



唐 **Tong's road house**  
seafood + grill 海鮮·牛扒屋

**TONG'S SEAFOOD PLATTER**  
(Oyster 6pcs, Hokkaido Scallops  
Ceviche, Cooked King Crab Leg,  
Aged Hamachi Sashimi and  
Steam Tiger Prawns 4Pcs)  
精選時令海鮮拼盤  
(時令生蠔6隻, 醃北海道帶子,  
皇帝蟹腳, 熟成油甘魚刺身,  
虎蝦4隻)  
**\$1280**



**FRESH OYSTER PLATTER**  
時令生蠔拼盤  
6pcs **\$340**  
12pcs **\$648**



**Classic Caesar Salad with  
Quail eggs and Confit  
Baby Sardines**  
凱撒沙律配鵪鶉蛋及油浸沙甸魚  
**\$168**



**Burrata Cheese, Iberico Ham  
and Heirloom Tomato Salad**  
布袋芝士西班牙黑毛豬火腿蕃茄沙律  
**\$208**



**Beef Steak Tartare with  
Black Truffle Potato Chips**  
生牛肉他他配自家製黑松露薯片  
**\$168**  
(Add Sea Urchin加海膽)  
**\$150**



**Grilled Organic Chicken Breast  
Avocado and Quoin Salad**  
烤有機雞胸牛油果藜麥沙律  
**\$138**



**IBERICO HAM COLD CUT  
CHEESE PLATTER**  
(Select Cheese, Iberico Ham, Melon,  
Green Peppercorns Cold Cut,  
Pickles and Oven Toast)  
西班牙黑毛豬火腿芝士拼盤  
(精選芝士, 西班牙火腿, 蜜瓜,  
凍肉, 酸瓜及脆多士)  
**\$308**



Royal Card  
Points Redemption  
會員積分兌換



Chef Special  
廚師推介

Spicy  
辛辣

Vegetarian  
素食

**Charcoal Grilled Skewers Platter**  
(Chicken Wings, Beef, Chicken, Corn, Pineapple,  
Padron Pepper

(Thai Yum Sauce and Sweet and Sour Mayo)  
炭燒串燒拼盤  
(雞肉 雞翼 牛柳粒 菠蘿  
粟米及青椒)  
配蔭汁及甜酸蛋黃醬

\$238



**Deep Fried Calamari  
with Salted Egg Butter  
and Basil**  
鹹蛋黃炸魷魚  
\$128



**Honey and Garlic  
Chicken Wing  
with French Fries**  
香蒜蜜糖雞翼配薯條  
\$108



**Tong's Select Crispy  
Snacks Platter**  
Deep Fried Shrimps Cake,  
Buffalo Chicken Wing, Deep Fried  
Cheese, Deep Fried Calamari  
Deep Fried Oyster, French Fries  
and Sweet Potatoes  
“唐”精選小食拼盤  
(水牛城雞翼, 脆炸蝦餅, 炸芝士,  
脆炸蠔, 番薯條及薯條)  
\$328



**Steam Seasonal Blue Mussels with  
White Wine Butter, Basil Cream Sauce**  
時令藍青口煲配紫蘇牛油忌廉汁

300g \$198  
600g \$350



**Baked Oyster With Spinach \$138**  
Hollandaise Sauce (4pcs)  
菠菜荷蘭醬焗蠔



**Charcoal Grilled Squid \$128**  
炭燒原條魷魚



**Baked Blue Swimming Crab Cake  
with Sakura Shrimp Mayo and Crispy Toast**  
焗藍蟹肉餅配櫻花蛋黃醬及脆多士  
\$188

**Nachos,  
Guacamole,  
Sour Cream  
and Tomato Salsa**  
芝士烤墨西哥脆片  
\$128

**Choice of :  
Sichuan Peppercorn  
Chicken or Bolognese**  
可選  
四川椒麻雞絲 或 美式肉醬



# Soup 湯

Lobster Bisque with  
Puff Pastry Stick  
龍蝦湯配酥皮條  
\$108



Creamy Broccoli  
Cheese Soup  
西蘭花芝士忌廉湯  
\$88



Classic French  
Onion Soup  
傳統法式洋蔥湯  
\$98



Prices are in Hong Kong Dollars and Subject to 10% Service Charge 以港幣計算及另加一服務費  
Photos are for reference only 相片只供參考

# Pizza 薄餅

+\$30 Available Half and Half  
Pizza 可選擇兩種口味

PIZZA MARGERITA  
Burrata Cheese, Basil  
and Tomato Sauce  
意大利布袋芝士瑪格麗特薄餅  
\$188



PIZZA HAWAIIAN  
Pineapple, Mozzarella, Smoke  
Ham and Tomato Sauce  
經典夏威夷薄餅  
\$168



Pizza PEPPERONI  
Spicy Pepperoni,  
Mozzarella and  
Tomato Sauce  
意大利辣肉腸薄餅  
\$168





