



點心 DIM SUM

 唐人館小籠包	China Tang Steamed "Xiao Long Bao"	\$15 <i>usd</i>	\$118 <i>hkd</i>
蟹籽乾蒸燒賣	Steamed Pork "Siu Mai"	\$12 <i>usd</i>	\$94 <i>hkd</i>
 西施蟹肉餃	Steamed Crab Meat Dumplings	\$15 <i>usd</i>	\$118 <i>hkd</i>
 田園素菜春卷	Crispy Vegetarian Spring Rolls	\$12 <i>usd</i>	\$94 <i>hkd</i>

湯羹 SOUP

 唐人館酸辣湯	China Tang Signature Hot and Sour Soup	\$15 <i>usd</i>	\$118 <i>hkd</i>
瑤柱冬茸鴨絲羹	Shredded Duck Soup, Sun-dried Scallops, Winter Melon	\$17 <i>usd</i>	\$133 <i>hkd</i>
雞茸粟米羹	Chicken Sweet Corn Soup	\$15 <i>usd</i>	\$118 <i>hkd</i>
菜膽竹筍雞片清湯	Chicken Broth, Bok Choy, Bamboo Pith, Chicken Slices	\$12 <i>usd</i>	\$94 <i>hkd</i>
翡翠海鮮羹	Spinach Seafood Soup	\$17 <i>usd</i>	\$133 <i>hkd</i>
 羊肚菌竹筍素清湯	Double-boiled Vegetarian Broth, Bamboo Pith, Morel Mushroom	\$12 <i>usd</i>	\$94 <i>hkd</i>



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頭盤小食 APPETIZERS



唐人館叉燒	China Tang Signature Barbecued Pork	\$22 <i>usd</i>	\$172 <i>hkd</i>
雞鬆臘腸生菜包	Sautéed Minced Chicken, Chinese Pork Sausage, Served with Lettuce	\$18 <i>usd</i>	\$141 <i>hkd</i>
蔥油沙薑手撕雞	Hand-shredded Chicken, Salty Ginger, Spring Onion	\$18 <i>usd</i>	\$140 <i>hkd</i>
花雕醉雞	Drunken Chicken, Vintage Rice Wine	\$18 <i>usd</i>	\$141 <i>hkd</i>
金沙百花丸	Crispy-fried Shrimp Ball, Salted Egg Yolk	\$15 <i>usd</i>	\$118 <i>hkd</i>
椒鹽鮮魷	Wok-tossed Squid, Spicy Salt & Pepper	\$15 <i>usd</i>	\$118 <i>hkd</i>
☑ 麻醬菠菜	Chilled Baby Spinach, Sesame Sauce	\$12 <i>usd</i>	\$94 <i>hkd</i>
☑ 烤腐皮素卷	Braised Bean Curd Skim Rolls, Vegetables, Mushrooms	\$15 <i>usd</i>	\$118 <i>hkd</i>



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海鮮 SEAFOOD

黃金明蝦球	Wok-tossed Prawns, Salted Egg Yolk	\$38 <i>usd</i>	\$297 <i>hkd</i>
椒鹽焗蝦球	Crispy Prawns, Spicy Salt and Pepper	\$38 <i>usd</i>	\$297 <i>hkd</i>
宮保蝦球	Kung Pao Prawns	\$38 <i>usd</i>	\$297 <i>hkd</i>
XO 醬爆帶子蝦球	Sautéed Scallops & Prawns, X.O. Chili Sauce	\$36 <i>usd</i>	\$282 <i>hkd</i>
焗釀蟹蓋 (每位)	Baked Crab Meat in Shell (Per Person)	\$24 <i>usd</i>	\$188 <i>hkd</i>
薑蔥火腩燒鱈魚煲	Braised Chilean Seabass, Roasted Pork, Ginger, Spring Onions in Clay-pot	\$48 <i>usd</i>	\$375 <i>hkd</i>
煎封鱈魚	Crispy-fried Seabass Filet, Premium Soy Sauce	\$48 <i>usd</i>	\$375 <i>hkd</i>
 水煮星斑球 (建議至少兩人享用)	Wok-Poached Grouper Filet, Sichuan Peppercorns, Sun-dried Chili <i>(Suggested for a minimum of 2 guests)</i>	\$48 <i>usd</i>	\$375 <i>hkd</i>
龍蝦	Live Lobster (每磅 per lb)	\$135 <i>usd</i>	\$1056 <i>hkd</i>
薑蔥炒	Choice of Wok-Fried with Ginger and Spring Onions		
豉椒炒	Sautéed with Black Bean Sauce		
避風塘	Fried in Hong Kong "Bei Feng Tong" Style		
上湯焗	Braised in Cantonese Style		
XO 醬蒸	Steamed with XO Sauce		
蒜茸蒸	Steamed with Minced Garlic		
椒鹽	Salt and Pepper		



