

## Taste of August 八月推介

大班  
TAI PAN



Promotion photo is for reference only 宣傳圖片只供參考

### Refreshing Summer Chiu Chow Delights 仲夏潮洲美饌

This summer, Tai Pan presents a series of authentic Chiu Chow dishes showcasing refined culinary craftsmanship, including Chilled Fish in “Chiu Chow” Style, Braised Chicken with Puning Bean Paste, and Baked King Prawn with Black Olive. Reserve your table now for an enticing Chiu Chow feast.

今個夏日，大班廳為您帶來一系列工序繁複、展現手藝的潮州菜式，包括潮式凍魚、普寧豆醬焗雞及干煸欖菜焗虎蝦，呈獻一頓地道潮式盛宴。

Chilled Fish in “Chiu Chow” Style

潮式凍魚

Seasonal Price 時價

Baked Chicken with Puning Bean Paste

普寧豆醬焗雞

Whole 原隻 ~~HK\$468~~ | **HK\$421.2**

Half 半隻 ~~HK\$238~~ | **HK\$214.2**

Baked King Prawn with Black Olive

干煸欖菜焗虎蝦

~~HK\$248~~ | **HK\$223.2**

Braised Spinach and Bean Curd Broth in “Tai Chi” Style

太極素菜羹

~~HK\$228~~ | **HK\$205.2**

Braised Hairtail with Turnip, Garlic and Celery

潮式半煎煮牙帶魚

~~HK\$168~~ | **HK\$151.2**

Braised Fish Maw with Minced Pork and Cucumber

青瓜肉碎煮魚肚

~~HK\$168~~ | **HK\$151.2**

An additional 10% discount will be offered from Monday to Friday!  
星期一至五可享額外10%折扣優惠！

Enquiries or reservations 查詢或訂座: 2404 3282