

臻选前菜

Portion/例

Appetizers

椒麻拌鲜鲍 	148
Marinated abalone, chilli sauce	
15年山西老醋拌海蜇头  	136
Marinated wasabi jelly fish head	
五香麻辣酱牛肉	128
Braised beef shank, five spice & chilli sauce	
蒜泥红油白切羊肉	118
Poached lamb, garlic chill sauce	
渔家酱烤马友鱼	98
Roasted threadfin fish, superior soya sauce	
炆拌鲟龙筋 	68
Marinated sturgeon tendon, chilli sauce	
牛肉芝士生菜沙拉	68
Dried beef lettuce salad	
雪绒芝士贝贝南瓜	48
Steamed baby pumpkin, caramel, cheese	
百香果梅汁有机小番茄	48
Cherry tomato, passion fruit & plum sauce	
乾隆白菜 	48
Qianlong cabbage	

乾隆白菜: 相传乾隆在游历江南之时, 品尝到一道用花生麻酱凉拌最鲜嫩白菜心的菜肴, 白菜有“百财”之意, 为国库充盈, 同时平凡朴素彰显出乾隆简朴而勤政爱民之心, 麻酱细腻和菜心甜美口感相得益彰, 圣心大悦, 随赐名“乾隆白菜”

Qianlong Cabbage: Legend has it that during Emperor Qianlong's travels in Jiangnan, he savored a dish of tender cabbage hearts dressed in creamy peanut sesame sauce. The dish, symbolizing "abundant wealth" (百财), not only delighted the emperor with its harmonious blend of rich sauce and natural sweetness but also moved him with its profound meaning, reflecting both the prosperity of the empire and his own simplicity and dedication to his people. He was so impressed that he bestowed the name "Qianlong Cabbage".

舞动金炉香未歇, 尊前歌舞酒纵横


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传统北京片皮鸭

Whole/只
Half/半只

Traditional Peking Roasted Duck

唐·香酥嫩烤鸭（鱼子酱） 

Tang . Roasted Peking Duck with caviar (whole/half)

788/398


唐·香酥嫩烤鸭

Tang. Roasted Peking duck (whole/half)

688/344

烤鸭的历史可追溯至南北朝时期（公元420年—589年），兴盛于明太祖朱元璋（公元1368年—1398年）期间，并随着明朝迁都传入北京，最初是皇室独享的珍馐美饌。到了清代嘉靖年间，这道佳肴才逐渐传入民间，成为大众舌尖上的传奇。鸭香四溢、皮酥肉嫩，无论是淑女钟爱的蘸白糖吃法，还是经典的甜面酱搭配方式，这道传承千年的美味，必将让您回味无穷。

The history of Peking Duck dates back to the Northern and Southern Dynasties (420–589 AD) and reached its peak fame during the reign of Emperor Zhu Yuanzhang (1368–1398 AD) of the Ming Dynasty. It was introduced to Beijing following the imperial court's relocation, initially reserved as a delicacy for royalty. During the Jiajing period of the Qing Dynasty (1796–1820AD), this exquisite dish gradually made its way to the public, becoming a culinary legend. With its aromatic flavor, crispy skin, and tender meat, whether enjoyed with a touch of sugar, favored by elegant ladies, or paired traditionally with sweet bean sauce, this time-honored delicacy is sure to impress you.


唐·脆皮乳鸽皇（每日限量） 

Tang. Crispy pigeon (daily limited)

108

您任选烹调方法

With your choice of cooking method

四川大红袍焗 
唐·脆皮烧鹅皇

Baked in Sichuan red pepper
Deep fried crispy pigeon

只选用14天乳鸽，用数十种秘制的香料腌制4小时入味，再经过，烫皮，风干，挂皮水，反复三次的扫浆风干后，用油低温浸熟最后用180度的油温炸至表皮金黄酥脆，肉嫩多汁，为唐堂一绝。

Using 14 days baby pigeon only, marinated for 4 hours with a blend of dozens of secret spices to infuse flavor. The preparation involves a meticulous process: scalding the skin, air-drying, and coating with a special glaze, repeated three times for optimal results. The pigeons are then cooked through low-temperature oil immersion and finally fried at 180°C to achieve a golden, crispy skin while retaining a tender, juicy meat.

