Tang Signature Dishes 厨师精选

	CNY 元
Pork Soup with Black Garlic	188
黑蒜炖唐排	
Chicken Soup with Polygonate	168
乌鸡龙骨汤	
Pigeon with Ginkgo Nuts	168
白果红枣炖鸽	
Wuxi Pork Spare Ribs	108
无锡排骨	
Crispy Fried Oyster	108
脆炸生蚝	
Baked Chicken with Onion and Garlic in Clay pot	128
啫啫鸡煲	
Wok Fried Wagyu Beef with Black Garlic and Mushroom	268
黑蒜菌菇和牛粒	
Boneless Carp	98
(Steamed / Steamed with Fermented Soybean Sauce)	
清蒸/豉汁蒸去骨鲫鱼	

Chinese Appetizers & BBQ 中式凉菜烧味

	CNY 元
Five Spice Smoked Fish	98
五香熏鱼	
Spicy Steamed Chicken	108
川味口水鸡 🎐	
Marinated Jelly Fish in Dark Vinegar	108
老醋蛰头 🎐	
Boiled Mutton	118
白切羊肉	
Marinated Boneless Chicken Feet with Sichuan Pepper	98
藤椒脱骨凤爪	
Marinated Tofu Layers	78
卤水千张	
Marinated Crispy radish	78
酱香萝卜	
Marinated Crispy Cucumber	78
脆爽乳瓜皮	
Marinated Black Fungus with Spring Onion	78
葱香黑木耳	
Marinated Cherry Tomato with Flavored Plum	78
话梅圣女果	
Sour and Spicy Baby Cabbage	78
酸辣泡娃娃菜	
Lotus Root Stu ed with Glutinous Rice and Osmanthus	88
杜花糯米莲藕	

Chinese Appetizers & BBQ 中式凉菜烧味

CNY | 元

Roasted Suckling Pig	Portion 228 / Half 698
脆皮乳猪	份228 /半698
Roasted Goose	Portion 148 / Half 388
明炉烧鹅	份148 /半388
Assorted Barbecued Platter	248
烧味拼盘	
Marinated Meat Combination	248
卤水拼盘	
Marinated Goose Web	248
卤水鹅掌亦	
Roasted Crispy Pigeon	98
脆皮乳鸽	
Crispy Hainanese Chicken Coated with Sesame	Portion 178 / Half 358
古铜麻香鸡	半178 /只358
Poached Hainanese Wenchang Chicken	Portion 178 / Half 358
白切文昌鸡	半178 / 只358
Barbecue Signature Lberico Char Siew	118

蜜汁叉烧肉

Selections of Precious Seafood 精选鲍参肚

	CNY 元
Braised Sea Cucumber with Abalone Sauce	388
鲍汁扣辽参	
Braised Sea Cucumber with Millet	388
黄焖小米辽参	
Braised Fish Maw with Abalone Sauce	888
鲍汁扣花胶皇(3头)	
Braised Abalone and Goose Web with Oyster Sauce	168
蚝皇原汁鲜鲍扣鹅掌 (5头)	
Braised Abalone and Goose Web with Abalone Sauce	888
鲍汁鹅掌扣糖心鲍 (10头)	
Braised Brid's Nest with Crab Meat	588
解内伦它抗。	

Soup 汤羹盅

	CNY 元
Daily Signature Soup	78
每日老火例汤	
Seafood and Braised Tofu Soup	108
海皇豆腐羹	
Spicy and Sour Soup	88
酸辣汤 🎐	
Double Boiled Chicken Soup with Coconut and Matsutake Mushroom	128
椰皇松茸炖老鸡	
Areca Flower and Duck Soup	98
槟榔花炖水鸭	
Double Boiled Fish Maw with Dried Scallop and Bamboo Piths	268
瑶柱竹苼炖花胶	
Double Boiled Sea Cucumber with Matsutake	388
松茸炖关东辽参	
Braised Pork with Sea Conch and Morel	218
羊肚菌螺头炖赤肉	
Double Boiled Wild Mushroom Soup	108
野山珍菌汤	

Hot Dish Selections 名菜精选

	CNY 元
Fried Hainanese Baby Cattle with Shallots and Garlic	168
干烧带皮小黄牛 🤳	
Braised Hainanese Jia Ji Duck with Pineapple	138
菠萝焖加积鸭	
Braised Lamb with Brown Sauce	168
红烧羊肉	
Pan Fried Cod Fish with Shallot	238
烧汁干葱银鳕鱼	
Deep Fried Prawn with Wasabi	168
沙律芥末虾 🎐	
Wok Fried Pork in Cantonese Style	118
粤式小炒皇	
Wok Fried Australian Scallop with Asparagus and Shimeji Mushroom	188
芦笋白玉菇炒澳带	
Pan Fried Angus Beef Rib	258
黑椒安格斯牛肋排	

