

Taste of July 七月推介



Fragrant Tea Delicacies 茶香美饌

This July, Tai Pan presents intriguing dishes artfully infused with premium aromatic teas. Indulge in the delicate notes of Longjing, the floral essence of jasmine, the romantic whisper of rose, and the subtle charm of baby chrysanthemum bud—each carefully paired to elevate premium ingredients into perfect harmony with succulent seafood, rich beef, and tender pigeon.

大班廳於七月份推出各式茶香四溢的佳饌，每道菜品巧妙融合了上乘的茶香，讓您細味每種茶葉獨特的魅力——龍井的甘醇、茉莉花的清香、玫瑰的浪漫芳香，以及金駿眉胎菊的細膩，無論與海鮮、牛肉或乳鴿，都是完美配搭。

Simmered Grouper Fillet with Luffa and Jasmine in Rich Broth
茉莉花濃湯勝瓜浸斑片

\$268

Steamed Grouper Head and Flank
with Chinese Yam and Honeysuckle in Lotus Leaf
金銀花鮮荷葉淮山蒸斑頭腩

\$258

Sautéed Diced Beef with Sweet Potato and Hawthorn in Rose Tea
玫瑰花茶山楂甜薯牛柳粒

\$198

Braised Pork Spare Rib with Eggplant, Organic Turmeric and Osmanthus
桂花有機黃薑茄子炆肉排

\$188

Braised Tamago Tofu with Minced Shrimp
flavoured with Longjing and Chamomile
龍井洋甘菊蝦鬆玉子豆腐

\$168

Smoked Pigeon flavoured with Baby Chrysanthemum Bud and Jinjunmei Tea
金駿眉胎菊茶燻乳鴿

\$88

20% off on Monday to Friday (excluding public holidays)

10% off on Saturday, Sunday and public holidays

星期一至五(公眾假期除外)享8折優惠

星期六、日及公眾假期享9折優惠

Enquiries or reservations 查詢或訂座: 2404 3282