



CHINESOLOGY
唐述

CANTONESE ODYSSEY

Weekend Brunch

粵韻飄香週末早午餐



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粵韻飄香週末早午餐

\$648/位 Per Guest

(任飲套餐 Free Flow Drinking Package)

+\$288/位 Per Guest

升級任食 Free Flow Upgrade

花雕糟酒浸鮑魚 (+\$98/位 Per Guest)
Drunken Abalone In 20-years Huadiao

前菜 Appetizer

五代同堂 Five Fortune

| 蔥油帶子 | 20年古越龍山浸鮑魚 |
| 柑橘梅子番茄 |
| 慢煮泡椒蜆子皇 | 鴛鴦醬頭 |
| Chilled Jumbo Scallop With Scallion Oil |
| Drunken Abalone In 20-years Huadiao |
| Italian Tomato Topped With Plum And Citrus Jus |
| Chilled Jumbo Razor Clam With Chili Sauce |
| Marinade Scallion Roselle And Vinegar |

湯品 Soup

花膠螺頭姬松茸嫩竹絲雞
Double Boiled Silkie Chicken Soup
With Sea Conch, Fish Maw
And Matsutake Mushroom

主菜 Main Course

金粟炆龍蝦
Braised Lobster With Sweetie Chestnut

或 OR

蔥香焗鱈魚
Over Baked Cod Fish With Mixed Onion

升級 Upgrade

私房溏心乾鮑魚扣鵝掌
Braised South Africa 33 Heads Premium
Dried Abalone And Goose Web
+\$298/位 Per Guest

另加 Additional

桂花茶煙燻脆皮雞 (半隻)
Smoked Free Range Chicken With
Osmanthus And Oolong Tea Leaf (Half)
+\$328

脆皮海參
Crispy Sea Cucumber
+\$168/位 Per Guest

無限量點心 Free Flow Dim Sum

- 柑橘蝦餃
Steamed Citrus Shrimp Dumplings "Har Gau"
- 魚子燒賣
Steamed Salmon Roe Dumpling
- 海苔小籠包
Shanghai Style Xiao Long Bao With Seaweed
- 翠玉菓子
Steamed Zucchini Dumpling
- 西班牙黑毛豬酥
Baked Iberico Pork In Puff Pastry
- 脆皮蝦春卷
Spring Roll With Shrimp
- 椒鹽脆豆腐
Golden Brick Silky Bean Curd
- 香脆蝦多士
Deep-Fried Shrimp Toast
- 珍珠雞
Steamed Glutinous Rice
- 陳皮魚蓉粥
Fish Congee With 15-Years Tangerine
- XO醬炒腸粉
Stir-Fried Homemade Rice Roll With Chili Sauce
- 銀芽雞絲兩面王
Crispy Noodle Topped With Shredded Chicken

無限量甜品 Free Flow Dessert

- 貴妃玉露
Stewed Pink Guava With Pomelo And Konjac
- 陳皮紅豆沙
Red Bean Soup With Dried Tangerine Peel And Lotus Seeds
- 熱情果凍糕
Passion Fruit Pudding
- 懷舊白糖糕
Traditional Sugar Sponge Cake
- 即焗蛋撻
Oven Baked Egg Tart
- 奶黃千層糕
Steamed Cantonese Sponge Cake With Caramel
- 薑汁糕
Homemade Ginger Pudding
- 微甜薏米糕
Homemade Pearl Barley Pudding
- 脆皮炸鮮奶
Crispy Milk Curd