舞动金炉香未歇，尊前歌舞酒纵横

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潮州卤水及明炉烧味

Portion/例

Marinated & Barbecued

潮州卤水48月老鹅头 (只/半只) 	1380/690
Marinated,48-months Chenghai goose head (whole/half)	
潮州卤水拼盘 	368
Combination of marinated goose palm, goose wing, goose meat,goose gizzard,tofu	
白切葵香鸡 (只/半只)	236/118
Poached sunflower chicken (whole/half)	
脆皮蒜香鸡 (只/半只)	236/118
Deep fried crispy sun flower chicken, garlic, sand ginger (whole/half)	
潮州卤水老鹅掌	168
Marinated goose palm Chaozhou style	
潮州卤水鹅粉肝 	132
Marinated goose liver Chaozhou style	
老香黄和牛叉烧 	388
Barbecued wagyu beef, pineapple	

潮汕老香黄加入秘制叉烧酱中腌制和牛牛肉4小时，采用广式叉烧的工序，松针，冲水，腌制，反复炭烤挂糖，在搭配凤梨，点缀老香黄，入口清新解腻，牛肉松软爆汁，此菜是主厨将潮汕元素融入到经典菜式中也是首创的一道招牌菜。

Using aged Chaozhou budda's hand citrus infused into a secret char siu marinade, Wagyu beef is marinated for 4 hours and prepared following the Cantonese traditional method. Includes needling the meat, rinsing, marinating, repeated charcoal roasting, and glazing with sugar. It is then paired with pineapple and garnished with aged calamondin for a refreshing and balanced flavor. The beef is tender, juicy, and bursting with mixed citrus flavor.

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汤羹

Person/位

Soup

松茸菌炖花胶汤 	428
Double boiled fish maw soup, matsutake mushroom	
功夫松茸螺头汤	228
Tang. Double boiled sea conch soup, matsutake mushroom	
羊肚菌鸡汤炖辽参 	198
Double boiled chicken soup, sea cucumber, morel mushroom	
滋补天麻炖鱼皇	98
Double boiled fish soup with Chinese herbs	
手拆黄鱼羹	88
Wild yellow croaker soup Shunde style	
潮州咸柠檬炖鸭汤	78
Double boiled duck soup, Chaozhou salty lemon	
酸辣羹 	68
Hot & sour soup, tofu	

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四海珍品

Person/位

Dried abalone, Sea cucumber, fish maw, bird's nest

唐·佛跳墙

998

Tang. Buddha jump over the wall, chicken broth, abalone, dried scallop

“坛启荤香飘四邻，佛闻弃禅跳墙”佛跳墙据传起源清代同治年间的福建，鲍鱼，海参，瑶柱，鱼翅，花胶，鸡肉等数十种名贵食材，分别单独烹饪加工，并佐以鲍汁经数小时文火慢炖，营养丰富，异香扑鼻。

With the jar opened, the savory aroma wafts through the neighborhood, tempting even the Buddha to abandon meditation and leap over the wall." Buddha Jumps Over the Wall originated in Fujian during the Qing Dynasty. This luxurious dish features dozens of premium ingredients such as abalone, sea cucumber, dried scallops, fish maw, and shark's fins, each meticulously prepared separately. They are then simmered together with abalone sauce over a slow fire for several hours, resulting in a dish that is both highly nutritious and irresistibly fragrant.

蚝皇扣4头南非南非吉品干鲍

1388

Braised superior whole dried abalone with oyster sauce (4 heads)

蚝皇扣10头南非吉品干鲍

728

Braised whole dried abalone with oyster sauce(10 heads)

蚝皇扣30头南非吉品干鲍拼辽参

378

Braised whole abalone (30 heads), sea cucumber

花胶

Fish maw

6头湛江赤嘴花胶公（原幅）

5888

Premium Zhanjiang fish maw (portion)

4头非洲黄花胶

428


Africa fish maw

您任选烹调方法

With your choice of cooking

蚝皇扣 

Braised with superior oyster sauce

酸辣蟹肉烩 

Braised with crab meat hot&sour sauce

山西小米皇煮

Braised with Shanxi millet

炖汤

Double boiled with superior chicken soup

唐堂特选五大名胶之一的湛江赤嘴，以其高含量的胶原蛋白和零脂肪的特性而闻名。其丰富的营养成分有助于促进细胞再生，加速身体恢复，同时对改善肌肤弹性、延缓衰老具有显著效果。

Tang Town carefully chosen Zhanjiang fish maw which is one of the top premium fish maws, prized nutritional delicacy renowned for its high collagen content and zero fat. Its rich nutrients support cell regeneration, accelerate body recovery, and significantly improve skin elasticity while delaying signs of aging.

