



CHINESOLOGY
唐 述

EVENT BROCHURE



唐述

ABOUT CHINESOLOGY

位於香港中環國際金融中心的華麗中菜食府「唐述Chinesology」，命名特別向昌盛的唐朝（618-907年）致敬；結合敘述之意，充分體現廚藝團隊以分享及傳承文化為理念。由「唐人」——廚藝總監周世韜先生，以其豐富紮實的廚藝經驗細述中菜，向世界展示及推廣中華美食的醉人風貌。

為致力呈獻獨一無二的華麗中菜餐飲體驗，由周師傅精心設計的菜單中不乏頂級時令食材演繹傳統中菜哲學，力求以精緻美饌將唐朝的繁榮及輝煌延續至今，與來自世界各地的當代美食愛好者分享食不厭精的飲食之道。店內菜單包羅傳統精緻點心、豐盛主菜及嗜味菜單，當中不乏以五行調和為創作靈感的菜式；而酒單中的雞尾酒系列更巧妙融會中華飲食文化，將一系列各有特色的中草藥幻化成古色古香的杯中傑作。

Located in the prestigious International Finance Centre (ifc) in Hong Kong, boasting a breathtaking view of Hong Kong's iconic skyline, Chinesology invites guests to embark on an opulent culinary journey that showcases the depth and complexity of 'glorious Chinese cuisine' while honouring authentic Chinese recipes. Its name, 唐述 (Táng Shù), pays homage to the grandeur of the Tang Dynasty (618-907) and reflects its mission to narrate the rich tapestry of China's culinary heritage.

Acclaimed Culinary Director Saito Chau brings this philosophy to life through exquisite presentation, innovative culinary concepts and enticing menu offerings. His creations highlight the value and beauty of Chinese ingredients and marry traditional Chinese culinary skills with boundless innovation. With meticulous attention to detail, his dishes are not only a feast for the taste buds but also a visual delight of vibrant colours, artistic plating and exquisite garnishes.

From intricate dim sum and magnificent mains on the a la carte and tasting menus to exceptional Chinese-inspired cocktails, Chinesology creations nod to the five elements of Chinese cosmology.

廚藝總監

CULINARY DIRECTOR

周世韜先生

SAITO CHAU

現年40歲的周世韜先生擁有豐富的廚藝經驗，其烹飪之旅始於15歲，啟蒙自其祖母對烹飪的熱情；她的愛與鼓勵更推動周師傅在20歲時已登上餐廳主廚一職。他同時於2016年畢業於香港中華廚藝學院的大師班，體現其在廚藝路上孜孜不倦的學習精神。

周師傅曾出任多家城中知名食府的主廚一職，當中包括米芝蓮星級餐廳如「利苑」、John Anthony、Dim Sum Library及「胡同」等。他的座右銘「不斷學習，勇於創新」一直鞭策他大步向前；憑藉其深厚的廚藝功架及幹勁魄力，他創作出的菜式盡顯個人風格，惟他一直毋忘根本，繼續堅持從世界各地搜羅最優質的食材，於自己的餐飲路上勇往直前。

於逾廿載的廚藝路上，周師傅一直致力打造「華麗中菜」；如今更是「唐述Chinesology」的靈魂人物，繼續無休探索中菜的無窮可能，並積極發揮創意，在尊重傳統的同時，結合自身的專業知識及得天獨厚的天賦才華，為經典菜式融入驚喜的現代元素，向中式源遠流長的飲食文化致敬。

Chef Saito Chau is committed to creating '華麗中菜' (huáli zhōngcài), which translates as 'glorious Chinese cuisine'. Through two decades of extensive expertise, innovative techniques and artistic flair, he has elevated traditional Chinese dishes into extraordinary culinary creations.

Now 40, Chef Chau entered his first kitchen when he was just 15 years old. Since then, his rise has been remarkable. He became a Head Chef at the young age of 20 and quickly progressed to lead roles at esteemed establishments such as Lei Garden, John Anthony, Dim Sum Library and Hutong. In 2016, he successfully graduated from the Hong Kong Chinese Culinary Institute Master Class. Today, he takes great pride in being the flagbearer of refined 'Tang-ren' gastronomy, a modern movement that pays homage to the grandeur of the Tang Dynasty and the beauty of China's culinary heritage.

