

本週精選
Weekly special

雲南竹笙野菌餃 (四件) Steamed assorted mushroom dumpling with bamboo pith (4 pieces)	\$56	<input type="text"/>
牛油果蝦春卷 (三件) Deep-fried shrimp spring roll with avocado (3 pieces)	\$52	<input type="text"/>
韭菜馬蹄豚肉餛飩 (五件) Pork dumpling with water chestnut and chives in soup (5 pieces)	\$52	<input type="text"/>
脆網沙律海鮮卷 (三件) Deep-fried seafood roll with mayonnaise sauce (3 pieces)	\$56	<input type="text"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="text"/>
奶皇流沙包 (三件) Steamed milk custard bun (3 pieces)	\$50	<input type="text"/>
京滬小籠包 (四件) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="text"/>
海皇香芋酥盒 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="text"/>
金钩香芹鹹水角 (四件) Deep-fried pork dumpling with dried shrimp and parsley (4 pieces)	\$52	<input type="text"/>
瑤柱蒸蘿蔔糕 (位) Steamed turnip cake with conpoy	\$52	<input type="text"/>

Tai Pan Weekly Dim Sum Menu 大班每週點心菜單
手工美點
Selection of Dim Sum

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

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="text"/>
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="text"/>
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	<input type="text"/>
原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$50	<input type="text"/>
翡翠鮑魚絲腸粉 Steamed rice flour roll with abalone and vegetable	\$56	<input type="text"/>

甜品
Dessert

桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus	\$48	<input type="text"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$49	<input type="text"/>
御品棗皇糕 (四件) Steamed red date cake (4 pieces)	\$50	<input type="text"/>
芒果布甸 (位) Chilled mango pudding	\$53	<input type="text"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white	\$32	<input type="text"/>

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

Tai Pan Weekly Dim Sum Menu 大班每週點心菜單

滋味小食 Small Plates

八味炸豆腐 \$60 ☐

Deep-fried bean curd with spicy salt

 胡椒鹹菜煮豬肚 \$70 ☐

Simmered pork stomach and pickle with pepper

 椒鹽多春魚 \$68 ☐

Deep-fried capelin with spicy salt

金沙脆窩巴 \$68 ☐

Deep-fried crispy rice cracker with salted yolk

迷你南乳齋煲 \$68 ☐

Braised assorted vegetable and fungus in preserved bean curd sauce

跳跳魚燒汁杏鮑菇 \$55 ☐

Fried king oyster mushroom with dried bonito in barbecued sauce

藥膳鳳爪 \$68 ☐

Steamed chicken feet with garlic and spicy salt

 椒鹽雞軟骨 \$68 ☐

Deep-fried chicken cartilage with spicy salt

 脆炸椒鹽魷魚鬚 \$68 ☐

Deep-fried squid with spicy salt

高湯灼時蔬 (菜心、唐生菜、學斗、西生菜) \$55 ☐

Seasonal vegetable in soup (choi sum, Chinese lettuce, cabbage, lettuce)

特色飯麵 Noodle and Rice

崧子素菜粒蛋白炒絲苗 \$138 ☐

Fried rice with egg white, vegetables and pine nuts

金瑤蟹肉干燒伊麵 \$168 ☐

Braised e-fu noodle with crab meat, conpoy and enoki mushroom

菜遠滑蛋蝦球炒河粉 \$168 ☐

Fried flat rice noodle with prawn, scrambled egg and vegetable

廈門炒米粉 \$158 ☐

Fried rice vermicelli with assorted meat in tomato sauce

豉油皇叉燒炒麵 \$148 ☐

Fried noodle with barbecued pork in soya sauce

冬瓜陳皮鴨腿湯飯 \$168 ☐

Braised duck leg with winter melon topped on rice in soup

瑤柱方魚肉碎粥 (每碗) \$68 ☐

Congee with minced pork meat & dried flounder fish and conpoy (per bowl)

瑤柱薑蔥斑腩粥 (每碗) \$78 ☐

Congee with grouper head, flank, ginger, spring onion and conpoy (per bowl)

燒味湯河或幼麵 (叉燒 / 油雞) (每碗) \$68 ☐

Flat rice or thin noodle in soup with barbecued meat (barbecued pork / soya chicken) (per bowl)

燒味飯 (叉燒 / 油雞) (每碗) \$68 ☐

Steamed rice with barbecued meat (barbecued pork / soya chicken) (per bowl)



每
週
點
心
餐
譜

Weekly Dim Sum Menu

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