

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

樱桃鹅肝气泡鴨卷

Goose Parfait with Aromatic Duck Parcel and Black Truffle Balsamic

2021 Trollinger ‘Strümpfelbach’, Weingut Knauss, Germany

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

2021 Fernão Pires, Hugo Mendes. 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 Trollinger ‘Strümpfelbach’, Weingut Knauss, Germany

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		唐舍精選套餐 GOUQI THREE COURSE SIGNATURE SHARING MENU	头盘 APPETISER	
(Minimum 4 people to share) 108 per person				
至尊点心八部曲 Supreme Royal Dim Sum Platter			至尊点心八部曲 Supreme Royal Dim Sum Platter (8pcs)43.5	
凉拌香酥鸭沙律 Crispy Aromatic Duck Salad			素点心三步曲 Steamed Vegetarian Dim Sum Platter (6pcs) (v)22.5	
酥炸软壳蟹 Deep-Fried Softshell Crab with Curry Leaf Dressing			凉拌香酥鸭沙律 Crispy Aromatic Duck Salad26	
九层塔三杯鸡煲 Claypot San Pei Chicken with Thai Basil			炭烧深海八爪鱼 Chargrilled Octopus with Sweet Soy and Golden Garlic23.5	
金蒜安格斯黑椒牛柳粒 Angus Tenderloin Beef with Black Pepper Sauce			酥炸软壳蟹 Deep-Fried Softshell Crab with Curry Leaf Dressing20	
炭烤百香果银鳕鱼 Chargrilled Silver Cod with Yellow Bean Sauce and Passion Fruit			韭菜鸡锅贴 Pan-Fried Chicken, Prawn and Chive Dumpling (4pcs)14	
时令蔬菜 Seasonal Vegetable			金不换盐酥鸡 Five Spice Crispy Chicken with Thai Basil14.5	
黄金蛋炒饭 Golden Egg Fried Rice			百花椒盐鲜鱿 Salt and Pepper Squid Stuffed with Minced Prawn20.5	
黑巧克力、抹茶与枸杞子 Dark Chocolate, Matcha and Goji Berry		芝麻虾多士 Sesame Prawn Toast (4pcs)20.5		
菠萝、罗勒与老灌木云南茶 Pineapple, Thai Basil and Old Bush Yunnan Tea		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		

Please inform us of any food allergies or special dietary requirements.

MEAT AND POULTRY

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SUPREME SEAFOOD

干海味
SUPREME SEAFOOD

海鲜 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 (minimum 2 pieces each)	15 / piece
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 (minimum 2 pieces)	13.5 / piece
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		豆腐类 、时令蔬菜 TOFU AND VEGETABLE	饭、面类	
TOFU AND VEGETABLE			RICE AND NOODLE	
温泉蛋麻婆豆腐			金汤佛跳墙烩饭(每位)	
Mapo Tofu with Minced Beef and Poached Egg	26.5		Monk Jumps Over the Wall with Crispy Rice (per person) 60	
珍菌玉子豆腐煲			龙虾汤海鲜脆米泡鸳鸯米(24小时前预订)	
Claypot Silken Egg Tofu with Wild Mushroom and Vegetable (v)	23.5		Emperor’s Lobster Soup with Rice Pin Noodle, Crispy Rice and Bonito Flake 98 (24 hours advanced order)	
柱候火腩豆腐煲			干炒安格斯牛河	
Claypot Tofu with Iberico Pork Belly and Chu Hou Sauce	22.5		Stir-Fried Ho Fun with Angus Beef 28.5	
鱼香茄子煲			豉油皇炒虾球伴银针粉	
Braised Yu Xiang Aubergine in Claypot (v)	21.5		Claypot Rice Pin Noodle with King Prawn, Bonito Flake and Royal Soya 26.5	
绿耳仙霞		银牙什菌担仔面		
Stir-Fried Cloud Fungus, Lily Bulb, Gai Lan, Shiitake and Macadamia (v)	23.5	Stir-Fried Danzi Noodle with King Mushroom and Bean Sprout (v) 23.5		
金銀蒜姬菇蜜糖豆		金银贝大富豪炒饭		
Sugar Snap Pea with Garlic, Bell Pepper and Shimeji Mushroom (v)	21.5	Dried and Fresh Scallop Egg White Fried Rice with XO Sauce 28.5		
大虾干扣娃娃菜		羊肚菌梅菜糯米饭		
Poached Chinese Cabbage with Dried Shrimp in Superior Stock	28	Mui Choi Glutinous Fried Rice with Morel Mushroom (v) 23.5		
白菜苗		黄金蛋炒饭		
Baby Pak Choi	18.5	Golden Egg Fried Rice (v) 14.5		
姜汁 With Ginger (v)		丝苗白饭		
蒜蓉 With Garlic (v)		Steamed Jasmine Rice (v) 6		
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				