Chef Chau's passion for Chinese cooking emanates from his grandmother, who encouraged him to explore its abundant depth and breadth. Spurred by his motto of 'keep learning and be bold', and armed with profound techniques and a youthful energy, he projects his personal colour onto hundreds of recipes accumulated over the years. Never diverting from his roots – Hong Kong, and Chinese cuisine – he continues to source the best ingredients from around the globe and embrace a multicultural society. His menus at CHINESOLOGY reinforce traditional Chinese culinary skills, reimagine Cantonese classics and reflect the diverse cultural significance of regional Chinese cuisines.





場地

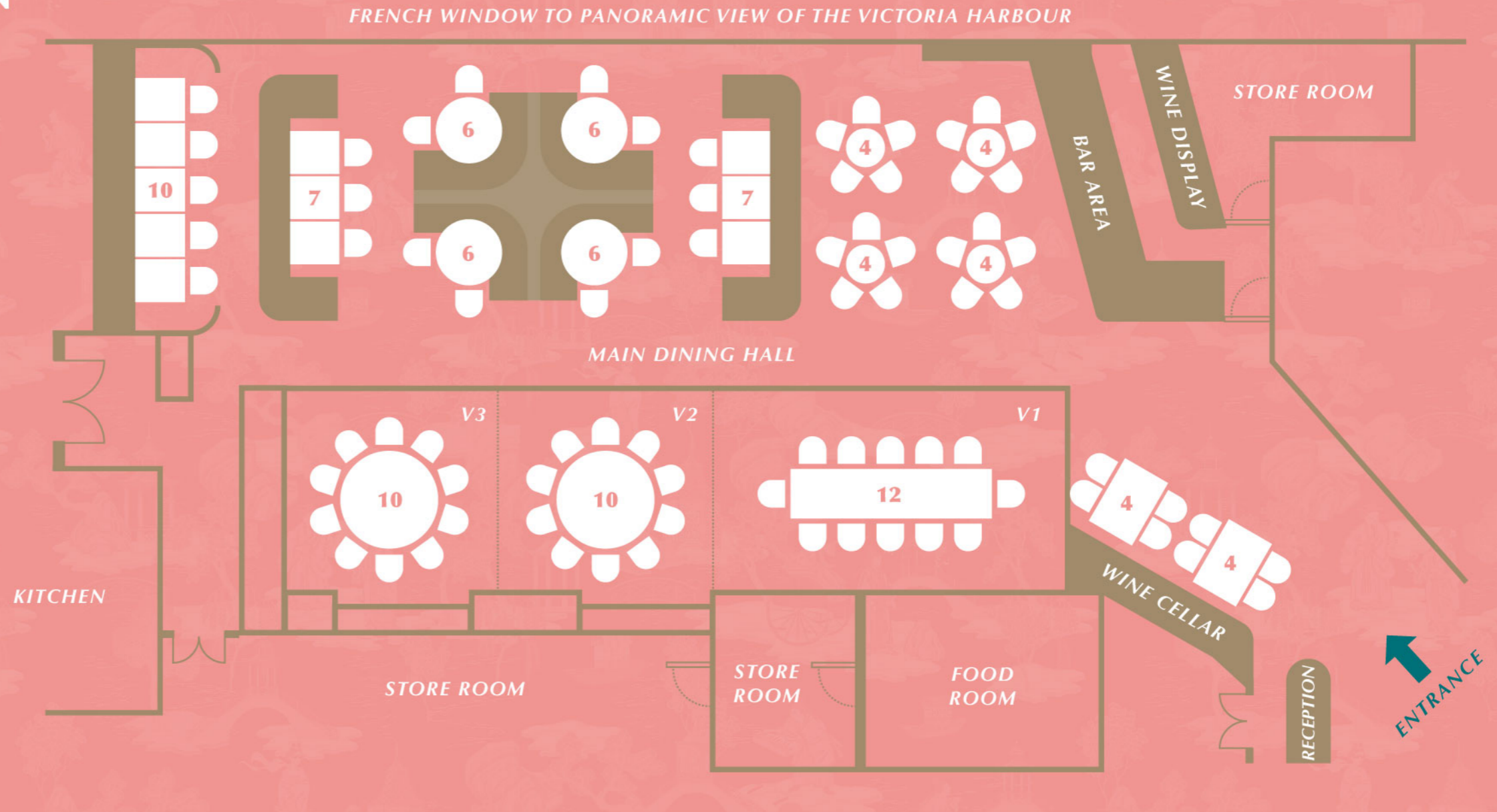
VENUE

佔地逾5,000平方呎，「唐述Chinesology」的室內設計巧妙地以摩登的輕奢風格點綴中式大宅的端莊典雅，大膽採用色彩奪目又不失質感的餐椅搭配雲石餐桌，映襯地板以黑、白、灰雲石拼湊而成的爵士風格紋，展示中西文化撞擊帶來的視覺享受。餐廳的用餐區同時以鏡面及落地玻璃設計，引入維港景致的迷人魅力，讓賓客得以在舒適開揚的氛圍下享用精緻美饌。店內同時設有三間貴賓房，每間可容納最多十位賓客，特別適合作商務招待或私人聚餐，尊享私密的用餐空間。

Rich details and plush banquettes and chairs set on a chequered floor and the dramatic backdrop of Victoria Harbour contribute to a sumptuous dining experience, inspired by grand Chinese mansions of old and accentuating enjoyment and interaction. The expansive interiors extend over 5,000 square feet and include three private rooms seating 10 people each.

EVENT FLOOR PLAN

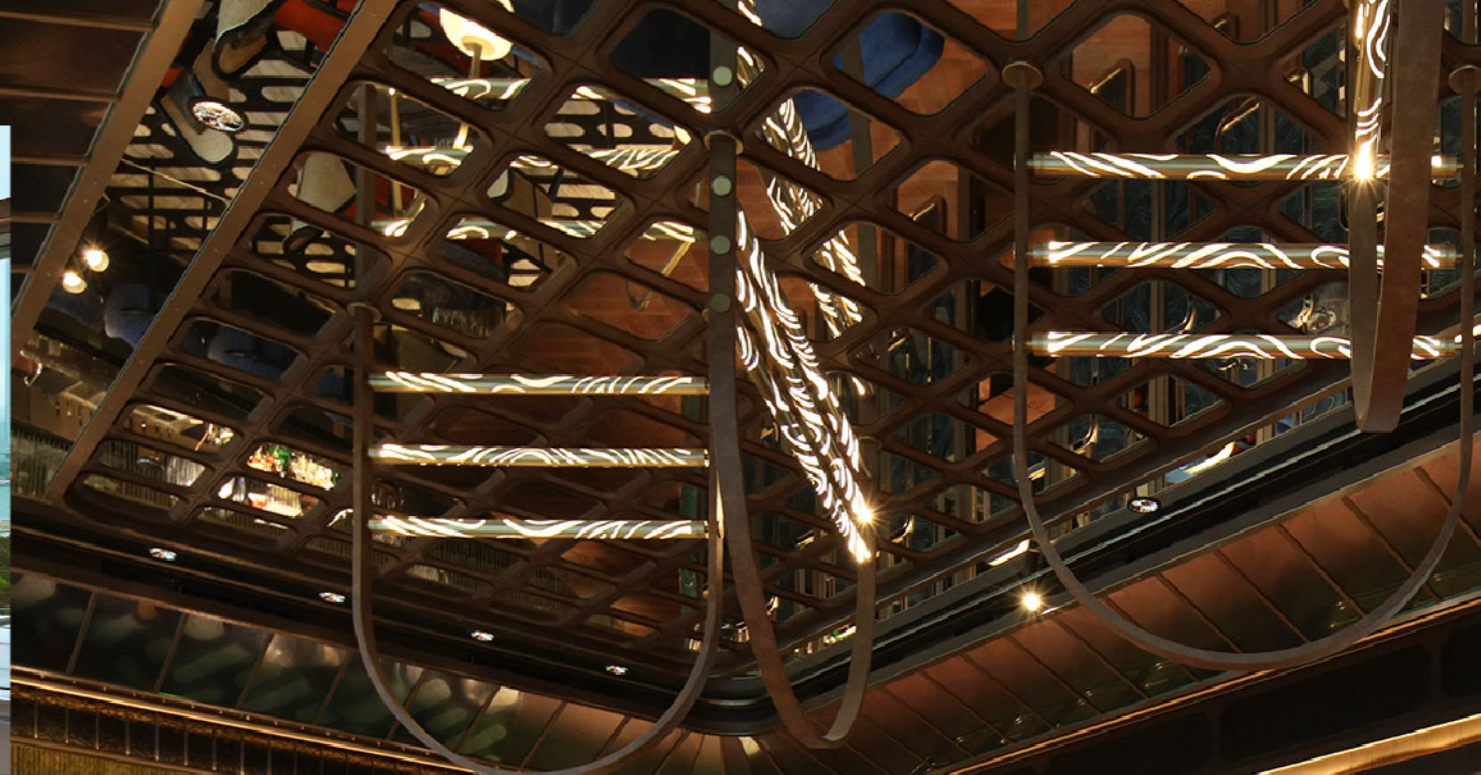
(104 SEATING)



