

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選
Weekly special

雲南竹筍野菌餃 (四隻) Steamed assorted mushroom dumpling with bamboo pith	\$56	<input type="checkbox"/>
香芋素春卷 (三件) Deep-fried spring roll with taro and bean sprout (3 pieces)	\$50	<input type="checkbox"/>
韭菜馬蹄豚肉餛飩 (五隻) Pork dumpling with water chestnut and chives in soup (5 pieces)	\$52	<input type="checkbox"/>
脆網沙律海鮮卷 (三件) Deep-fried seafood roll with mayonnaise sauce (3 pieces)	\$56	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
粉紅小豬流沙包 (三隻) Pink piggy bun (3 pieces)	\$48	<input type="checkbox"/>
蠔皇鮮竹卷 Steamed bean curd sheet rolled with shrimp and pork in oystersauce	\$48	<input type="checkbox"/>
海皇香芋酥盒 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>
香草鮮蝦斑肉腐皮卷 (三件) Pan-fried bean curd sheet rolled with diced grouper flavoured by herb (3 pieces)	\$52	<input type="checkbox"/>
 黑椒牛仔骨 Steamed beef rib with black pepper sauce	\$52	<input type="checkbox"/>

手工美點
Selection of Dim Sum

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 (三隻) Steamed barbecued pork bun (3 pieces)	\$48	<input type="checkbox"/>
地豆蒸鮮肉排 Steamed pork rib with peanut	\$50	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<input type="checkbox"/>
羊城鮮蝦水餃 (五隻) Shrimp dumpling in soup (5 pieces)	\$52	<input type="checkbox"/>
京滬小籠包 (四隻) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>

爽滑腸粉
Rice flour roll

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	\$50	<input type="checkbox"/>
香茜黃沙豬潤腸粉 Steamed rice flour roll with pork liver and coriander	\$50	<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"/>
嗜喱紅豆椰汁糕 (六件) Coconut pudding with red bean (6 pieces)	\$48	<input type="checkbox"/>
脆炸蓮蓉香蕉條 (四條) Deep-fried lotus seed paste banana roll (4 pieces)	\$50	<input type="checkbox"/>
芒果布甸 (位) Chilled mango pudding	\$52	<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。

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

 Spicy 辛辣

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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	\$70	<input type="checkbox"/>
 椒鹽多春魚 Deep-fried capelin with spicy salt	\$68	<input type="checkbox"/>
金沙脆窩巴 Deep-fried crispy rice cracker with salted yolk	\$68	<input type="checkbox"/>
迷你南乳齋煲 Braised assorted vegetable and fungus in preserved 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"/>
藥膳鳳爪 Steamed chicken feet with garlic and spicy salt	\$68	<input type="checkbox"/>
五香牛展 Marinated beef shank with five spice brine	\$68	<input type="checkbox"/>
燒汁魷魚鬚 Marinated squids with sweet barbecued sauce	\$55	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、學斗、西生菜) Seasonal vegetable in soup (choi sum, chinese lettuce, cabbage, lettuce)	\$55	<input type="checkbox"/>

特色飯麵
Noodle and Rice

梅菜叉燒蛋白炒飯 Fried rice with barbecued pork, egg white and preserved vegetable	\$148	<input type="checkbox"/>
蝦醬薑米和牛鬆炒絲苗 Fried rice with minced Wagyu beef and ginger in shrimp paste	\$158	<input type="checkbox"/>
 豉椒味菜鮮魷炒河 Fried rice noodle with squid, preserved vegetable, black bean and chili pepper	\$168	<input type="checkbox"/>
蝦籽瑤柱炆伊府麵 Braised e-fu noodle with conpoy and shrimp roe	\$158	<input type="checkbox"/>
豉油皇龍鬚炒麵 Fried noodle with squid in soya sauce	\$158	<input type="checkbox"/>
雪裡紅火鴨絲窩米 Braised rice vermicelli with shredded duck and preserved vegetable	\$148	<input type="checkbox"/>
瑤柱北菇滑雞粥 (每碗) Congee with chicken, conpoy and Chinese mushroom (per bowl)	\$78	<input type="checkbox"/>
香蔥滑蛋牛肉粥 (每碗) Congress with beef, scrambled egg and green onion (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"/>



每周點心餐譜

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