

Tai Pan Weekly Dim Sum 大班每週點心菜單

本週精選
Weekly special

手工美點
Selection of Dim Sum

爽滑腸粉
Rice flour roll

雲南竹筴野菌餃 (四件) Steamed assorted mushroom dumpling with bamboo pith (4 pieces)	\$56	<input type="checkbox"/>
紫甘藍蒜蓉鮮蝦春卷 (三件) Deep-fried shrimp spring roll with purple cabbage and garlic (3 pieces)	\$50	<input type="checkbox"/>
韭菜馬蹄豚肉餛飩 (五件) Pork dumpling with water chestnut and chives in soup (5 pieces)	\$52	<input type="checkbox"/>
瑤柱臘味煎蘿蔔糕 (五件) Pan-fried turnip cake with air-dried meat and conpoy (5 pieces)	\$56	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
臘味糯米卷 (三件) Steamed glutinous rice dumpling with air-dried meat (3 pieces)	\$52	<input type="checkbox"/>
京滬小籠包 (四件) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>
海皇蜂巢芋角 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>
金鉤香芹鹹水角 (四件) Deep-fried pork dumpling with dried shrimp and parsley (4 pieces)	\$52	<input type="checkbox"/>
剗椒蒸魚雲 Steamed fish head with chopped chilli and black bean sauce	\$52	<input type="checkbox"/>

晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$55	<input type="checkbox"/>
蟹籽北菇燒賣皇 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)	\$55	<input type="checkbox"/>
北菇蒸棉花雞 Steamed chicken with fish maw and Chinese mushroom	\$48	<input type="checkbox"/>
山竹牛肉球 (三件) Steamed minced beef ball with bean curd sheet (3 pieces)	\$46	<input type="checkbox"/>
 X.O.醬皇蒸鳳爪 Steamed chicken feet with XO sauce	\$45	<input type="checkbox"/>
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$48	<input type="checkbox"/>
欖豉香芋蒸鮮肉排 Steamed pork rib with preserved olive and taro	\$50	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<input type="checkbox"/>
羊城鮮蝦水餃 (五件) Shrimp dumpling in soup (5 pieces)	\$52	<input type="checkbox"/>
黑椒豬大腸 Steamed pig intestine with black pepper	\$48	<input type="checkbox"/>

蔥花蝦米腸粉 Steamed rice flour roll with dried shrimp and spring onion	\$48	<input type="checkbox"/>
經典三式腸粉 (牛肉、叉燒、海蝦) Steamed rice flour roll with beef, barbecued pork and shrimp	\$52	<input type="checkbox"/>
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	<input type="checkbox"/>
原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$55	<input type="checkbox"/>
翡翠鮑魚絲腸粉 Steamed rice flour roll with shredded abalone and vegetable	\$56	<input type="checkbox"/>
甜品 Dessert		
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus	\$48	<input type="checkbox"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$49	<input type="checkbox"/>
流心椰皇芒果奶凍 (位) Chilled coconut panna cotta with mango	\$58	<input type="checkbox"/>
芒果布甸 (位) Chilled mango pudding	\$53	<input type="checkbox"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white	\$32	<input type="checkbox"/>

Handle by
經手人: _____

Table No
檯號: _____

如閣下對任何食物有過敏反應，請通知服務員作出安排。

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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滋味小食
Small Plates

八味炸豆腐 Deep-fried bean curd with spicy salt	\$60	<input type="checkbox"/>
 胡椒鹹菜煮豬肚 Simmered pork stomach and pickle with pepper	\$68	<input type="checkbox"/>
 剁椒松花皮蛋 Preserved egg with chopped chilli	\$58	<input type="checkbox"/>
藥膳鳳爪 Simmered chicken feet flavoured with Chinese herb	\$68	<input type="checkbox"/>
迷你蝦米粉絲節瓜煲 Mini casserole of loofah, vermicelli and dried shrimp bean curd sauce	\$68	<input type="checkbox"/>
跳跳魚燒汁杏鮑菇 Fried king oyster mushroom with dried bonito in barbecued sauce	\$55	<input type="checkbox"/>
 麻辣口水牛腩 Marinated beef shank with spicy chilli oil	\$58	<input type="checkbox"/>
 椒鹽雞軟骨 Deep-fried chicken cartilage with spicy salt	\$68	<input type="checkbox"/>
 脆炸椒鹽墨魚嘴 Deep-fried cuttlefish lips with spicy salt	\$68	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、學斗、小棠菜、西生菜) Seasonal vegetable in soup (choi sum, Chinese lettuce, cabbage, Shanghai cabbage, lettuce)	\$58	<input type="checkbox"/>

特色飯麵
Noodle and Rice

菜甫雞丁炒絲苗 Fried rice with preserved vegetable and chicken cubes	\$148	<input type="checkbox"/>
金瑤蟹肉干燒伊麵 Braised e-fu noodle with crab meat, conpoy and enoki mushroom	\$168	<input type="checkbox"/>
鮑汁北菇螺片燴生麵 Braised noodles with sliced sea conch and Chinese mushroom in abalone sauce	\$168	<input type="checkbox"/>
廈門炒米粉 Fried rice vermicelli with assorted meat in tomato sauce	\$148	<input type="checkbox"/>
四川水煮鴨肉絲湯紅薯粉 Sweet potato noodle in soup with shredded duck and chilli sauce	\$158	<input type="checkbox"/>
菜遠蝦球湯稻庭烏冬 Soup udon with prawn and choi sum	\$168	<input type="checkbox"/>
瑤柱皮蛋瘦肉粥 (每碗) Congee with pork, preserved egg and conpoy (per bowl)	\$68	<input type="checkbox"/>
荔灣艇仔粥 (每碗) Congee with assorted meat and seafood (per bowl)	\$78	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒 / 油雞) (每碗) Flat rice or thin noodle in soup with barbecued meat (barbecued pork / soya chicken) (per bowl)	\$68	<input type="checkbox"/>
燒味飯 (叉燒 / 油雞) (每碗) Steamed rice with barbecued meat (barbecued pork / soya chicken) (per bowl)	\$68	<input type="checkbox"/>



每週點心餐譜

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