MINIMUM CHARGES

| VENUE | MAX. CAPACITY | LUNCH | DINNER |
|---------------------------------|---------------|----------|-----------|
| MAIN DINING HALL + V1-V3 | 104 | \$96,000 | \$130,000 |
| MAIN DINING HALL | 72 | \$50,000 | \$65,000 |
| V1 | 12 | \$7,000 | \$14,000 |
| V2 | 10 | \$6,000 | \$12,000 |
| V3 | 10 | \$6,000 | \$12,000 |
| V1 + V2 | 22 | \$18,000 | \$31,000 |
| V2 + V3 | 20 | \$16,000 | \$28,000 |
| V1 - V3 | 32 | \$26,000 | \$45,000 |

*Rental of mic.system
& TV for presentation : \$4,500



櫻花蝦汁虎蝦球布拉脆腸粉
Stir-Fried Tiger Prawn In Sergestid Shrimp Sauce
With Handmade Rice Flour Rolls



黃金重皮蝦
Fried Tiger Prawn
With Salty Egg Yolk



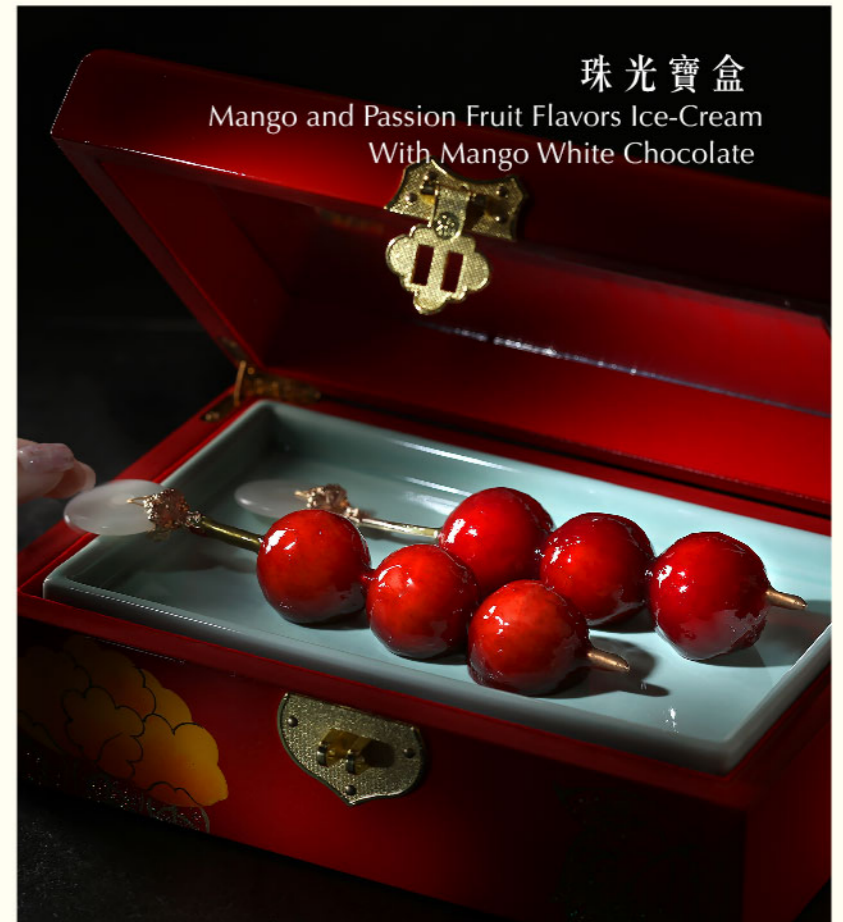
花枝玫瑰
Chilled Cuttlefish



花膠石頭魚羹
Minced Stonefish Soup With
Fish Maw And Tangerine Peel



珠光寶盒
Mango and Passion Fruit Flavors Ice-Cream
With Mango White Chocolate



火焰千層塔
Flaming Dongpo Tower Stuffed
With Preserved Vegetable



慢煮泡椒蝗子皇
Chilled Jumbo Razor Clam
With Chili Sauce



桂花烏龍茶煙燻脆皮雞
Smoked Free Range Chicken With
Osmanthus And Oolong Tea Leaf



棉花泡飯
Rice in Fish Broth With
Scallop Marshmallow



唐述呈獻一系列看似熟悉,而又充滿驚喜的菜式,演繹出獨特的飲食哲學,重新定義中菜品味,帶來煥然一新的體驗。用餐以外,唐述亦設有酒吧,將會不時推出以中式食材為主題的特別調酒,並為菜式設計雞尾酒配搭,為客人帶來不絕驚喜。

Chinesology's menu features a wide range of familiar yet unexpected Chinese cuisine with imagination, redefining Chinese dining experience and surprising diners with new encounters. Apart from dining, guests must not miss the amazing bar area! Chinesology offers special cocktails with different crossover menus, bringing endless surprises to everyone!

