

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

金枪鱼塔塔

Yellowfin Tuna Tartare, Green Apple with XO Sauce

2015 Gewürztraminer, Vendange Tardive, Hugel. Alsace, France

鱼子酱鹅肝脆锅巴

Foie Gras Rice Crisp with Caviar

2020 Pinotage, Southern Right. Walker Bay, South Africa

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

2024 Greco di Tufo, Villa Matilde. Campania, Italy

竹笙黄炆海皇羹

Double-Boiled Golden Soup with Fish Maw and Bamboo Pith

2020 Picarana, Bodega Maranones. Madrid, Spain

炭烤智利鲈鱼伴秘制酱汁

Chargrilled Chilean Sea Bass with Chef's Special Sauce

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

香煎日本A4神户牛

Stir-Fried Osmanthus A4 Wagyu with Aubergine

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

极品蟹籽云吞面

Emperor's Gold Wonton Noodles

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

菠萝、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

NV Blanc de Blancs, Henriot. Champagne, France

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

涼拌香酥鴨沙律

Crispy Aromatic Duck Salad

避風塘軟殼蟹

Deep-Fried Softshell Crab with Chilli and Garlic

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

黃金蛋炒飯

Golden Egg Fried Rice

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

头盘

APPETISER

至尊点心八部曲

Supreme Royal Dim Sum Platter (8pcs) 39.5

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

鹅肝米脆配鱼子酱

Foie Gras Rice Crisp with Caviar 18.5

避风塘软壳蟹

Deep-Fried Softshell Crab with Chilli and Garlic 22

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

鲍鱼鹅掌茶香蛋

Jasmine-Braised Goose Claws with Smoked Quail Eggs 18.5

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)

头盘 (凉)
APPETISER (COLD)

唐舍冰镇鸭掌 Goji-Infused Chilled Duck Claws	16.5
金枪鱼塔塔 Tuna Tartare	18.5
凉拌麻辣牛柳丝 Ma La Beef Tenderloin Salad	18.5
麻辣红油鸡卷 Ma La Chicken Roll	18.5
翠玉瓜莲藕沙律 Lotus Root Salad with Courgette and Black Fungus (v)	15.5
手撕盐焗黄油鸡 Salt-Baked Chicken Salad	23

汤
SOUP

汤
SOUP

黄焖汤一级官燕 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
花胶螺头乌鸡汤 Fish Maw Black Chicken Soup	28
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

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

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

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

重庆辣子鸡煲

Claypot Chongqing Fire Chicken

26.5

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.

干海味

SUPREME SEAFOOD

蚝皇原只南非(二十头)吉品鲍

Whole South African Kippin Abalone (20 Heads) 115

日本刺参

Braised with Japanese Sea Cucumber +55

南非花胶

Braised with South Africa Fish Maw +60

天白花菇

Braised with Japanese Shiitake Mushroom +8

黄炆南非(五头)溏心鲍

Whole South African Fresh Abalone (5 Heads) 60

日本刺参

Braised with Japanese Sea Cucumber +55

南非花胶

Braised with South Africa Fish Maw +60

天白花菇

Braised with Japanese Shiitake Mushroom +8

红烧鹅掌

Braised with Goose Claw +8

黄炆刺参花胶绍白菜

Braised Japanese Sea Cucumber with Fish Maw in Superior Oyster Sauce 115

红烧花胶天白花菇绍白菜

Braised Fish Maw with Japanese Shiitake Mushroom in Superior Oyster Sauce 68

至尊鹅掌

SUPREME GOOSE CLAWS

鲍汁焖鹅掌百花菇

Braised with Japanese Wild Mushroom in Abalone Sauce 28

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

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

XO酱炒海鲜甜豆双鲜

Scallop, King Prawn in XO Sauce with Sugar Snap

26.5

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

辣子西班牙红虾

Spanish Red Shrimp with Singapore Chilli Sauce and Mantou

48

宫保爆虾球

Kung Pao Prawn with Dried Chilli and Cashew Nut

26.5

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

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
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
脆金贝腊肉炒嫩豆角 Stringless Bean with Dried Scallop and Wind Dried Pork	23
芋香瑶柱大白菜汤 Poached Cabbage and Taro in Double-Boiled Chicken Broth (2-3 people)	26
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	
豆苗 Snow Pea Shoot	20
姜汁 With Ginger 蒜蓉 With Garlic	

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
怀旧虾球滑蛋河粉	
Claypot Ho Fun with King Prawn in Egg Sauce	24
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