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辽参

Sea cucumber

Person/位


您任选烹调方法

With your choice of cooking method

50头刺参

Premium sea cucumber 50 heads

328

菌皇汁烧 
葱烧

Braised with mushroom sauce
Braised with shallot

60头辽参

Sea cucumber 60 heads

198


山西小米皇煮
炖汤

Braised with Shanxi millet
Double boiled with chicken soup

惠安燕盏

Huian Bird's Nest

458

红烧燕窝 
20年陈皮蜂蜜炖
杏仁露炖
枇杷红枣枸杞炖

Braised bird nest
Double boiled with 20 years tangerine peel, honey
Double boiled with almond soup
Double boiled bird's nest, mixed red jujube, wolfberry

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特色活海鲜类

KG/公斤

Live Seafood



您任选烹调方法

With your choice of cooking method

东星斑 1450
Star grouper

清蒸 Steamed
凤城米露浸  Poached in congee soup
XO 酱炒球 Stir-fried with XO sauce
9年鲜百合桑拿蒸  Steamed with 9 years fresh lily
川式水煮  Poached with chilli & pepper, Sichuan style
酸菜煮 Poached with sour pickled vegetables, Sichuan style



老虎斑 396
Grouper

清蒸 Steamed
陈坛剁椒蒸  Steamed with diced chilli
XO 酱炒球 Stir-fried with XO sauce
川式水煮  Boiled with chilli & pepper Sichuan style
酸菜煮 Poached with pickled vegetables, sour & chilli, Sichuan style


斑马皮皮虾 1288
Mantis shrimp

椒盐 Stir-fried with fragrant garlic & pepper
熟醉 (提前预定) Cooked and marinated with wine sauce (reserve in advance)

澳洲龙虾 1000
Australian lobster

麦香炒  Stir-fried with crispy garlic, oats
蒜茸蒸 Steamed with minced fragrant garlic
龙腾四海 Sauteed lobster, steamed egg, caviar
金不换普宁豆酱焗 Baked with Puning soyabean, basil
川式水煮  Poached in chilli oil, Sichuan style
刺身 Sashimi

波士顿龙虾 760
Boston Lobster

稻香黑松露焗  Baked with black truffle, orzo pasta
台州手工年糕烧 Braised with handmade glutenous rice cake

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KG/公斤



小青龙
Baby lobster

900

蒜茸蒸 Steamed with fragrant garlic
花雕芙蓉蒸 Steamed with egg, huadiao wine
上汤芝士焗 Baked with cheese, superior chicken broth
酸辣豆面烩  Braised bean noodle, hot & sour sauce

阿拉斯加帝皇蟹
Alaskan king crab

1388

避风塘 Stir-fried with fragrant garlic, pepper
蒜蓉蒸 Steamed with minced fragrant garlic
花雕芙蓉蒸 Steamed with egg white and Huadiao wine
砂锅焗  Baked in clay pot
鸡汤过桥  Boiled in superior chicken soup
豆浆浸 Boiled in soya bean soup


膏蟹
Roe crab

598

金不换普宁豆酱焗 Baked with Puning soya bean
X.O酱粉丝砂锅焗 Baked with vermicelli, XO sauce in clay pot
姜葱炒 Stir-fried with garlic, shallot


黑金鲍
New Zealand black abalone

1588

XO 酱炒 Stir-fried with X.O sauce
鸡汤过桥 Boiled in superior chicken soup
潮州菜脯金不换炒  Stir-fried with Chaozhou preserved raddish, basil

象拔蚌
Geoduck

1388

鸡汤过桥 Boiled in superior chicken soup
XO 酱炒 Stir-fried with XO sauce
潮州菜脯金不换炒  Stir-fried with Chaozhou preserved raddish, basil

响螺
Conch

858

XO 酱炒 Stir-fried with X.O sauce

甲鱼
Turtle

788

红煨 Braised with superior chilli sauce
焖鸡 (提前预定) Simmered with chicken (reserved in advance)
生炒 Stir-fried with ginger

海鲜类

Portion/例

Seafood

金汤酸菜鱼 Poached sliced grouper with preserved cabbage	298
川椒沸腾鱼 🍴 🌶️ Poached grouper, Sichuan chilli, pepper	298
黑松露炒黑虎虾球 🍴 Stir-fried tiger prawn, truffle	258
潮州菜脯金不换炒鲜鲍 Stir-fried fresh abalone with Chaozhou preserved raddish, basil	258
XO酱淮山云耳炒带子 Stir-fried scallop with Chinese yam, XO sauce	198
秘制宫保虾球 🌶️ Sauteed prawn, pepper, chilli soya sauce	168
手打潮州墨鱼丸煮菜胆 Braised cabbage with hand made squid ball in chicken broth	158
金钩瑶柱主厨手工豆腐煲 🍴 Braised hand made tofu in clay pot, dried shrimps, dried scallop	128
酸辣蟹粉烩豆面 (位) 🌶️ Braised soya bean noodle with crab roe, chilli sour sauce (person)	98
潮州乌榄豉酱蒸石斑鱼 (位) Streamed grouper with Chaozhou preserved raddish sauce (person)	98
鬼马咕嚕虾 Sauteed prawn with sweet sour sauce	88
有机千岛湖鱼头 (只/半只) Thousand island organic fish head (whole/half)	888/458

您任选烹调方法

剁椒蒸 🌶️
泡饼(提前2小时预定)

