



CHINESOLOGY

唐述

## 秋冬廚師推介 Winter Chef Special

富貴羊腩煲

Braised Traditional Lamb Belly With Fish Maw

\$1,388/份 (8位用)

三天前預訂 Pre-Order 3 Days In Advance

雙冬羊腩煲

Braised Traditional Lamb Belly In Casserole

\$888/份 (8位用)

三天前預訂 Pre-Order 3 Days In Advance

家燒東海黃花魚

Braised Yellow Croaker With Superior Soy Sauce

\$788/份

八寶脆皮雞糯米飯

Eight Treasure: Crab Meat, Dried Scallop, Preserved Sausage, Salty Egg Yolk, Lotus Seed, Scallion, Preserved Vegetables, Celery, Glutinous Rice

\$688/份

唐述小炒王

Stir-fried Chinese Chive Flowers with Squid and Dried Shrimps

\$438/份

黃水晶蝦球.椰皇蛋白

Steamed Tiger Prawn With Young Coconut And Peach Gum Jelly

\$168/份 (兩位起)

酥炸生蠔配柑桔汁

Deep-Fried Jumbo Oyster With Homemade Citrus Dressing

\$138/隻 (兩位起)

黃金銀魚仔

Deep-Fried Anchovy With Salty Egg Yolk

\$118/份