



## DIM SUM & DIAN XIN

Steamed Abalone and Pork Dumpling with Caviar (Per Piece) \$98

Steamed Shanghai 'Xiao Long Bao' with Lobster Bisque (Per Piece) \$98

Crispy Rice Tart with Abalone (Per Piece) \$98

Steamed Rice Flour Rolls filled with Assorted Seafood Crisp \$128

Steamed Scallop Dumplings with Black Garlic \$99

Steamed Lobster Dumplings with Crab Meat \$99

Deep-fried Rice Paper Rolls with Garoupa and Pumpkin \$99

Steamed Shrimp Dumplings with Bamboo Shoot \$80

Steamed Pork Dumplings with Crab Roe \$80

Steamed Beef Balls Wrapped with Tofu Sheet \$60

Traditional Steamed Barbecued Pork Buns \$60

Deep-fried Glutinous Rice Dumplings with Pork and Black Mushroom \$60

Pan-fried Turnip Cakes with Preserved Meat \$60

Baked Puff Pastries filled with Barbecued Pork and Apple Puree \$60

Deep-fried Spring Rolls filled with Roasted Goose and Preserved Vegetable \$60

Steamed Fungus and Vegetable Dumplings \$60

Steamed Crystal Dumplings filled with Assorted Mushroom \$60

Deep-fried Vegetarian Dumplings Coated with Taro Crust \$60

Steamed Buns with Assorted Vegetable and Black Mushroom \$60

Baked Puff Pastries filled with Yunnan Ham and Scallion \$60

Pan-fried Pork Dumplings filled with Chinese Chives \$60

Pan-fried Shanghai Pork Buns \$60

Baked Puff Pastries filled with Turnip \$60

Pan-fried Minced Beef Cakes \$60

Deep-fried Sichuan Wontons with Spicy Sauce \$60

Deep-fried Chinese Chives Buns \$48

A discretionary service charge of 10% will be added to the total bill. Thank You.



## CHINESE TAPAS

Marinated Sea Cucumber with Sichuan Peppercorn	\$128	Baby Spinach tossed with Sesame Sauce	\$68
Marinated OX Tripe Shred with Chili Oil	\$98	Tofu Sheet with XO Chili Sauce	\$68
Smoked Mandarin Fish with "Long Jing" Tea	\$98	Pickled Turnip Slice	\$68
Marinated Fresh Mushroom	\$88	Bean Curd topped with Preserved Egg and Pork Floss	\$68
Handcrafted Noodle with Sichuan Chili Sauce	\$88	Marinated Chinese Yam with Plum Sauce	\$68
Marinated Seaweed with Sichuan Chili Sauce	\$88	Roasted Sliced Potato with Sesame	\$68
Spicy Assorted Mushroom with Sichuan Peppercorn	\$68	Pan-fried Hangzhou Pepper with Black Bean Sauce	\$68
Tofu Sheet Roll filled with Assorted Mushroom	\$68	Deep-fried Carp Fish Ball with Crispy Rice	\$68
Marinated White Bitter Melon with Pomelo Sauce	\$68	Deep-fried Crispy Bean Curd with Spicy Salt	\$88
Marinated Cordyceps Flower with Garlic	\$68	Deep-fried Crab Meat and Cheese Coated with Taro Crust	\$98
Marinated Egg Plant with Sesame Sauce	\$68	Deep-fried Whitebait with Garlic Butter	\$98
Pork Belly Roll with Mashed Garlic and Chili Oil	\$68	Deep-fried Crispy Frog Leg with Spicy Salt	\$98

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## APPETIZER & BARBECUE

Traditional Beijing Roasted Duck (Per Piece)	1 Course	\$638
*Advance Order Required	2 Courses	\$688
Roasted Suckling Pig with Black Truffle		\$328
China Tang Signature Barbecued Pork		\$288
Smoked Chicken with “Long Jing” Tea Leaves	Half	\$268
	Whole	\$498
Silky Chicken with Sichuan Peppercorn and Chili Oil		\$148
Marinated Sliced Goose in Chiu Chow Style		\$238
Marinated Goose Liver in Chiu Chow Style (Per Piece)		\$98
Roasted Pigeon Leg stuffed with Preserved Meat (Per Piece)		\$98
Deep-fried Langoustine on Toast (Per Piece)		\$198
Marinated Fresh Abalone in Spiced Soy Sauce (Per Piece)		\$128
Premier Jelly Fish Tossed with Wasabi Soy Sauce		\$198
Grilled Honey Glazed Eel with Osmanthus		\$188
Deep-fried Shrimp Ball with Salted Egg Yolk		\$108
Chilled Premier Crab in Chiu Chow Style (Per Piece)		Market Price