酒席凡消費滿 **HK\$100,000**, 可尊享以下禮遇

Enjoy the complimentary privileges below with the wedding banquet minimum at **HKD\$100,000**

- 5磅鮮果忌廉蛋糕
5-lb delicious fresh fruit cream cake
- 婚禮當日平治S350豪華房車連司機服務3小時
(服務不包括隧道收費及泊車費用)
3-hour Mercedes-Benz S350 chauffeured limousine service on wedding day
(Toll rate and parking fee are not included)
- 每席十套指定款式請帖連標準印刷
10 sets per table of selected exquisite invitation cards with standard printing service
- 席前迎賓無酒精特飲
Non-alcoholic fruit punch would be provided as welcome drinks
- 祝酒汽酒乙瓶
One bottle of champagne for toasting
- 五層時尚結婚蛋糕模型供切餅儀式及拍照用
5-tier stylish decorative dummy wedding cake for cake-cutting ceremony
- 配備新娘房供宴會當日使用
A well-equipped bridal dressing room
- 專屬婚禮服務員貼心照顧新人
A dedicated caretaker for the couple throughout the banquet
- “尚尚簽”即影即有攝影服務優惠券
Cora Peach photo booth service discount coupon
- 奇華餅家婚喜禮餅或餅咭8折優惠券
20% off on purchasing Kee Wah Bakery Chinese bridal cakes or coupons
- 律師證婚服務優惠券
Celebrant service discount coupon

酒席凡消費滿 **HK\$138,000**, 可額外尊享以下禮遇

Enjoy the additional privileges below with the wedding banquet minimum at **HKD\$138,000**

- The Mira Hong Kong住宿一晚(城景客房 - \$2,000)
1-night accommodation at The Mira Hong Kong (City room - \$2,000)
- 婚禮當日28座結婚花車3小時接送服務
(服務不包括隧道收費及泊車費用)
3-hour 28 seats wedding car limousine service on wedding day
(Toll rate and parking fee are not included)

