. Mendoza, Argentina

蟹粉琵琶豆腐珍珠米

**Pipa Tofu with Prawn, Japonica Rice and Crab Meat Sauce**

2016 Blanc de Blancs, Nyetimber. West Sussex & Hampshire, United Kingdom

凤梨、罗勒与老灌木云南茶

**Pineapple, Thai Basil and Old Bush Yunnan Tea**

2018 Barsac, Château Coutet. Bordeaux, France

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**

2021 Medieval de Ourém, Lés-a-Lés. Lisboa, Portugal

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**

2019 Malbec, 'José Zuccardi', Familia Zuccardi. Mendoza, Argentina

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**

2022 Kadarka, Heimann & Fiai. Szekszárd, Hungary

Saicho Sparkling Tea, Jasmine (N)

芒果、黑芝麻与百香果

**Mango, Black Sesame and Passion Fruit**

2018 Barsac, Château Coutet. Bordeaux, France

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

唐舍蓝龙虾三吃套餐 (24小时前预订)

GOUQI FOUR COURSE LOBSTER MENU

(Minimum 2 people to share)

(24 hours advanced order)

88 per person

龙虾刺身

Scottish Blue Lobster Sashimi with Wasabi and Soy Sauce

啫啫龙虾煲

Imperial Claypot with Lobster and Chef's Special Sauce

龙虾汤海鲜脆米泡鸳鸯米

Emperor's Lobster Soup with Rice Pin Noodle, Crispy Rice and Bonito Flake

金橘、咖啡和肉桂

Kumquat, Coffee and Cinnamon

唐舍招牌套餐

GOUQI THREE COURSE SIGNATURE SHARING MENU

(Minimum 4 people to share)

108 per person

至尊点心八部曲

**Supreme Royal Dim Sum Platter**

凉拌香酥鸭沙律

**Crispy Aromatic Duck Salad**

酥炸软壳蟹

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

九层塔三杯鸡煲

**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**

黑巧克力、抹茶与枸杞子

**Dark Chocolate, Matcha and Goji Berry**

菠萝、罗勒与老灌木云南茶

**Pineapple, Thai Basil and Old Bush Yunnan Tea**

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	28
炭烧深海八爪鱼 Chargrilled Octopus with Sweet Soy and Golden Garlic	25
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	22.5
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	18
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

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头盘 (凉)

APPETISER (COLD)

海明虾火龙果沙律

**Dragon Prawn Sakura Salad**

26.8

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

凉拌麻辣牛柳丝

**Ma La Beef Tenderloin Salad**

21.5

甜酸醉鸡卷拌粉皮

**Drunken Chicken Roll with Mung Bean Noodle**

18.5

翠玉瓜莲藕沙律

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

16.5

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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

头盘 (凉)  
APPETISER (COLD)

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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** 238  
(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** 128  
(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

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 <b>Slow Cooked A4 Wagyu with Chef's Special Sauce</b>	118
金蒜安格斯黑椒牛柳粒 <b>Angus Tenderloin Beef with Black Pepper Sauce</b>	43
双笋爆安格斯牛肉片 <b>Stir-Fried Angus Tenderloin Beef with Asparagus and Bamboo Shoot</b>	38
传奇香煎菊苣羊 <b>Grilled Lumina Lamb Rump with Cumin</b>	36
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>	26
脆皮琵琶芝麻鸡 <b>Pipa Chicken with Szechuan Sesame Sauce</b>	28.5
九层塔三杯鸡煲 <b>Claypot San Pei Chicken with Thai Basil</b>	27.5
宫保爆鸡丁 <b>Kung Pao Chicken with Dried Chilli and Cashew Nut</b>	27.5

## 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
蚝皇百花羊肚菌刺参 <b>Braised Japanese Sea Cucumber and Morel Mushroom Stuffed with Minced Prawn and Iberico Pork</b>	80
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**

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

陈皮鸡头米银鳕鱼煲

**Pan-Fried Herbal Chilean Seabass with Iberico Pork Belly**

68

避风塘智利鲈鱼

**Deep-Fried Chilean Seabass with Chilli and Garlic**

52

炭烤百香果银鳕鱼

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

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

啫啫野生老虎虾煲

**Imperial Claypot with Crystal Jumbo Prawn and Chef's Special Sauce**

63

辣子西班牙紅虾

**Spanish Red Shrimp with Singapore Chilli Sauce and Mantou**

52

芝士焗野生老虎虾

**Baked Crystal Jumbo Prawn with Cheese**

58

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

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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	

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飯、面類

RICE AND NOODLE

金汤佛跳墙烩饭(每位)	
<b>Monk Jumps Over the Wall with Crispy Rice (per person)</b>	68
龙虾汤海鲜脆米泡鸳鸯米(24小时前预订)	
<b>Emperor's Lobster Soup with Rice Pin Noodle, Crispy Rice and Bonito Flake</b> (24 hours advanced order)	98
干炒安格斯牛河	
<b>Stir-Fried Ho Fun with Angus Beef</b>	34.5
豉油皇炒虾球伴银针粉	
<b>Claypot Rice Pin Noodle with King Prawn, Bonito Flake and Royal Soya</b>	30.5
银牙什菌担仔面	
<b>Stir-Fried Danzi Noodle with King Mushroom and Bean Sprout (v)</b>	27.5
金银贝大富豪炒饭	
<b>Dried and Fresh Scallop Egg White Fried Rice with XO Sauce</b>	31.5
羊肚菌梅菜糯米饭	
<b>Mui Choi Glutinous Fried Rice with Morel Mushroom (v)</b>	27.5
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

