

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

炭烤智利银鳕鱼伴秘制酱汁

Chargrilled Silver Cod with Chef's Special Sauce

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

香煎日本A5神户牛

Stir-Fried Osmanthus A5 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

桂花酒酿慕斯

Osmanthus Golden Bloom Mousse

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

至尊点心八部曲
Supreme Royal Dim Sum Platter

凉拌香酥鸭沙律
Crispy Aromatic Duck Salad

避风塘软壳蟹
Deep-Fried Softshell Crab with Chilli and Garlic

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

秋柑茶语
Apple, Cinnamon and Lemon Cream

头盘

APPETISER

至尊点心八部曲 Supreme Royal Dim Sum Platter (8 pcs)	39.5
素点心三步曲 Steamed Vegetarian Dim Sum Platter (6 pcs) (v)	22.5
凉拌香酥鸭沙律 Crispy Aromatic Duck Salad	26
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 (4 pcs)	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 (3 pcs)	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 (4 pcs)	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 (4 pcs) (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 (3 pcs)

18.5

鹅肝米脆配鱼子酱

Foie Gras Rice Crisp with Caviar (3 pcs)

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

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

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.

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A5和牛伴秘制酱汁 Slow Cooked A5 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
彩椒咕嚕肉 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

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

黄纹南非(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

黄纹刺参花胶绍白菜

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 (2 pcs) 28

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

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

辣子西班牙紅虾

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
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

