

GOUQI 3 - COURSE DINNER MENU

(minimum 2 people to share)

59 per person

头盘 - STARTER

药膳桃胶火鸭汤

Double-Boiled Herbal Duck Soup with Peach Gum

海鲜酸辣羹

Hot and Sour Soup with Seafood

鸡茸蛋白粟米羹

Sweet Corn Soup with Chicken

苏格兰扇贝- 辣椒蒜蓉粉丝蒸/XO酱蒸/豉椒蒸

Scottish Diver Scallop - Glass Noodle, Chilli and Garlic/XO Sauce/

Black Bean Sauce

第二道菜式 - 2ND COURSE

果木京式片皮鸭 伴自制荷叶饼

Legendary Peking Duck with Home-Made Pancake

主菜（请选择一道）- CHOICE OF ONE

安格斯牛煲

Angus Beef Claypot

唐舍红烧黑豚肉

Braised Iberico Pork with Tiger Peppers and Shiitake Mushroom

宫保爆虾球

Kung Pao Prawn with Dried Chilli and Cashew Nut

重庆鸡煲

Chong Ching Chicken Claypot

温泉蛋麻婆豆腐

Mapo Tofu with Poached Egg

WITH 与

时令蔬菜与丝苗白饭/ 黄金蛋炒饭

Seasonal Vegetable and Steamed Jasmine Rice/Golden Egg Fried Rice

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.

GOUQI 3 - COURSE DINNER MENU

(minimum 2 people to share)

49 per person

头盘 - STARTER

药膳桃胶火鸭汤

Double-Boiled Herbal Duck Soup with Peach Gum

海鲜酸辣羹

Hot and Sour Soup with Seafood

鸡茸蛋白粟米羹

Sweet Corn Soup with Chicken

第二道菜式（请选择一道） - 2ND COURSE (CHOICE OF ONE)

唐舍明炉烧鸭

Gouqi's Signature Roast Duck

唐舍烧味双拼

Honey-Glazed Iberico Char Siu and Crispy Pork Belly

主菜（请选择一道） - CHOICE OF ONE

重庆鸡煲

Chong Ching Chicken Claypot

彩椒咕嚕肉

Sweet and Sour Iberico Pork

避风塘智利鲈鱼

Deep-Fried Chilean Seabass with Chilli and Garlic

珍菌玉子豆腐煲

Claypot Silken Egg Tofu with Wild Mushroom and Vegetable

WITH 与

时令蔬菜与丝苗白饭/ 黄金蛋炒饭

Seasonal Vegetable and Steamed Jasmine Rice/Golden Egg Fried Rice

酒水搭配 - BEVERAGE PACKAGE

Beer - 5

House Red/White Wine - 8

Special Cocktail - 10

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.