唐堂
TANG TOWN
唐堂

## 餐厅介绍
## INTRODUCTION

坐落于阿联酋迪拜购物中心
唐堂为《米其林指南》推荐餐厅
空间取意盛唐，以现代美学重新诠释东方礼序
将古典纹样、雅致色彩与当代设计融于一境
餐厅设有宽敞大厅、景观露台及六间私密包厢
为家庭聚会、商务宴请与重要庆典营造从容雅致的氛围
菜品以北京烤鸭、粤菜及潮州风味为核心
严选时令食材，尊重传统技法与本真味道
呈现兼具东方底蕴与国际视野的精致餐饮体验

Located in The Dubai Mall,
Tang Town is recommended by the MICHELIN Guide.
Inspired by the splendour of the Tang dynasty,
the space reinterprets classical Chinese aesthetics
through a refined contemporary perspective.
A spacious dining hall, elegant terrace and six private dining rooms
create an intimate setting for family gatherings, business occasions
and meaningful celebrations.
Celebrating Peking duck, Cantonese cuisine and Chaozhou flavours,
Tang Town presents a refined dining experience
rooted in Chinese heritage and shaped by a global perspective.



唐堂餐厅行政总厨
曾金标
Executive Chef of Tang Town Restaurant
Billy Zeng

## 主厨介绍
## INTRODUCTION

唐堂行政总厨曾金标
深耕中餐烹饪与厨房管理多年
凭借丰富的餐饮经验
对食材本味、烹饪火候
与风味平衡有着深刻理解

“不刻意改变食材的本真风味”——是曾主厨始终坚持的烹饪理念
他以时令食材为基础，尊重每一种食材的特性
通过精准而恰到好处的烹饪技法
在北京烤鸭、粤菜与潮州风味之间寻求平衡
呈现兼具东方底蕴与当代美感的精致佳肴

Executive Chef Zeng Jinbiao
has dedicated his career to Chinese culinary arts
and professional kitchen leadership.
His extensive culinary experience has shaped
a profound understanding of natural ingredients,
precise cooking techniques and the balance of flavour.

“Never unnecessarily alter the natural flavour of an ingredient”
is the culinary philosophy Chef Zeng has always upheld.
Guided by seasonality and respect for each ingredient,
he applies precise and restrained techniques
to balance Peking duck, Cantonese refinement
and the authentic flavours of Chaozhou,
presenting Chinese cuisine with cultural depth
and a sophisticated contemporary expression.

请允许我们满足您的要求，如果您对任何食物过敏、
不适或有特殊要求请告诉我们的员工。

Allow us to fulfill your needs.Please let one of our associates
know if you have any special dietary requirements,food allergies.



花生 Peanut



坚果 Nuts



鱼类 Fish



蛋类 Egg



甲壳类 Shellfish



小麦 Wheat



大豆 Soybean



芝麻 Sesame



乳制品 Dairy

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# 臻选前菜
# Appetizers

Portion/例

香辣油卤鲍鱼 188
Marinated abalone with chili suace

15年山西老醋拌海蜇头 138
Marinated jelly fish head, 15-year aged vinegar

香辣手撕牛肉 128
Hand-shredded beef, Sichuan style

垛子羊肉 128
poached lamb with soy sauce ,chives

冰淇淋鹅肝 118
Ice cream foie gras

四川口水鸡 108
Poached chicken with chili pepper sauce

上海本帮熏鱼 106
Smoked fish, Shanghai style

潮式生腌海白虾 238
Marinated raw sea shrimps, garlic, pepper

潮州生腌又称“毒药”以独特腌制方式闻名，新鲜海虾加入蒜蓉，辣椒，金不换，柠檬，鱼露等多种秘制调料，腌制24小时以上，使虾肉更鲜甜软糯形成溏心口感，风味层次丰富，入口即化，“食过返寻味”，故称“有毒的美味”

Chaoshan-style marinated seafood, known as the "poisonous delicacy," is famous for its unique preparation. Fresh prawns are infused with garlic, chili, Thai basil, lemon, fish sauce, and other secret seasonings, then marinated for over 24 hours. This process enhances the sweetness and tenderness of the shrimp, creating a silky, custard-like texture. With its rich layers of flavor and melt-in-your-mouth sensation, it’s an addictive delicacy that keeps diners coming back for more.