# Pizza 薄餅

+\$30 Available Half and Half  
Pizza 可選擇兩種口味

**PIZZA CARBONARA**  
Pancetta, Mozzarella,  
Parmigiano-Reggiano  
and Lan Wangdan Egg  
卡邦尼薄餅配日本蘭王蛋  
\$168



**PIZZA QUATTRO  
FORMAGGI  
(FOUR CHEESE)**  
Mozzarella,  
Parmigiano-  
Reggiano, Cheddar  
and Gorgonzola  
傳統四色芝士薄餅  
\$168



**Twisted Soft Bread with Pistachio Butter \$60**  
每日新鮮烘焙軟包伴開心果牛油



**Butter Garlic Bread 4pcs \$40**  
牛油蒜蓉包4件

Prices are in Hong Kong Dollars and Subject to 10% Service Charge 以港幣計算及另加一服務費  
Photos are for reference only 相片只供參考

# Charcoal Grilled Station 炭火專區



While Steaks can be ordered in standard sizes as indicated, they also may be custom cut at the Steak Bar to your very own preference and weight.

# Charcoal Grilled Station

## 炭火專區



**Angus Rib Eyes 400g**  
 穀飼安格斯肉眼牛扒  
**\$398**



**US Angus CAB Tomahawk Steak 1.5kg**  
 (Pre-order is required)  
 美國特選安格斯斧頭扒 (需要提早預訂)  
**\$1280**

**Grain Fed Angus Ox** \$250  
**Tongue Trimmed**  
 阿根廷穀飼牛腳芯200g

**Canada Moisture Enhanced** \$288  
**Pork Tomahawk 400g**  
 加拿大保濕豬斧頭扒



**Australia Wagyu M7 Sirloin Steak**  
 澳洲和牛西冷 M7  
 每100克 **\$180**



**Australia Lamb Chops 3pcs** \$368  
 澳洲羊扒

**German Sausage Sampler**  
 (Grilled Bockwurst, Debrecin Sausages, and Nuremberg Snail on Sauerkraut with Roast Potatoes)  
 德國精選香腸拼盤配酸椰菜及燒薯  
**\$268**



# Charcoal Grilled Station 炭火專區



**Crispy Roasted Pork Knuckle with Sauerkraut and Roast Potatoes**  
脆烤德國豬肘配酸椰菜及燒薯仔  
\$288

**Charcoal Grilled Aged Local Threadfin Fish with Garlic Olive Oil and Thai Yum Sauce**  
炭燒熟成本地馬友魚配香蒜橄欖油及泰式香辣汁  
\$308



**Salt-Crusted Sea bass with Garlic Thyme Olive Oil (Pre-order is required)**  
鹽焗海鱸魚配香蒜百里香橄欖油(需要提早預訂)  
\$298



**Jumbo Seafood Chowder Pot (Jumbo King Prawn, Lobster Tails, Scallops, Clams, Squids, Mussels)**  
烤龍蝦周打海鮮煲(龍蝦尾 大蝦 帶子 大蜆 魷魚 青口)  
\$398



**Slow Roast Local Three Yellow Chicken with Chicken Liver Rice**  
慢燒本地原隻三黃雞配特色雞肝飯  
\$480



**Lobster Spaghetti Aglio e Olio**  
龍蝦香蒜紫蘇橄欖油意粉  
\$228



**King Prawn, Chorizo, Seafood Paella**  
西班牙大蝦風腸海鮮飯  
\$380



**X.O Sauce Clam Vongole Linguine Crispy Garlic, Jalapeno**  
XO醬香蒜鮮蜆扁意粉  
\$228



**Baked Beef Short Rib Porcini Rice with Roast Beef Marrow and Crispy Garlic**  
美國牛肋肉牛肝菌焗飯配烤牛骨髓  
\$398

# Rice & Pasta 飯及意粉

# Side Dish

Steamed Rice \$35  
白飯

French Fries \$60  
炸薯條薯

Sweet Potato Fries \$60  
炸番薯條

Sautéed French Bean, Asparagus and Garlic \$78  
香蒜炒法國邊豆露笋

Sautéed Mushroom \$68  
香蒜炒雜菌

Roast Cauliflower Steak with Parmesan Tomato Sauce \$88  
烤椰菜花配巴馬臣蕃茄醬

Prices are in Hong Kong Dollars and Subject to 10% Service Charge 以港幣計算及另加一服務費  
Photos are for reference only 相片只供參考

# Dessert 甜品



Baked Alaska with Mango Parfait \$168  
火焰焗雪山



Mango Napoleon \$98  
芒果拿破崙

Tong's Tiramisu \$158  
招牌提拉米蘇

Pistachios Lava Cake with Vanilla ice cream \$98  
開心果流心蛋糕配雲呢拿雪糕



Daily Ice Cream \$68  
精選雪糕