

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

2023 Altitudes, IXSIR. Batroun, Lebanon

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

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.

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 Varej Rosso, Hilberg-Pasquero. Piedmont, 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

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

2020 Pinotage, Southern Right. Walker Bay, South Africa

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)

唐舍招牌套餐

GOUQI THREE COURSE SIGNATURE SHARING MENU

(Minimum 4 people to share)

108 per person

至尊點心八部曲

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 (8pcs)	43.5
素点心三步曲 Steamed Vegetarian Dim Sum Platter (6pcs) (v)	22.5
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	23.5
酥炸软壳蟹 Deep-Fried Softshell Crab with Curry Leaf Dressing	20
韭菜鸡锅贴 Pan-Fried Chicken, Prawn and Chive Dumpling (4pcs)	14
金不换盐酥鸡 Five Spice Crispy Chicken with Thai Basil	14.5
百花椒盐鲜鱿 Salt and Pepper Squid Stuffed with Minced Prawn	20.5
芝麻虾多士 Sesame Prawn Toast (4pcs)	20.5
酥脆空气鸭包伴黑松露汁 Crispy Aromatic Duck Parcel with Black Truffle (3pcs)	16.5
轻煎安格斯牛肉馅饼 Pan-Fried Angus Beef Pancake (4pcs)	16
脆皮自制豆腐 Crispy Home-Made Tofu with Crushed Olive (v)	14
羊肚菌素春卷 Morel Mushroom Spring Roll (4pcs) (v)	14

头盘 (凉)

APPETISER (COLD)

海明虾火龙果沙律

Dragon Prawn Sakura Salad

24.5

日本牡丹虾塔塔

Botan Prawn Tartare with Mango and Pink Grapefruit

22.5

凉拌麻辣牛柳丝

Ma La Beef Tenderloin Salad

18.5

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)

15.5

汤

SOUP

黄炆汤一级官燕

Royal Superior One Cup Bird's Nest Soup

90

金腿竹笙燕窝汤

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

60

金汤佛跳墙 (两人用)

Monk Jumps Over The Wall (for 2 people)

120

药膳桃胶火鸭汤

Double-Boiled Herbal Duck Soup with Peach Gum

15.5

海鲜酸辣羹

Hot and Sour Soup with Seafood

13.5

鸡茸蛋白粟米羹

Sweet Corn Soup with Chicken

12

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)

全只

Whole

238

半只

Half

128

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 或 椒盐鸭架

Course 3. Minced Duck Lettuce Wrap or Salt and Pepper Duck Bone

果木京式片皮鸭 (廿四小时前预订)

Legendary Peking Duck (24 hours advanced order)

全只

Whole

128

半只

Half

70

伴自制荷叶饼 (摸摸皮)

Course 1. With Home-Made Pancake

鸭松生菜包 或 椒盐鸭架

Course 2. Minced Duck Lettuce Wrap or Salt and Pepper Duck Bone

唐舍明炉烧鸭 (半只)

Gouqi's Signature Roast Duck (Half)

41.5

脆皮黑毛猪烧腩仔

Crispy Iberico Pork Belly

26.5

旭日黑毛猪叉烧皇

Honey-Glazed Iberico Char Siu with Salted Egg Yolk

34.5

经典蜜汁黑毛猪叉烧

Honey-Glazed Iberico Char Siu

26.5

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

36.5

肉类

MEAT AND POULTRY

日本A4和牛伴秘制酱汁 Slow Cooked A4 Wagyu with Chef's Special Sauce	110
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
传奇香煎菊苣羊 Grilled Lumina Lamb Rump with Cumin	32
唐舍红烧黑豚肉 Braised Iberico Pork with Tiger Peppers and Shiitake Mushroom	28
彩椒咕噜肉 Sweet and Sour Iberico Pork	23.5
脆皮琵琶芝麻鸡 Pipa Chicken with Szechuan Sesame Sauce	24.5
九层塔三杯鸡煲 Claypot San Pei Chicken with Thai Basil	23.5
宫保爆鸡丁 Kung Pao Chicken with Dried Chilli and Cashew Nut	23.5

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
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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
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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

陈皮鸡头米银鳕鱼煲

Pan-Fried Herbal Chilean Seabass with Iberico Pork Belly

58.5

避风塘智利鲈鱼

Deep-Fried Chilean Seabass with Chilli and Garlic

46.5

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

32.5

日式烧汁煎酿带子皇

King Scallop Stuffed with Minced Prawn in Teriyaki Sauce

33.5

啫啫野生老虎虾煲

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

55

辣子西班牙紅虾

Spanish Red Shrimp with Singapore Chilli Sauce and Mantou

48

芝士焗野生老虎虾

Baked Crystal Jumbo Prawn with Cheese

55

宫保爆虾球

Kung Pao Prawn with Dried Chilli and Cashew Nut

26.5

活海鲜

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

12.5 / 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

苏格兰扇贝 / 苏格兰蛭子

Scottish Diver Scallop / Scottish Diver Razor Clam

15 / piece

(minimum 2 pieces each)

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

法国吉拉多生蚝

Gillardeau Rock Oyster

13.5 / 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	26.5
珍菌玉子豆腐煲 Claypot Silken Egg Tofu with Wild Mushroom and Vegetable (v)	23.5
柱候火腩豆腐煲 Claypot Tofu with Iberico Pork Belly and Chu Hou Sauce	22.5
鱼香茄子煲 Braised Yu Xiang Aubergine in Claypot (v)	21.5
绿耳仙霞 Stir-Fried Cloud Fungus, Lily Bulb, Gai Lan, Shiitake and Macadamia (v)	23.5
金銀蒜姬菇蜜糖豆 Sugar Snap Pea with Garlic, Bell Pepper and Shimeji Mushroom (v)	21.5
大虾干扣娃娃菜 Poached Chinese Cabbage with Dried Shrimp in Superior Stock	28
白菜苗 Baby Pak Choi	18.5
姜汁 With Ginger (v) 蒜蓉 With Garlic (v) 蚝油 With Oyster Sauce	
香港芥兰 Hong Kong Gai Lan	18.5
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)	60
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)	98
干炒安格斯牛河	
Stir-Fried Ho Fun with Angus Beef	28.5
豉油皇炒虾球伴银针粉	
Claypot Rice Pin Noodle with King Prawn, Bonito Flake and Royal Soya	26.5
银牙什菌担仔面	
Stir-Fried Danzi Noodle with King Mushroom and Bean Sprout (v)	23.5
金银贝大富豪炒饭	
Dried and Fresh Scallop Egg White Fried Rice with XO Sauce	28.5
羊肚菌梅菜糯米饭	
Mui Choi Glutinous Fried Rice with Morel Mushroom (v)	23.5
黄金蛋炒饭	
Golden Egg Fried Rice (v)	14.5
丝苗白饭	
Steamed Jasmine Rice (v)	6

