

# Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

## 本週精選 Weekly special

雲南竹笙野菌餃 (四隻)	\$56	<input type="text"/>
Steamed assorted mushroom dumpling with bamboo pith (4 pieces)		
香芋素春卷(三件)	\$50	<input type="text"/>
Deep-fried taro spring roll (3 pieces)		
韭菜馬蹄豚肉餛飩 (五隻)	\$52	<input type="text"/>
Pork dumpling with water chestnut and chives in soup (5 pieces)		
脆網沙律海鮮卷 (三件)	\$56	<input type="text"/>
Deep-fried seafood roll with mayonnaise sauce (3 pieces)		
原籠黑糖馬拉糕	\$48	<input type="text"/>
Steamed sponge cake with brown sugar		
奶皇流沙包 (三件)	\$50	<input type="text"/>
Steamed milk custard bun (3 pieces)		
咖喱蒸魷魚	\$52	<input type="text"/>
Steamed cuttlefish with curry sauce		
海皇香芋酥盒 (三件)	\$52	<input type="text"/>
Deep-fried taro dumpling with seafood (3 pieces)		
金鈎香芹鹹水角 (四件)	\$52	<input type="text"/>
Deep-fried pork dumpling with dried shrimp and parsley (4 pieces)		
瑤柱蒸蘿蔔糕	\$52	<input type="text"/>
Steamed turnip cake with conpoy		

## 手工美點 Selection of Dim Sum

晶瑩鮮蝦餃 (四件)	\$55	<input type="text"/>
Steamed shrimp dumpling (4 pieces)		
蟹籽北菇燒賣皇 (四件)	\$55	<input type="text"/>
Steamed pork and mushroom dumpling with crab roe (4 pieces)		
北菇蒸棉花雞	\$48	<input type="text"/>
Steamed chicken with fish maw and Chinese mushroom		
山竹牛肉球 (三件)	\$46	<input type="text"/>
Steamed minced beef ball with bean curd sheet (3 pieces)		
 X.O.醬皇蒸鳳爪	\$45	<input type="text"/>
Steamed chicken feet with XO sauce		
笑口皇叉燒包(三隻)	\$48	<input type="text"/>
Steamed barbecued pork bun (3 pieces)		
欖豉香芋蒸鮮肉排	\$50	<input type="text"/>
Steamed pork rib with preserved olive and taro		
瑤柱扒魚肚	\$50	<input type="text"/>
Braised fish maw with conpoy		
羊城鮮蝦水餃 (五隻)	\$52	<input type="text"/>
Shrimp dumpling in soup (5 pieces)		
黑椒豬大腸	\$48	<input type="text"/>
Steamed pig intestine with black pepper		

## 爽滑腸粉 Rice flour roll

蔥花蝦米腸粉	\$48	<input type="text"/>
Steamed rice flour roll with dried shrimp and spring onion		
經典三式腸粉 (牛肉、叉燒、海蝦)	\$52	<input type="text"/>
Steamed rice flour roll with beef, barbecued pork and shrimp		
陳皮牛肉腸粉	\$48	<input type="text"/>
Steamed rice flour roll with minced beef and dried tangerine peel		
原隻海蝦腸粉	\$50	<input type="text"/>
Steamed rice flour roll with shrimp		
翡翠鮑魚絲腸粉	\$56	<input type="text"/>
Steamed rice flour roll with abalone and vegetable		

## 甜品 Dessert

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

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"/>
上海水晶餛飩肉 Pork trotter aspic Jiangsu style	\$68	<input type="checkbox"/>
藥膳鳳爪 Steamed chicken feet with garlic and spicy salt	\$68	<input type="checkbox"/>
金蒜肉鬆粉絲蒸勝瓜 Steamed luffa with vermicelli, minced pork and deep-fried garlic	\$68	<input type="checkbox"/>
脆炸椒鹽魷魚鬚 Deep-fried squid with spicy salt	\$68	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、學斗、西生菜 / 勝瓜 / 莧菜 / 通菜) Seasonal vegetable in soup (choi sum, chinese lettuce, cabbage, lettuce, luffa, amaranth, water spinach)	\$55	<input type="checkbox"/>

## 特色飯麵 Noodle and Rice

崧子素菜粒蛋白炒絲苗 Fried rice with egg white, vegetables and pine nuts	\$138	<input type="checkbox"/>
金鳳梨雞粒炒絲苗 Fried rice with minced chicken and pineapple	\$148	<input type="checkbox"/>
菜遠滑蛋牛肩胛炒河粉 Fried flat rice noodle with flat iron beef, scrambled egg and vegetable	\$158	<input type="checkbox"/>
涼瓜魚鬆炆米粉 Braised rice vermicelli with minced fish cake and bitter squash	\$158	<input type="checkbox"/>
豉油皇龍鬚炒麵 Fried noodle with squid in soya sauce	\$158	<input type="checkbox"/>
香茜皮蛋斑片湯稻庭烏冬 Udon in soup with sliced grouper, preserved egg and coriander	\$168	<input type="checkbox"/>
莧菜香菇肉末粥 (每碗) Congee with minced pork, Chinese mushroom and amaranth (per bowl)	\$68	<input type="checkbox"/>
瑤柱薑蔥斑腩粥 (每碗) Congee with grouper head, flank, ginger, spring onion and conpoy (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"/>

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