條款及細則: 優惠有效期至2025年6月30日 | 優惠不可兌換現金或其他服務 | 唐述保留修改條款及細則, 及終止優惠的權利而不作另行通知 | 如有任何爭議, 唐述保留最終決定權

Terms and Conditions: The offer is valid until 30 June 2025 | Offers cannot be redeemed for cash or exchanged with other services |

Chinesology reserves the right to amend the terms and conditions and terminate the offers without prior notice | In case of any dispute, the decision of Chinesology shall be the final

玉樹瓊枝

Splendid Blossoms

\$600* /位 Per Guest

- 金錢玉透
Ginger Jelly And Iberico Pork With Barbecue Sauce
- 黃金重皮蝦
Fried Tiger Prawn With Salty Egg Yolk
- 和牛叉燒串
Roasted Australian M12 Wagyu Beef With 20-years Tangerine Peel, Honey And Peanut
- 海苔脆豆腐
Golden Beancurd With Seaweed
- 蔥油日本帶子
Jumbo Scallop Miced With Scallion Oil
- 15年陳皮咕嚕肉
Sweet And Sour Pork Glazed With Secret Vinegar Saice Sauce
- 百香果凍糕
Passion Fruit Pudding
- 貴妃玉露
Stewed Pink Guava With Pomelo And Konjac

*另須加10%服務費 Additional 10% Service Charge

樂賦唱隨

Ballad of Joy

\$980* /位 Per Guest

- 慢煮泡椒蜆子皇
Chilled Jumbo Razor Clam With Chili Sauce
- 唐述三弄 **Assorted Appetizers**
(西班牙黑毛豬叉燒酥.苔菜豆腐.鹽漬櫻花蝦)
(Baked Iberico Pork In Puff Pastry, Golden Beancurd With Seaweed, Deep-Fried Sergestid Shrimp Cake)
- 花膠石頭魚羹
Minced Stonefish Soup With Fish Maw And Tangerine Peel
- 脆皮海參扣鵝掌
Deep-Fried Sea Cucumber With Braised Goose Web With Pomelo Peel
加配Add on: 33頭私房乾鮑魚 Braised South Africa 33 Heads Premium Dried Abalone
(另加 Additional \$298/位 Guest)
- 珍寶珠
Homemade Sorbet
- 古越龍山20年花雕蛋蒸帶子
Steamed Fresh Scallop In 20-years Huadiao
- 私房子薑欖豉醬蒸野生馬友魚
Steamed Wild Catch Threadfin With Black Olives
- 八寶脆皮釀雞翼 (另加 Additional \$80/位 Guest)
Eight Treasure Stuffed Chicken Wing: Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery, Gooseliver Dressing
- 櫻花蝦汁虎蝦球布拉脆腸粉
Stir-Fried Tiger Prawn In Sergestid Shrimp Sauce With Handmade Rice Flour Rolls
- 20年陳皮普洱茶雪糕
Homemade Tangerine Flavors Ice-Cream
加配Add on: 珠光寶盒Mango and Passion Fruit Flavors Ice-Cream
With Mango White Chocolate (另加 Additional \$128/位 Guest)