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Portion/例

夫妻肺片 106
Sliced Beef tongue and ox tripe in chili sauce

椒麻贡菜鹿茸菇 98
Gongcai and deer mushroom, chili pepper sauce

风干酱鸭舌 98
Braised air-dried duck tongue with soy sauce

腌脆椒紫姜皮蛋 78
Century egg with marinated pepper, ginger

腌汁香脆茴香根 78
Marinated fennel root, soy sauce, vinegar

缤纷蔬菜沙拉 76
Mixed vegetable salad

雪燕梅汁有机小番茄 58
Marinated cherry tomato, plant gum in plum sauce

乾隆白菜 58
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".

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# 传统烧味
# Traditional Cantonese Roasts

Whole/Half
只/半只

唐.酥不腻北京烤鸭（鱼子酱）
Tang. Roasted Peking duck with caviar — 788/428

唐.酥不腻北京烤鸭 — 688/398
Tang. Roasted Peking duck

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馔。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） — 108
Tang. Crispy pigeon (daily limited)

您任选烹调方法　With your choice of cooking method

四川大红袍花椒焗　Baked in Sichuan peppercorn
唐 · 脆皮乳鸽皇　Deep-fried

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.

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# 潮州卤水及明炉烧味
# Marinated & Barbecued

Portion/例

潮州卤水拼盘 388
Combination of marinated goose palm,goose wing,goose meat, goose liver, tofu

白切骟鸡（只/半只） 488/244
Poached chicken (whole/half)

潮州卤水老鹅掌 188
Marinated goose palm, Chaozhou style

潮州卤水鹅粉肝 168
Marinated goose liver, Chaozhou style

老香黄和牛叉烧 478
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
# Soup

Person/位

松茸菌炖花胶汤 428
Double-boiled fish maw soup, matsutake mushroom

功夫松茸螺头汤 248
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, Chinese herbs

手拆黄鱼羹 98
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
# Dried abalone, Sea cucumber, fish maw, bird's nest

Person/位

唐.佛跳墙 998
Tang. Buddha jump over the wall

"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，鸡肉等多种名贵食材，分别单独烹饪加工，并佐以高汤经数小时文火慢炖，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头南非吉品干鲍 1498
Braised superior whole dried abalone with oyster sauce (4 heads)

蚝皇扣10头南非吉品干鲍 798
Braised whole dried abalone with oyster sauce (10 heads)

蚝皇扣30头南非吉品干鲍拼辽参 388
Braised whole abalone (30 heads), sea cucumber

# 花胶
# Fish maw

6头湛江赤嘴花胶公（原只） 5888
Premium Zhanjiang fish maw (whole)

4头非洲黄花胶 448
African fish maw

| | |
|---|---|
| 您任选烹调方法 | With your choice of cooking method |
| 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 358
Premium sea cucumber 50 heads

葱烧 Braised with shallot

60头辽参 198
Sea cucumber 60 heads

山西小米皇煮 Braised with Shanxi millet
炖汤 Double boiled with chicken soup

燕窝 468
Bird's Nest

红烧 Braised with soy sauce
20 年陈皮蜂蜜炖 Braise with 20-year tangerine peel, honey
百香果汁炖 Braised with passion fruit
意大利松露蜂蜜炖 Braised with Italian black truffle, honey

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# 特色活海鲜类
# Live Seafood

KG/公斤

您任选烹调方法　With your choice of cooking method

## 东星斑 Star grouper — 1580

| | |
|---|---|
| 清蒸 | Steamed |
| 鸡汤过桥 | Poached in superior chicken broth |
| XO酱炒球 | Stir-fried with XO sauce |
| 川式水煮 | Poached with chili & pepper Sichuan style |
| 酸菜煮 | Poached with sour pickled cabbage chaozhou style |

## 老虎斑 Grouper — 396

| | |
|---|---|
| 清蒸 | Steamed |
| 陈坛剁椒蒸 | Steamed with aged fermented chili |
| XO酱炒球 | Stir-fried with XO sauce |
| 川式水煮 | Poached with chili & pepper, Sichuan style |
| 酸菜煮 | Poached with sour pickled cabbage chaozhou style |

## 斑马皮皮虾 Mantis shrimp — 1488

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

## 澳洲龙虾 Australian lobsteri — 1180

| | |
|---|---|
| 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 white, caviar |
| 金不换普宁豆酱焗 | Baked with Puning soybean, basil |
| 川式水煮 | Poached with chili & pepper, Sichuan style |

