


Tai Pan Weekly Dim Sum Menu 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 Rolls

雲南竹筴野菌餃 (四件) Steamed assorted mushroom dumpling with bamboo pith (4 pieces)	\$58	<input type="checkbox"/>	晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$58	<input type="checkbox"/>	蔥花蝦米腸粉 Steamed rice flour roll with dried shrimp and spring onion	\$52	<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)	\$55	<input type="checkbox"/>	蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)	\$58	<input type="checkbox"/>	經典三式腸粉 (牛肉、叉燒、海) Steamed rice flour roll with beef, barbecued pork and shrimp	\$55	<input type="checkbox"/>
小棠菜木耳豚肉餛飩 (五件) Pork wonton with black fungus accompanied with cabbage (5 pieces)	\$55	<input type="checkbox"/>	北菇蒸棉花雞 Steamed chicken with fish maw and Chinese mushroom	\$52	<input type="checkbox"/>	陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$55	<input type="checkbox"/>
鮮蝦炸餛飩 (五件) Deep-fried shrimp wonton	\$58	<input type="checkbox"/>	山竹牛肉球 (三件) Steamed minced beef ball with bean curd sheet (3 pieces)	\$48	<input type="checkbox"/>	原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$68	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>	 X.O. 醬皇蒸鳳爪 Steamed chicken feet with XO sauce	\$48	<input type="checkbox"/>	滿天星腸粉 Steamed rice flour roll with barbecued pork, waterchestnut and vegetables	\$55	<input type="checkbox"/>
流心奶皇包 (三件) Steamed milk custard bun	\$52	<input type="checkbox"/>	笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$52	<input type="checkbox"/>	甜品 Dessert		
京滬小籠包 (四件) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>	欖豉香芋蒸鮮肉排 Steamed pork rib with preserved olive and taro	\$52	<input type="checkbox"/>	桂花黑糖水中花 (位) Flower-shaped bean curd with brown sugar and osmanthus	\$48	<input type="checkbox"/>
海皇蜂巢芋角 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>	瑤柱扒魚肚 Braised fish maw with conpoy	\$52	<input type="checkbox"/>	啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$49	<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"/>	羊城鮮蝦水餃 (五件) Shrimp dumpling in soup (5 pieces)	\$55	<input type="checkbox"/>	御品棗皇糕 (四件) Steamed red date cake (4 pieces)	\$52	<input type="checkbox"/>
蠔皇鮮竹卷 Steamed bean curd sheet rolled with shrimp and pork in oyster sauce	\$52	<input type="checkbox"/>	黑椒豬大腸 Steamed pig intestine with black pepper sauce	\$52	<input type="checkbox"/>	芒果布甸 (位) Chilled mango pudding	\$53	<input type="checkbox"/>

Handled by

經手人: \_\_\_\_\_

Table No.

檯號: \_\_\_\_\_

滋潤蛋白杏仁茶 (位)

Sweetened almond cream with egg white

\$32

為閣下著想·如閣下對任何食物有過敏反應·請與服務員聯絡。

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



Spicy 辛辣



Contains peanuts 含花生

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 \$68   
Simmered pork stomach and pickle with pepper
- 剝椒松花皮蛋 \$58   
Preserved egg with chopped chilli
- 藥膳鳳爪 \$68   
Simmered chicken feet flavoured with Chinese herbs
- 迷你蝦米粉絲節瓜煲 \$68   
Mini casserole of loofah, vermicelli and dried shrimp bean curd sauce
- 糟鹵五香燻蹄 \$68   
Marinated pork trotter with five spice and bittern
- 港式鴨絲碗仔翅 (每碗) \$68   
Vegetarian shark's fin soup with shredded duck (per bowl)
- 椒鹽多春魚 \$68   
Deep-fried capelin with spicy salt
- 脆炸椒鹽墨魚嘴 \$68   
Deep-fried cuttlefish lips with spicy salt
- 高湯灼時蔬 (菜心、唐生菜、學斗、小棠菜、西生菜、莧菜) \$58   
Seasonal vegetables in soup (Choi Sum, Chinese lettuce, cabbage, Shanghai cabbage, lettuce, amaranth)

特色飯麵  
Noodles and Rices

- 瑤柱帶子福建炒飯 \$168   
Fried rice with assorted meats and scallop in abalone sauce
- 金瑤蟹肉乾燒伊麵 \$168   
Braised e-fu noodle with crab meat, conpoy and enoki mushroom
- 沙煲乾炒牛肩胛河粉 \$178   
Fried flat noodle with flat iron beef in casserole
- 豉汁涼瓜雞絲炆鴛鴦米 \$158   
Braised vermicelli and rice noodle with bitter squash and shredded chicken in black bean sauce
- 豉油皇叉燒炒麵 \$148   
Fried noodle with barbecued pork in soya sauce
- 菜遠斑球魚湯菠菜麵 (每窩) \$198   
Spinach noodles with grouper fillet with vegetables in fish broth (per pot)
- 紫薯百合肉末粥 (每碗) \$68   
Congee with purple sweet potato, lily bulb and minced pork
- 瑤柱北菇滑雞粥 (每碗) \$68   
Congee with chicken, Chinese mushroom and conpoy (per bowl)
- 燒味湯河或幼麵 (叉燒 / 油雞 / 燻蹄 / 牛展) (每碗) \$68   
Flat rice or thin noodle in soup with barbecued meat (per bowl)  
Choices: barbecued pork / soya chicken / marinated pork trotter / beef shank
- 燒味飯 (叉燒 / 油雞 / 燻蹄 / 牛展) (每碗) \$68   
Steamed rice with barbecued meat (per bowl)  
Choices: barbecued pork / soya chicken / marinated pork trotter / beef shank



每  
週  
點  
心  
餐  
譜

Weekly Dim Sum Menu

為閣下著想 · 如閣下對任何食物有過敏反應 · 請與服務員聯絡 ·

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



Spicy 辛辣



Contains peanuts 含花生