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## DRIED SEAFOOD

Braised Premium Fish Maw with Abalone Sauce (Per Piece)	—————	\$1,288
Braised Fish Maw And Sea Cucumber Stewed with Abalone Sauce (Per Person)	———	\$988
Braised “Yoshihama” Abalone with Premium Oyster Sauce 20 Heads	———	\$1,888
Braised Japanese Abalone with Premium Oyster Sauce 10 Heads	———	\$2,288
Braised South African Abalone with Premium Oyster Sauce 3 Heads	—————	\$788
4 Heads	—————	\$488
Braised Sea Cucumber with Pomelo Peel and Shrimp Roe (Per Person)	—————	\$328
Braised Sea Cucumber with Millet (Per Person)	—————	\$298
Sautéed Sea Cucumber with XO Sauce (Per Person)	—————	\$298
Sautéed Sea Cucumber with Onion, Peking Scallion and Spring Onion	———	\$298
Braised Imperial Bird’s Nest Stuffed in Bamboo Pith (Per Person)	—————	\$598
Braised Imperial Bird’s Nest Stuffed with Bamboo Pith and Morel Mushroom (Per Person)		\$238
* Advance Order Required		
Braised Imperial Bird’s Nest with Minced Chicken and Ginkgo Nut	———	\$498
Pan-fried Imperial Bird’s Nest with Crab Meat in Egg White	—————	\$328



## SOUP

Buddha Jump Over The Wall (Per Person) ————— \$1,888

\* Advance Order Required

Double-boiled Snow Goose Soup with Cordycep (Per Person) ————— \$688

Double-boiled Fish Maw Soup with Matsutake Mushroom and Conch (Per Person) ——— \$368

Double-boiled Fish Maw Soup with Black Mushroom and Heart of Green (Per Person) — \$298

Double-boiled Clear Broth with Bamboo Pith and Morel Mushroom (Per Person) \$168

Braised Shredded Chicken Soup with Fish Maw and Conpoy (Per Person) ——— \$168

Double-boiled Pork Shin Soup with Cordycep Flower (Per Person) ——— \$128

Double-boiled Pig's Lung Soup with Almond (Per Person) ————— \$128

Sir David Hot and Sour Soup (Per Person) ————— \$128

Sweet Corn Soup with Crab Meat (Per Person) ————— \$108

Spinach Cream Soup with Wild Mushroom (Per Person) ————— \$108



## SEAFOOD

Simmered Garoupa Fillet in Sichuan Chili and Chili Oil	\$438
Pan Fried Cod Fillet with Premium Soy Sauce	\$398
Steamed Garoupa Roulade with Millet and Pumpkin Sauce	\$328
Wok-fried Minced Lobster served with Lettuce	\$328
Wok-fried Crystal King Prawn (Per Piece)	\$298
Sautéed Shrimp with “Long Jing” Tea Leaves	\$368
Wok-fried Prawn with Wasabi Sauce	\$328
Sautéed Prawn with Cashew Nut and Bell Pepper	\$328
Steamed Crab Claw on Winter Melon Curd (Per Piece)	\$298
Baked Crab Meat in Shell (Per Piece)	\$168
Deep-fried Crab Claw with Shrimp Mousse and Crispy Rice (Per Piece)	\$168
Baked King Scallop with Shrimp Paste in Portugese Sauce (Per Piece)	\$198
Deep-fried Scallop Coated with Taro Crust	\$298

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## POULTRY

Hangzhou Vagabond Chicken (Per Piece) ————— \$688

\* Advance Order Required

China Tang Signature Chicken *Half* ————— \$268

*Whole* \_\_\_\_\_ \$498

Roasted Crispy Chicken	Half	_____	\$268
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*Whole* \_\_\_\_\_ \$498