## 波士顿龙虾 Boston Lobster — 780

| | |
|---|---|
| 麦香炒 | Stir-fried with crispy garlic, oats |
| 麻婆豆腐烩 | Braised with Mapo tofu |

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KG/公斤

小青龙 968
Baby lobster

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

帝皇蟹 1388
King crab

| | |
|---|---|
| 避风塘 - | Stir fried with fragrant garlic pepper |
| 蒜蓉蒸 | Steamed with minced fragrant garlic |
| 芙蓉蒸 | Steamed with egg white |
| 金不换普宁豆酱焗 | Baked with Puning soybean, basil |
| 鸡汤过桥 | Poached in superior chicken broth |

膏蟹 598
Roe crab

| | |
|---|---|
| 金不换普宁豆酱焗 | Baked with Puning soybean basil |
| X.O酱粉丝砂锅焗 | Clay pot baked with vermicelli, XO sauce |
| 姜葱炒 | Stir-fried with garlic, shallot |

黑金鲍 1588
New Zealand black abalone

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

象拔蚌 1388
Geoduck

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

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# 海鲜类
# Seafood

Portion/例

| | |
|---|---|
| 潮州酸菜鱼<br>Poached grouper with preserved cabbage, Chaozhou Style | 298 |
| 川椒沸腾鱼<br>Poached grouper with chili and pepper, Sichuan style | 298 |
| 黑松露炒黑虎虾球<br>Stir-fried tiger prawn, black truffle | 288 |
| 芥末脆黑虎虾球<br>Crispy fried tiger prawns, wasabi sauce | 268 |
| 潮州菜脯金不换炒鲜鲍<br>Stir-fried fresh abalone with Chaozhou preserved raddish, basil | 258 |
| XO酱淮山云耳炒带子<br>Stir-fried scallop with Chinese yam, XO sauce | 198 |
| 秘制宫保虾球<br>Sauteed prawn, chili soy sauce | 168 |
| 手打潮州墨鱼丸煮菜胆<br>Braised cabbage with hand-made squid ball in chicken broth | 168 |
| 金钩瑶柱主厨手工豆腐煲<br>Clay pot braised hand-made tofu, dried shrimp, dried scallop | 128 |
| 酸辣蟹粉烩豆面（位）<br>Braised soybean noodle with crab roe, hot and sour sauce (person) | 106 |
| 潮州乌榄豉酱蒸石斑鱼（位）<br>Streamed grouper, Chaozhou preserved soybean black olive sauce (person) | 98 |
| 有机千岛湖鱼头（只/半只）<br>Thousand island organic fish head (whole/half) | 888/458 |

您任选烹调方法 With your choice of cooking method

| | |
|---|---|
| 剁椒蒸 | Steamed with Sichuan chilli |
| 泡饼 | Braised organic thousand island fish head with pancake |

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# 牛,羊,禽类
# Beef, Lamb, Poultry

Portion/例

| | |
|---|---|
| 云椒煎A5雪花和牛<br>Pan-fried A5 Wagyu, Yunnan chili | 868 |
| 金不换黑椒炒A5雪花和牛粒<br>Stir-fried A5 Wagyu with basil, black pepper sauce | 798 |
| 潮州咸菜炒和牛肉（例）<br>Stir-fried beef with pickled cabbage, Chaozhou style | 288 |
| 粉盐煎A5雪花和牛扒（位）<br>Pan-fried A5 Wagyu beef, rose salt (person) | 268 |
| 潮州沙茶炒鲜吊龙<br>Stir-fried beef, Chaozhou satay sauce | 198 |
| 川椒香辣水煮鲜牛肉<br>Poached beef with chili and pepper, Sichuan style | 198 |
| 孜然京葱爆羊肉粒<br>Sauteed lamb Dice with Cumin&Scallion | 198 |
| 黑松露啫鸡<br>Clay pot braised chicken, black truffle | 168 |
| 香煎澳洲羊排（位）<br>Pan-fried Australian lamb chop (person) | 138 |
| 川式辣子鸡<br>Deep-fried chicken, peanut, Sichuan style | 128 |
| 川式麻婆豆腐<br>Mapo tofu with minced beef, Sichuan style | 88 |