Hot Dish Selections 名菜精选

	CNY 元
Wok Fried Wagyu Beef with Lily Bulb	268
玉兰百合炒和牛粒	
Sweet and Sour Pork in Orange Sauce	158
香橙咕噜肉	
Wok Fried Pork Neck Meat with Xo Sauce	168
Xo酱蜜豆猪颈肉	
Deep Fried Chicken with Onion and Dried Chili	128
重庆辣子鸡 少少	
Kung Pao Shrimp Ball	168
宫保虾球。	
Poached Sliced Beef in Hot Chili Oil	168
水煮牛肉	
Mapo Tofu	98
麻婆豆腐	
Sautéed Shredded Pork with Spicy Garlic Sauce	128
鱼香肉丝 🍠	
Twice Cooked Sliced Pork	128

Market Price | 时价

Star Grouper

东星斑

(Poached in Sichuan Style I Poached in Superior Broth | Steamed | Braised)

(水煮 上汤 清蒸 红烧)

Pearl Gentian

珍珠龙胆

(Poached in Sichuan Style | Poached in Superior Broth | Steamed | Braised)

(水煮上汤清蒸红烧)

Tiger Grouper

老虎斑

(Poached in Sichuan Style | Poached in Superior Broth | Steamed | Braised)

(水煮上汤清蒸红烧)

Australian Lobster

澳洲龙虾

(Stir Fried with XO Sauce I Stir Fried with Ginger and Spring Onion| Steamed with Garlic and Rice Vermicelli | Baked with Cheese)

(XO酱炒 姜葱炒 蒜蓉粉丝蒸 芝士焗)

Baby Lobster

青龙虾仔

(Stir Fried with XO Sauce I Stir Fried with Ginger and Spring Onion| Steamed with Garlic and Rice Vermicelli | Baked with Cheese)

(XO酱炒 姜葱炒 蒜蓉粉丝蒸 芝士焗)

Market Price | 时价

Boston Lobster

波士顿龙虾

(Stir Fried with XO Sauce I Stir Fried with Ginger and Spring Onion | Steamed with Garlic and Rice Vermicelli | Baked with Cheese)

(XO酱炒 姜葱炒 蒜蓉粉丝蒸 芝士焗)

Canadian Geoduck

加拿大象拔蚌

(Poached in Wild Rice Broth I Poached in Superior Broth)

(米汤浸上汤)

Hainanese Hele Crab

和乐蟹

(Stir Fried with Ginger and Spring Onion| Steamed | Stir Fried in Hong Kong Style | Baked with Cheese)

(姜葱炒 清蒸 避风塘炒 芝士焗)

Alaska King Crab

阿拉斯加帝皇蟹

(Stir Fried with Ginger and Spring Onion| Steamed)

(姜葱炒 清蒸)

Bamboo Prawn

竹节虾

(Poached I Wok Fried with Chili | Steamed with Garlic and Rice Vermicelli | Fried with Chili and Garlic)

(白灼 香辣炒 蒜蓉粉丝蒸 椒盐)

Market Price | 时价

Dalian Fresh Abalone

大连鲜鲍

(Steamed with Garlic and Rice Vermicelli | Steamed with Fermented Soybean Sauce)

(蒜蓉粉丝蒸 豉汁蒸)

Superior Mango Conch

芒果螺

(Stir Fried with Chili | Stir Fried with Ginger and Spring Onion | Poached in Superior Broth)

(香辣炒 姜葱炒 煮汤)

Razor Clam

蛏子

(Stir Fried with Chili | Stir Fried with Ginger and Spring Onion | Steamed with Garlic and Rice Vermicelli |

Steamed with Fermented Soybean Sauce)

(香辣炒 姜葱炒 蒜蓉粉丝蒸 豉汁蒸)

Scallop

元贝

(Steamed with Garlic and Rice Vermicelli | Steamed with Fermented Soybean Sauce)

(蒜蓉粉丝蒸 豉汁蒸)

Market Price | 时价

Sea Clam

海白螺

(Stir Fried with Chili | Stir Fried with Ginger and Spring Onion | Poached in Superior Broth)

(香辣炒 姜葱炒 煮汤)

花甲王

(Stir Fried with Chili | Stir Fried with Ginger and Spring Onion | Poached in Superior Broth)

(香辣炒 姜葱炒 煮汤)

Sea Pomfret

海白鲳

(Steamed | Braised)

(清蒸 红烧)

Shrimp

基围虾

(Poached I Wok Fried with Chili | Stir Fried with Ginger and Spring Onion | Fried with Chili and Garlic)

(白灼 香辣炒 姜葱炒 椒盐)

Red Spot Crab

红花蟹

(Stir Fried with Ginger and Spring Onion| Steamed)

(姜葱炒 清蒸)



