



T'ANG  
COURT

## 時令推介 SEASONAL SPECIALTIES

紅葉白露筍涼伴南非鮑魚 Chilled South Africa abalone with white asparagus and jelly fish	每位 Per person \$350
魚湯白露筍鮮斑球 Sliced grouper with white asparagus, Chinese celery and straw mushrooms in fish soup	每位 Per person \$280
羊肚菌桃膠燉鮮雞 Double-boiled peach gum with morel mushrooms, Yunnan ham and chicken soup	每位 Per person \$280
阿拉斯加蟹肉白露筍羹 Stewed Alaskan crab meat with white asparagus, bean curd and egg white soup	每位 Per person \$280
荷香欖菜星斑球蒸腸粉 Steamed sliced grouper with kale borecole and rice flour rolls	每位 Per person \$280
白露筍黃耳如意龍蝦球 Stir-fried sliced lobster with white asparagus, yellow and brown fungus	每隻 Per piece \$1380
鮮蟹肉扒白露筍 Stewed crab meat with white asparagus	\$580
鴛鴦露筍炒蝦球帶子 Sautéed prawns and scallops with green and white asparagus	\$580
香菇烏豆炆和牛臉頰 Braised beef cheek with black bean and mushrooms in casserole	\$480
鮑汁鹿筋花菇素千層 Stewed deer tendon with black mushrooms, bean curd skin and abalone sauce	\$480
摩利菌黑蒜炆雞 Braised sliced chicken with morel mushrooms, black garlic and straw mushrooms	\$380
香燒琵琶乳鴿 Roasted pigeon	每隻 Per piece \$260

加一服務費  
A 10% service charge will be added to your bill

為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。  
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.