*另須加10%服務費 Additional 10% Service Charge

乾坤定奏

Harmonious Destiny

\$1,380* /位 Per Guest

- **五代同堂 Five Fortune**
(八珍甜醋雞蛋慕絲, 糟滷生醃醉蝦, 昆布甜酸意大利蕃茄仔, 慢煮泡椒蝗子皇, 鴛鴦橋頭)
(Chinese Vinegar Mousse, Huadiao Middle Shrimp, Italian Tomato Topped With Seaweed, Chilled Jumbo Razor Clam With Chili Sauce, Marinade Scallion Roselle And Vinegar)
- **皇袍蟹蓋**
Oven-Baked Crab Shell
- **選一 Choose One**
 - 花膠野生石頭魚羹 Minced Stonefish Soup With Fish Maw And Tangerine Peel
 - 椰青蟹肉翅 Shark Fin Soup With Crabmeat In Young Coconut (另加 Additional \$200/位 Guest)
- **私房滷心乾鮑魚扣鵝掌**
Braised South Africa Premium Dried Abalone With Goose Web
- **珍寶珠**
Homemade Sorbet
- **選一 Choose One**
 - 女兒紅花雕雞油蒸帶子 Steamed Fresh Scallop In 20-years Huadiao
 - 女兒紅花雕雞油蒸帶子及龍蝦 Steamed Fresh Lobster And Scallop In 20-years Huadiao (另加 Additional \$150/位 Guest)
- **桂花烏龍茶煙燻脆皮雞**
Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf
- **麒麟魚**
Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce
- **棉花泡飯**
Rice in Fish Broth With Scallop Marshmallow
- **20年陳皮普洱茶雪糕**
Homemade Tangerine Flavors Ice-Cream
加配 Add on: 珠光寶盒 Mango and Passion Fruit Flavors Ice-Cream
With Mango White Chocolate (另加 Additional \$128/位 Guest)

*另須加10%服務費 Additional 10% Service Charge

花燭筵開

Floral Haven

\$1,480* /位 Per Guest

- **花枝玫瑰**
Chilled Cuttlefish
- **八珍甜醋雞蛋慕絲 | 糟滷生醃醉蝦 | 慢煮泡椒蝗子皇**
Chinese Vinegar Mousse, Haudiao Middle Shrimp, Chilled Jumbo Razor Clam With Chili Sauce
- **皇袍蟹蓋**
Oven-Baked Crab Shell
- **選一 Choose One**
 - 花膠野生石頭魚羹 Minced Stonefish Soup With Fish Maw And Tangerine Peel
 - 蟹黃翅 Braised Shark Fin Soup With Crab Cream (另加 Additional \$200/位 Guest)
- **選一 Choose One**
 - 私房滷心乾鮑魚扣鵝掌玉台 Braised Premium Dried Abalone And Winter Melon Stuffing
 - 酥皮焗滷心乾鮑魚 Oven-Baked Premium Dried Abalone With Puff Pastry (另加 Additional \$150/位 Guest)
- **珍寶珠**
Homemade Sorbet
- **選一 Choose One**
 - 櫻花蝦汁帶子皇 Stir-Fried Scallop In Sergestid Shrimp Sauce With Handmade Rice Flour Rolls
 - 櫻花蝦汁龍蝦 Stir-Fried Fresh Lobster And Scallop In Sergestid Shrimp Sauce With Handmade Rice Flour Rolls (另加 Additional \$150/位 Guest)
- **麒麟魚**
Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce
- **八寶脆皮釀雞翼**
Eight Treasure Stuffed Chicken Wing: Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery, Gooseliver Dressing
- **20年陳皮普洱茶雪糕+珠光寶盒**
Homemade Tangerine Flavors Ice-Cream & Mango and Passion Fruit Flavors Ice-Cream
With Mango White Chocolate

*另須加10%服務費 Additional 10% Service Charge

龍騰鳳翔

Dragon's Serenade, Phoenix's Dance **\$1,680*** /位 Per Guest

- 三代同堂 **Three Fortune**

(黃袍金衣.金錢玉透.翠玉菓子)

(Fried Tiger Prawn With Salty Egg Yolk, Ginger Jelly And Iberico Pork With Barbecue Sauce, Steamed Zucchini Dumplings)

- 溫馨滿載(香檳焗響螺)

Baked Sea Whelk With Champagne Sauce

- 花開富貴(皇后花膠)

Braised Fish Maw With Secret Sause Recipe

- 金翅行運(椰皇龍蝦清燉翅湯)

Braised Shark Fin Soup, Crabmeat In Young Coconut

- 包羅萬有(私房**18**頭溏心乾鮑魚扣鵝掌)

Braised 18 Heads Dried Abalone With Goose Web

- 共進愛河(豆乳浸星班)

Poach Coral Grouper In Miso Broth

- 選一 **Choose One**

- 金雞報喜(玫瑰花煙燻八寶脆皮釀雞翼)