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# 蔬菜类
# Vegetable

Portion/例

您任选烹调方法　With your choice of cooking method

## 芦笋 Asparagus — 68

鲜百合桃仁炒　Stir-fried with fresh lily, fresh peach kernel
清炒　Sauteed

## 西兰花 Broccoli — 68

蒜蓉炒　Stir-fired with garlic
清炒　Sauteed

## 生菜 Lettuce — 68

虾酱炒　Stir-fried with shrimp paste
椒丝腐乳炒　Stir-fried with fermented tofu

## 娃娃菜 Baby cabbage — 68

醋溜　Stir-fried with vinegar
上汤　Poached with superior chicken broth

## 菠菜 Spinach — 68

上汤　Poached with superior chicken broth
清炒　Sauteed

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Portion/例

| | | |
|---|---|---|
| 芥兰<br>Kale | | 68 |
| 姜汁炒 | Stir-fried with ginger sauce | |
| 虾酱砂锅啫 | Clay pot sizzled with shrimp paste | |
| 菜心<br>Chinese cabbage | | 68 |
| 拍蒜生炒 | Stir-fried with fragrant garlic | |
| 土豆<br>Potato | | 68 |
| 酸辣炒 | Stir-fried with chili, vinegar | |
| 豆角<br>String beans | | 68 |
| 榄菜牛菘炒 | Stir-fried with minced beef, preserved mustard green | |
| 茄子<br>Eggplant | | 68 |
| 咸鱼茄子煲 | Clay pot braised, salty fish | |

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唐堂

# 主食
# Rice, noodle, congee, dumplings

Portion/例

| | |
|---|---|
| 潮州砂锅海鲜粥<br>Clay pot braised assorted seafood congee | 198 |
| 黑松露鹅肝炒饭<br>Fried rice with black truffle, goose liver | 188 |
| 潮州炒饭<br>Fried-rice, Chaozhou style | 168 |
| 大葱牛肉水饺<br>Hand-made beef and chive dumpling | 96 |
| 头抽干炒牛肉河粉<br>Stir-fried beef with rice noodle, superior soy sauce | 88 |
| 豉油皇炒面<br>Pan-fried noodle with superior soy sauce | 78 |
| 红烧手工牛肉面（位）<br>Boiled hand-made noodle soup, braised diced beef (person) | 58 |
| 鲜虾云吞（位）<br>Fresh shrimp Yuntun, superior chicken broth (person) | 52 |
| 潮州手打墨鱼丸汤米粉（位）<br>Boiled rice noodle soup with hand-made squid ball (person) | 48 |

以上价格均不含7%市政税及5%增值税
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# 点心
# Dim sum

Portion/例

| | |
|---|---|
| 黑椒香煎和牛包<br>Pan-fried Wagyu beef bun | 96 |
| 黑椒牛仔骨<br>Steamed beef rib, black pepper sauce | 88 |
| 香脆鲜虾红米肠<br>Crispy shrimp cheung fun roll | 78 |
| 玲珑金鱼饺<br>Steamed shrimp dumpling | 58 |
| 酱皇蒸凤爪<br>Steamed chicken feet, board bean sauce | 58 |
| 点心拼盘(虾饺,烧卖,菌菇饺)<br>Dim sum platter (steamed shrimp, siew mai, mushroom dumpling) | 58 |
| 和牛挞(只）(两只起售）<br>Baked Wagyu beef tart (minimum order 2 pieces) | 48 |
| 黑椒牛肉酥饼<br>Baked Wagyu beef pastry, Suzhou style | 48 |
| 香芋鸡肉炸春卷<br>Deep-fried taro & chicken spring roll | 48 |

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# 甜品
# Desserts

Portion/例

| | |
|---|---|
| 天鹅榴莲酥<br>Deep-fried durian puff pastry | 98 |
| 燕窝鲜奶挞（只）(2只起售)<br>Baked bird's nest egg tart (minimum order 2 pieces) | 88 |
| 奶皇流沙包<br>Steamed salted egg yolk bun | 58 |
| 酥皮蛋挞<br>Baked egg tart | 48 |
| 杨枝甘露（位）<br>Chilled sago cream with mango and pomelo (person) | 38 |
| 20年陈皮红豆沙汤圆（位）<br>Glutenous rice dumpling in red bean soup, 20-year aged tangerine peel (person) | 38 |
| 潮汕凤凰单枞奶冻（位）<br>Phoenix Dancong Tea Panna-Cotta (person) | 38 |

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