Traditional Baked Chicken with Rock Salt *Half* ————— \$268

*Whole* \_\_\_\_\_ \$498

Braised Chicken Fillet with Black Truffle and Wild Mushroom ————— \$238

Deep-fried Chicken Fillet with Almond in Lemon Sauce ————— \$188

Sautéed Chicken Fillet with Black Bean Sauce \_\_\_\_\_ \$188

Wok-fried Diced Chicken with Dried Chili, Garlic and Peanut ————— \$188

Deep-fried Duck Fillet Coated with Taro Crust \_\_\_\_\_ \$268

Wok-fried Pigeon Fillet with Mushroom and Dried Halibut ————— \$188

Roasted Crispy Pigeon (Per Piece) ————— \$68



## MEAT

Wok-fried Sliced Berkshire Pork with Hangzhou Pepper and Black Bean	\$188
Steamed Pork Rib with Flour and Garlic	\$188
Braised Pork Spare Rib with Chinese Hawthorn Sauce	\$188
Crispy Pork Fillet with Pineapple and Ginger in Sweet and Sour Sauce	\$188
Sautéed Sliced Berkshire Pork with Pepper and Chili	\$168
Braised Pork Belly with Pumpkin in Casserole	\$168
Stewed Wagyu Beef with Onion, Peking Scallion and Spring Onion (Per Person)	\$298
Roasted Wagyu Short Rib with Dried Chili and Peppercorn	\$598
Wok-fried Diced Wagyu Beef with Black Pepper and Crispy Garlic	\$498
Wok-fried Slice Wagyu Beef with Wild Mushroom and Chinese Yam	\$428
Wok-fried Beef Tenderloin with Sweet and Sour Sauce	\$288
Simmered Beef Tongue in Sichuan Chili and Chili Oil	\$238
Double-boiled Beef Brisket and Turnip in Clear Broth	\$198
Deep-fried Crispy Beef Brisket	\$198
Roasted Lamb Chop with Sea Salt	\$398
Wok-fried Spicy Diced Lamb with Cumin and Pepper	\$188

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## VEGETARIAN

Sautéed Assorted Vegetable and Mushroom in Whole Baby Pumpkin (Per Person)	—	\$98
Steamed Layered Bean Curd Sheet with Black Truffle	—————	\$238
Sautéed String Bean, Egg Plant and Bean Curd with Preserved Bean Curd	—	\$188
Bean Curd Sheet Dumpling filled with Fungus and Mushroom	—————	\$188
Wok-fried Chinese Yam and Assorted Vegetable in Crispy Basket	—————	\$168
Braised Bean Curd Stick with Ginkgo Nut	—————	\$168
Braised Bean Curd with Preserved Vegetable in Casserole	—————	\$148
Wok-fried Vermicelli and Diced Vegetable with Chili Paste	—————	\$148
Braised Seasonal Vegetable with Premium Shiitake Mushroom	—————	\$198
Wok-fried String Bean with Termite Mushroom	—————	\$188
Scrambled Egg White and Tomato on a bed of Layered Bean Curd	—	\$168
Braised Bean Curd with Shrimp Roe	—————	\$168
Deep-fried Bean Curd in Salty Egg Yolk with Steamed Egg White Batter	—	\$168
Braised Tianjin Cabbage with Cream Sauce and Goji Berry	—————	\$148
Braised Pomelo Peel in Abalone Sauce	—————	\$98

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## RICE & NOODLES

Steamed Rice with Pork Gravy and Whole Abalone (Per Person)	\$168
Fried Rice with Shrimp Family	\$238
Braised Fried Rice with Shrimp and Sliced Chicken in Tomato and Béchamel Sauce	\$238
Fried Rice with Spicy Minced Pork and Pickled Vegetables	\$168
Braised Inaniwa Udon with Shredded Abalone, Fish Maw and Sea Cucumber (Per Person)	\$198
Braised E-Fu Noodle with Langoustine (Per Person)	\$198
Handcrafted Dan Dan Noodle (Per Person)	\$58
Braised E-Fu Noodle with Crab Meat and Crab Roe	\$238
Pan-fried Crispy Noodle with Shredded Chicken and Garlic	\$198
Braised Egg Noodle with Berkshire Pork, Ginger and Spring Onion	\$198
Wok-fried Rice Noodle with Seafood, Ginger, Chili and Garlic	\$238
Braised Rice Noodle with Black Truffle and Wild Mushroom	\$238
Wok-fried Vermicelli with Minced Pork and Celery	\$188
Chiu Chow Congee with Garoupa Fillet (Per Person)	\$188
Chicken Congee with Abalone (Per Person)	\$168

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