Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

精美點心

New items		Selection of Dim Sum	Selection of Dim Sum	
玫瑰花饅頭	\$50	晶瑩鮮蝦餃 (四件)	\$55	
Steamed bun in rose shaped		Steamed shrimp dumpling (4 pieces)		
牛油果鮮蝦春卷 Deep-fried shrimp spring roll with avocado	\$52	蟹籽北菇燒賣皇 (四件) Steamed pork and mushroom dumpling with crab (4 pieces)	\$55 o roe	
韭菜馬蹄豚肉餛飩 (五隻) Pork dumpling with water chestnut and chives (5 pieces)	\$52 in soup	北菇蒸棉花雞 Steamed chicken with fish maw and Chinese mus	\$48 shroom	
嚐一口菜肉煎包 (四隻) Pan-fried pork and vegetable dumpling (4 piece	\$48 es)	山竹牛肉球 (三件) Steamed minced beef ball with bean curd sheet (3 pieces)	\$46	
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	◢ X.O.醬皇蒸鳳爪 Steamed chicken feet with XO sauce	\$45	
千層酥餅配咖喱汁 Baked pastry accompanied with curry sauce	\$68	笑口皇叉燒包 Steamed barbecued pork bun	\$48	
✓ 黑椒金錢肚 Steamed tripe with black pepper sauce	\$50	地豆蒸鮮肉排 Steamed pork rib with peanut	\$50	
海皇香芋酥盒 Deep-fried taro dumpling with seafood	\$52	瑤柱扒魚肚 Braised fish maw with conpoy	\$50	
香草鮮蝦斑肉腐皮卷 (三件) Pan-fried bean curd sheet rolled with diced gro by herb (3 pieces)	\$52 uper flavoured	羊城鮮蝦水餃(五隻) Shrimp dumpling in soup (5 pieces)	\$52	
冬蓉蟲草花素鮮竹卷	\$52	京滬小籠包	\$52	
Steamed bean curd sheet rolled with vegetable Cordyceps flower and mashed winter melon	e topeed with	Xiao Long Bao - Steamed pork dumpling		L
Handle by		Table No		
經手人:		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。	Ø Spicy ∃	辛辣

每週新品

腸粉 Rice flour roll

木魚花春風得意腸粉	\$52	
Steamed rice flour roll with deep-fried shrimp roll topped with dried bonito		
經典三式腸粉(牛肉、叉燒、海蝦) Steamed rice flour roll with beef, barbecued pork and shrimp	\$52	
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	
原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$50	
香茜黃沙豬潤腸粉 Steamed rice flour roll with pork liver and coriand	\$50 ler	
甜品		
Dessert		
桂花黑糖水中花(位) Flower shaped bean curd with brown sugar and osmanthus	\$48	
黑糖薑汁糕	\$48	
Steamed ginger pudding with brown sugar		
3.6牛奶人參奶凍(位)	\$52	
Chilled milk custard flavoured with gingseng		
芒果布甸 Chilled mango pudding	\$50	
滋潤蛋白杏仁茶(位) Sweetened almond cream with egg white	\$32	

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concern.

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

粉、麵、飯

Noodle and Rice

\$168

海皇蛋白露筍炒絲苗

黎師傅特色美食 Chef Lai's Speciality

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		
上海水晶餚肉	\$68	
Pork trotter aspic Jiangsu style		
∅ 豉蒜虎皮尖椒	\$55	
Pan-fried chilli with garlic and black bean sauce		
藥膳鳳爪	\$68	
Steamed chicken feet with garlic and spicy salt	ψυυ	
工委生民	# .c.o	
五香牛展 Marinated beef shank with five spice brine	\$68	
	<u>^</u>	
燒汁魷魚鬚 Marinated squids with sweet barbecued sauce	\$55	

高湯灼時蔬(菜心、唐生菜、西生菜、秋葵) Seasonal vegetable in soun (choi sum c

Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce ,okra)

Fried rice with seafood, egg white and asparagus		
蝦醬和牛鬆炒絲苗	\$158	
Fried rice with minced beef in shrimp paste		
滑蛋蝦球炒河	\$168	
Fried rice noodle with prawn and scrambled egg		
金瑤蟹肉干燒伊麵	\$168	
Braised e-fu noodle with crab meat, conpoy and er	noki mus	hroom
豉油皇龍鬚炒麵	\$158	
Fried noodle with squid in soya sauce		
金蒜龍躉頭腩荷香籠仔蒸絲苗	\$168	
Steamed rice with grouper head, flank and fried ga basket	arlic in a	
淮山百合紫薯粥(每碗)	\$68	
Congee with purple potato, lily bulbs and Chinese bowl)	yam	(per
瑤柱皮蛋班片粥(每碗)	\$78	
Congee with grouper fillet, preserved egg and con	poy (per	bowl)
燒味湯河或幼麵(碗)	\$68	
Flat rice or thin noodle in soup of barbecued meat	(per bow	'I)
燒味飯 (叉燒 / 油雞) (每碗)	\$68	
Steamed rice with barbecued meat (barbecued pork / soya chicken) (per bowl)		



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\$55

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