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主食 RICE & NOODLES

酸辣麵	Hot and Sour Noodle Soup	\$16 <i>usd</i>	\$125 <i>hkd</i>
炸醬麵	Braised Noodles, Shredded Pork, Soy Bean Paste	\$16 <i>usd</i>	\$125 <i>hkd</i>
青菜嫩雞煨米粉	Simmered Rice Vermicelli, Chicken, Vegetables in Soup	\$16 <i>usd</i>	\$125 <i>hkd</i>
XO 醬乾炒牛河粉	Wok-fried Rice Noodles, Sliced Beef, X.O. Chili Sauce	\$26 <i>usd</i>	\$203 <i>hkd</i>
星洲炒米粉	Fried Rice Vermicelli, Singapore Style	\$26 <i>usd</i>	\$203 <i>hkd</i>
川汁蝦球炒麵	Crispy Noodles, Prawn, Sichuan Chili Sauce	\$28 <i>usd</i>	\$218 <i>hkd</i>
 頭抽玉蘭菜甫炒河粉	Wok-fried Rice Noodles, Chinese Broccoli, Pickled Turnip	\$22 <i>usd</i>	\$172 <i>hkd</i>
 沙窩黑松露和牛炒飯	Braised Rice, Australian Wagyu Beef, Black Truffle, Wild Mushrooms in Clay Pot	\$28 <i>usd</i>	\$305 <i>hkd</i>
唐人館炒飯	China Tang Fried Rice, Pork, Shrimp	\$22 <i>usd</i>	\$203 <i>hkd</i>
 絲苗白飯	Steamed Rice	\$4 <i>usd</i>	\$31 <i>hkd</i>



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家禽 POULTRY

四川辣子雞	Wok-tossed Chicken, Sichuan Peppercorns, Spices	\$28 <i>usd</i>	\$218 <i>hkd</i>
西檸汁煎雞	Crispy-fried Chicken, Lemon Sauce	\$28 <i>usd</i>	\$218 <i>hkd</i>
三杯雞	"Three Cups "Chicken, Basil, Chili Dry Shallots	\$28 <i>usd</i>	\$218 <i>hkd</i>
金牌炸子雞 (半隻/ 全隻)	Classic Crispy Skin Chicken (Half / Whole)	\$48 <i>usd</i> \$88 <i>usd</i>	\$375 <i>hkd</i> \$688 <i>hkd</i>
砂窩玫瑰醬油雞(半隻/ 全隻)	Marinated Chicken with Chinese Wine in Casserole (Half/ Whole)	\$48 <i>usd</i> \$88 <i>usd</i>	\$375 <i>hkd</i> \$688 <i>hkd</i>



老北京傳統烤鴨 (共二食) (需時 60 分鐘, 敬請預訂)

Traditional Beijing Roasted Duck

\$138 *usd* \$1079 *hkd*

(Served as 2 courses. Advance Order Required, 60 Minute Prep. Time)



火焰杭州富貴雞 (建議至少兩人享用) (需時 60 分鐘, 敬請預訂)

China Tang Baked "Hammer Chicken"
Pork, Mushroom, Pickled Cabbage, Chestnut

\$108 *usd* \$844 *hkd*

(Suggested for 2 or more guests. Advance Order Required, 60 Minute Prep. Time)






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肉類 MEAT

椒鹽焗肉排	Wok-tossed Pork Loin, Spicy Salt & Pepper	\$28 <i>usd</i>	\$218 <i>hkd</i>
菠蘿子薑咕嚕肉	Sweet & Sour Crispy Pork Filet, Pineapple, Pickled Ginger	\$28 <i>usd</i>	\$218 <i>hkd</i>
鎮江焗肉排	Braised Pork Spare Ribs, Wheat Vinegar	\$28 <i>usd</i>	\$218 <i>hkd</i>
中式牛柳	Stir-fried Angus Beef Filet, Onion, Cantonese Sauce	\$32 <i>usd</i>	\$250 <i>hkd</i>
 三蔥牛肋骨	Stewed Angus Beef Short Rib, Onion, Leek, Spring Onion	\$39 <i>usd</i>	\$305 <i>hkd</i>
黑椒牛柳粒	Stir-fried Diced Wagyu Beef, Black Pepper*	\$45 <i>usd</i>	\$352 <i>hkd</i>
欖菜肉鬆四季豆	Stir-fried String Beans, Minced Pork, Vegetables	\$26 <i>usd</i>	\$203 <i>hkd</i>
麻婆豆腐	Ma Po Bean Curd, Minced Pork, Sichuan Peppercorns, Chili Sauce	\$26 <i>usd</i>	\$203 <i>hkd</i>

蔬菜 VEGETABLES

 子薑乾果咕嚕素	Sweet & Sour Vegetables, Cashew Nuts, Pickled Ginger	\$18 <i>usd</i>	\$141 <i>hkd</i>
 金盞繽紛脆田園	Wok-tossed Crunchy Vegetables	\$16 <i>usd</i>	\$125 <i>hkd</i>
 竹筍扒蔬菜	Sautéed Seasonal Green, Bamboo Pith	\$18 <i>usd</i>	\$141 <i>hkd</i>
紅燒豆腐	Braised Bean Curd, Mushrooms, Vegetables	\$18 <i>usd</i>	\$140 <i>hkd</i>
 清炒時蔬	Wok-fried Seasonal Vegetables	\$16 <i>usd</i>	\$125 <i>hkd</i>
 豆苗(清炒/蒜蓉/上湯)	Snow Pea Leaves (Sautéed/ Stir-fried with Garlic/ In Supreme Broth)	\$20 <i>usd</i>	\$156 <i>hkd</i>

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