

唐舍馬年黃金春節套餐

GOUQI EIGHT COURSE TASTING MENU

GOLD MENU

128 per person

(Minimum 2 people to share)

烈馬雞尾酒

Liè Mǎ (Wild Horse) Cocktail

Chinese Maotai, Ocho Blanco Tequila, Rhubarb, Guava, and Hibiscus

龍蝦撈生（龍王獻瑞）

Lobster Tartare Salad with Pink Grapefruit and Plum Dressing

藥膳桃膠火鴨湯（馬上有錢）

Double-Boiled Herbal Duck Soup with Peach Gum

百花菇焗金蠣（好事發財）

Japanese Wild Mushroom with Dried Oyster, Fat Choy in Abalone Sauce

金沙脆皮吊燒雞（金雞報喜）

Double-Boiled Golden Soup with Fish Maw and Bamboo Pith

麥香龍鯉魚球（年年有餘）

Imperial Deep-Fried Dover Sole with Oat Flake

上湯杞子白菜苗（一帆風順）

Baby Pak Choy in Silken Goji Broth

海鮮荷葉飯（百子千孫）

Lotus Leaf-Wrapped Seafood and Shiitake Mushroom Rice

香檳楊枝甘露（吉星高照）

Champagne Mango Pomelo Sago

酥炸芋香年糕（年年高升）

Crispy Taro Rice Cake

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GOUQI

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GOUQI EIGHT COURSE TASTING MENU

DIAMOND MENU

128 per person

(Minimum 2 people to share)

烈馬雞尾酒

Liè Mǎ (Wild Horse) Cocktail

Chinese Maotai, Ocho Blanco Tequila, Rhubarb, Guava, and Hibiscus

龍蝦撈生 (龍王獻瑞)

Lobster Tartare Salad with Pink Grapefruit and Plum Dressing

花膠海螺燉雞湯 (馬上有錢)

Imperial Fish Maw and Chicken Soup

百花菇焗金蠣 (好事發財)

Japanese Wild Mushroom with Dried Oyster, Fat Choy in Abalone Sauce

唐舍紅燒黑豚肉 (黃金萬兩)

Braised Iberico Pork with Tiger Peppers and Shiitake Mushroom

麥香龍鯉魚球 (年年有餘)

Imperial Deep-Fried Dover Sole with Oat Flake

金湯乾貝豆苗 (花開富貴)

Golden Broth with Dried Scallop and Snow Pea Shoots

木魚花臘味糯米飯 (金錢滿屋)

Stir-Fried Lap Mei Glutinous Rice with Bonito Flake

杏仁杞子燉官燕 (燕舞陽春)

Double-Boiled Bird's Nest Soup with Almond and Goji Berry

酥炸芋香年糕 (年年高升)

Crispy Taro Rice Cake

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