CNY | 元

Wok Fired Chinese water Chestnut with Lotus Root and Green Beans	98
荷塘飘香	
Wok Fried Winged Bean with XO Sauce	98
Xo酱炒四角豆	
Wok Fried Local Chinese Greens	98
蒜茸五指山野菜	
Braised Baby Cabbage with Fresh Mushroom	98
鲜菇扒菜胆	
Steamed Grain Cereals	88
蒸五谷杂粮	
Stir Fried Green Peas with Tiger Palm Mushroom	138
黑虎掌菌炒兰豆	
Stir Fried Chinese Yam with Celery and Black Fungus	98
西芹木耳炒淮山	
Braised Tofu with Chinese Mushrooms	98
北菇双耳红烧豆腐	
Seasonal Greens	88
田园时蔬	
(Stir Fried with XO Sauce Stir Fried with Chopped Garlic Stir Fry Stir Fried with Ginger Stir Fried with Oyster Sauce Stir Fried with Chili Stir Fried with Soy Sauce Poach	

Stir Fried with Fermented Bean Curd | Stir Fried with Vinegar)

Xo酱炒|蒜蓉炒|清炒|姜汁炒|蚝皇扒|炝炒|白灼|椒丝腐乳炒|醋溜

Rice & Noodles 主食

	CNY 元
Fried Rice with Crab Meat, Dried Scallop and Egg White	138
瑶柱蛋白蟹肉炒饭	
Fried Rice with Seafood and Pineapple	128
海鲜菠萝炒饭	
Fried Rice Noodle with Australian Wagyu Beef	128
干炒澳洲和牛河	
Wok Fried Noodle with Shredded Vegetables	98
韭黄银牙素炒面	
Deep-fried Rice with Seafood Sauce	148
海鲜脆米泡饭	
Signature Pan Fried Pork Bun	98
金牌鸳鸯煎包	
Dumpling (Pork Vegetable)	98
水饺(白菜猪肉馅 素馅)	
Home Made Spinach Noodle	98
菠菜汁手工面(海鲜汤 清鸡汤)	
Crab Porridge	88
解 器	

Dessert Selections 甜品

	CNY 元
Bird's Nest with Papaya and Red Date Juice	588
冰花官燕配木瓜红枣汁	
Ching Bo Leung with Coconut Juice	78
椰奶清补凉	
Chilled Mango Sago Cream with Pomelo	88
杨枝甘露	
Coconut Pudding with Sorbet	68
冰沙原只椰子冻	
Hainanese Signature Gluten Rice	68
海南特色薏粿	
Crispy Durian Pastry	68
飘香榴莲酥	
Baked Swan Shaped Puff with Ice Cream	68
天鹅酥拼冰激凌	
Brewed Gluten Rice with Osmanthus Wine	58
桂花酒酿雨花石	
Chinese Yam Cake	58
粗粮淮山糕	
Braised Golden Fungus with Peer and Red Dates	58
原汁雪梨炖红枣银耳	
Seasonal Fruits	88
时令水果	

Kids Menu 儿童精选

	CNY 元
Steamed Egg Custard	58
蒸水蛋	
Steamed Colored Corn	58
五彩玉米粒	
Pan Fried Egg with Sliced Carrot	58
红萝卜丝炒蛋	
Sweet & Sour Shrimp Ball	68
荔枝明虾球	
Fried Crumble Egg with Tomato	58
番茄炒鸡蛋	
Pumpkin Congee	58
南瓜粥	
Steamed Xi Yangyang Custard Bun	58
喜羊羊奶黄包	
Steamed Octopus Shaped Bun	58
象形章鱼包	
Braised Homemade Noodle with Tomato Sauce	58
番茄焖手工面	

Hainan Flavor Set Menu 海南风味套餐

CNY | 元

588/套 set

Soup of the Day

每日老火例汤/例

Hainanese Poached Hainanese Wenchang Chicken / Half

白切文昌鸡/半只

Steamed Butterfish

清蒸海白鲳鱼

Wok-fried Charsiew Pork with Chinese Yam & Black Fungus

淮山木耳炒叉烧

Stir Fried Wing Bean with Garlic

蒜茸炒四角豆

Steamed Rice

米饭/例

Double Boiled Golden Fungus with Red Date

红枣银耳汤/例

Sichuan & Hunan Flavor Set Menu 川湘风味套餐

CNY | 元

688/套 set

Soup of the Day

每日老火例汤/例

Wok-fried Pork with Chili

杭椒小炒肉

Steamed Grouper with Chopped Chili

剁椒蒸海石斑

Deep-fried Chicken in Sichuan Style

川味辣子鸡

Mapo Tofu

麻婆豆腐

Steamed Rice

米饭/例

Double Boiled Golden Fungus with Red Date

红枣银耳汤/例

Cantonese Flavor Set Menu 粤式风味套餐

CNY | 元

888/套 set

Appetizer Combination

精美三小碟

Soup of the Day

每日老火例汤/例

Steamed Tiger Grouper

清蒸老虎斑

Sweet & Sour Pork with Orange Sauce

香橙咕噜肉

Pan-fried Tofu with Green Chives

葱香煎豆腐

Stir-fried Lotus Root with Mix Vegetable

荷塘藕香

Steamed Rice

米饭/例

Double Boiled Golden Fungus with Red Date

红枣银耳汤/例