Eight Treasure Stuffed Chicken Wing : Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery, Gooseliver Dressing

- 山盟海誓(火焰千層塔) Flaming Dongpo Tower Stuffed With Preserved Vegetable

(另加 Additional \$130/位 Guest - at least 12 guests位起)

- 百年好合

Mixed Vegetables With Superior Broth

- 三生有幸(杏仁濃雞湯雲吞菜苗)

Homemade Wonton With Almond Shrimp Bisque

- 年生貴子(官燕蓮蓉燉鮮奶)

Steamed Bird Nests In Milk Custard

- 金銀財富

Homemade Ice-Cream

*另須加10%服務費 Additional 10% Service Charge

BEVERAGE PACKAGES
席間暢飲套餐



酒精暢飲套餐

ALCOHOLIC BEVERAGE PACKAGE

兩小時無限暢飲
2 hours free flow

\$388*/per guest

三小時無限暢飲
3 hours free flow

\$488*/per guest

四小時無限暢飲
4 hours free flow

\$588*/per guest

餐酒
Wine

有氣葡萄酒

Sparkling Wine | Saint Louis Blanc de Blancs Brut, France

精選紅酒

Red Wine | Le Bosq Rouge, France

精選白酒

White Wine | Le Bosq Blanc, France

特調雞尾酒
Special
Cocktail

Bamboo Punch

竹葉青酒、青檸汁、五香檸檬草醋、蘇斯利口酒、有氣葡萄酒
Chu Yeh Ching Chiew, Lime Juice, Five Spice Lemongrass Shrub,
Suze, Sparkling Wine

Southern Sidecar

干邑、金桔利口酒、薑汁糖漿、新鮮薑汁
V.S.O.P, kumquat liqueur, ginger syrup and fresh ginger

The Florist

法碼斯氈酒、自家製茉莉花糖漿、湯力水
Widges Gin, homemade jasmine and chinesology floral tea syrup, tonic water

精選啤酒
House Beer

青島

Tsing Tao

汽水
Soft Drinks

可口可樂、零系可樂、雪碧
Coke, Coke Zero, Sprite

果汁
Juice

橙汁

Orange Juice

*葡萄酒選擇或按時令有所更改，如欲查詢更多資訊，敬請垂詢。以上價目均另設加一服務費
*Our wine selections are subject to change, please ask for more details. All prices are subject to 10% service charge



BEVERAGE PACKAGES
席間暢飲套餐

無酒精暢飲套餐 NON-ALCOHOLIC BEVERAGE PACKAGE

兩小時無限暢飲
2 hours free flow

\$188*/per guest

三小時無限暢飲
3 hours free flow

\$288*/per guest

四小時無限暢飲
4 hours free flow

\$388*/per guest

特調無酒精雞尾酒
Special Mockail

The Ruby

紅梅、菠蘿、香橙熱情果
Mixed juice with ginger ale

Chinesology Lemonade

香茅荔枝、有氣礦泉水
Fresh lemongrass and lychee with lemon juice
and top-up with soda water

Herbal Tea

自家製人參烏龍茶、龍眼、紅棗、羅漢果
emade Gingseng Oolong tea, Longan, red dates, monk fruit

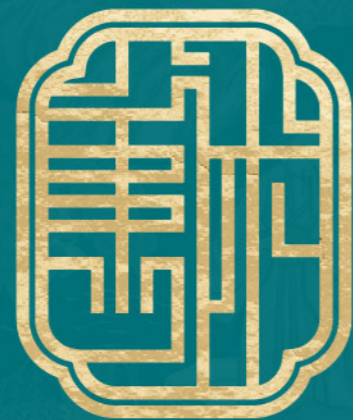
汽水
Soft Drinks

可口可樂、零系可樂、雪碧
Coke, Coke Zero, Sprite

果汁
Juice

橙汁
Orange Juice

*以上價目均另設加一服務費
* All prices are subject to 10% service charge



CHINESOLOGY
唐述

營業時間 OPENING HOURS
MON - SUN, PH : 12NN-3PM, 6-10PM

宴會查詢 EVENT ENQUIRIES

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