With your choice of cooking method

Steamed with Sichuan chilli
Braised organic thousand island fish head with pancake(2 hours in advance)

牛, 羊, 禽类

Beef, Lamb, Poultry

Portion/例

金不换黑椒炒A5雪花和牛粒 	798
Stir-fried A5 wagyu with basil, black pepper	
云椒煎A5雪花和牛  	798
Pan-fried A5 wagyu, Yunnan chilli	
潮州咸菜炒和牛肉 (例)	268
Stir-fried beef with pickled vegetable Chaozhou style	
粉盐煎A5雪花和牛扒 (位) 	258
Pan-fried A5 wagyu beef (person)	
潮州胡椒啫鲜牛肉 	198
Braised beef Chaozhou pepper in clay pot	
川椒香辣水煮鲜牛肉 	198
Poached beef, Sichuan chilli, pepper	
香茜双葱爆羊肉	148
Stir-fired lamb with shallot, scallion	
黑松露啫鸡	148
Braised chicken with black truffle in clay pot	
香煎澳洲羊排 (位)	128
Pan-fried lamb chop (person)	
川式辣子鸡 	128
Deep fried chicken, peanut, Sichuan chilli	
川式麻婆豆腐 	78
Poached beef, tofu in chilli oil chicken broth	

舞动金炉香未歇, 尊前歌舞酒纵横

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蔬菜类

Portion/例

Vegetable

您任选烹调方法

With your choice of cooking method

芦笋

Asparagus

68

鲜百合桃仁炒
清炒



Stir-fried with lily, fresh peach kernel
Sauteed

西兰花

Broccoli

68

蒜蓉炒
清炒

Stir-fried with garlic
Sauteed

生菜

Lettuce

68

蚝油
虾酱炒
椒丝腐乳炒

Sauteed with oyster sauce
Sauteed with shrimp paste
Sauteed with fermented tofu

娃娃菜

Baby cabbage

68

醋溜
上汤

Sauteed with vinegar sauce
Poached with chicken broth

菠菜

Spinach

68

上汤
清炒

Poached with chicken broth
Sauteed

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Portion/例

芥兰 Kale		68
姜汁炒	Sauteed with ginger sauce	
虾酱砂锅啫 	Sauteed with shrimp paste in clay pot	
菜心 Chinese cabbage		68
拍蒜生炒	Sauteed with fragrant garlic	
土豆 Potato		68
酸辣炒 	Sauteed with vinegar sauce	
豆角 String beans		68
榄菜牛菘炒	Sauteed with minced beef, preserved green mustard	
茄子 Eggplant		68
咸鱼茄子煲	braised in clay pot, salty fish	

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主食

Portion/例

Rice, noodle, congee, Dumplings

潮州砂锅海鲜粥 Braised assorted seafood, congee in clay pot	198
潮州炒饭 Fried rice, baby abalone, shrimps, egg, vegetable Chaozhou style	168
黑松露鹅肝炒饭  Fried rice, black truffle, goose liver	188
大葱牛肉水饺 Handmade beef and chive dumplings	88
头抽干炒牛肉河粉  Fried Beef, rice noodle, superior soy sauce	88
豉油皇炒面 Pan fried noodle with oyster sauce	78
红烧手工牛肉面 (位) Braised diced beef in handmade noodle soup (person)	58
潮州手打墨鱼丸汤米粉 (位) Chicken noodle soup with hand made squid ball (person)	48
鸡汤鲜虾云吞 (位) Chicken Yuntun in chicken broth (person)	48

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点心

Portion/例

Dim sum

黑椒牛仔骨 Steamed beef rib, black pepper sauce	88
黑椒香煎和牛包 Pan fried wagyu bun, black pepper	88
香脆鲜虾红米肠  Steamed crispy red rice shrimp dumpling	68
玲珑金鱼饺  Steamed shrimp dumpling	58
酱皇蒸凤爪 Steamed chicken feet, board bean sauce	58
虾饺烧卖菌菇饺(点心拼盘) Steamed shrimp dumpling, Mushroom dumpling Siew mai (Dim sum platter)	58
鸡脯咸水角 Deep fried chicken dumpling	48
带子风眼饺 Steamed dumpling, scallop, squid	48
芋丝炸春卷 Deep fried shredded taro spring roll	48

甜品

Portion/例

Deserts

天鹅榴莲酥 	98
Fried durian pastry	
燕窝鲜奶挞 (2只起售) 	88
Baked bird's nest egg tart (minimum order 2 pieces)	
奶皇流沙包 	58
Steamed salted egg yolk bun	
酥皮蛋挞	48
Baked egg tart	
杨枝甘露 (位)	38
Chilled sago cream with mango and pomelo (person)	
20年陈皮红豆沙汤圆 (位)	38
Glutenous rice dumpling in red bean soup, 20 years aged tangerine peel (person)	

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