

Tai Pan Weekly Dim Sum Menu 大班每週點心菜單

本週精選
Weekly Specials

手工美點
Dim Sum Selection

爽滑腸粉
Rice Flour Rolls

雲南竹筍野菌餃 (四件) \$58
Steamed assorted mushroom dumpling with bamboo pith (4 pieces)

紫甘藍蒜蓉鮮蝦春卷 (三件) \$55
Deep-fried shrimp spring roll with purple cabbage and garlic (3 pieces)

小棠菜木耳豚肉餛飩 (五件) \$55
Pork wonton with black fungus accompanied with cabbage (5 pieces)

鮮蝦炸餛飩 (五件) \$58
Deep-fried shrimp wonton (5 pieces)

原籠黑糖馬拉糕 \$48
Steamed sponge cake with brown sugar

流心奶皇包 (三件) \$52
Steamed milk custard bun (3 pieces)

京滬小籠包 (四件) \$52
Xiao Long Bao - Steamed pork dumpling (4 pieces)

海皇蜂巢芋角 (三件) \$52
Deep-fried taro dumpling with seafood (3 pieces)

金鉤香芹鹹水角 (四件) \$52
Deep-fried pork dumpling with dried shrimp and parsley (4 pieces)


蠔皇鮮竹卷 \$52
Steamed bean curd sheet rolled with shrimp and pork in oyster sauce

晶瑩鮮蝦餃 (四件) \$58
Steamed shrimp dumpling (4 pieces)

蟹籽北菇燒賣 (四件) \$58
Steamed pork and mushroom dumpling with crab roe (4 pieces)

北菇蒸棉花雞 \$52
Steamed chicken with fish maw and Chinese mushroom

山竹牛肉球 (三件) \$48
Steamed minced beef ball with bean curd sheet (3 pieces)

 X.O. 醬皇蒸鳳爪 \$48
Steamed chicken feet with XO sauce

笑口皇叉燒包 (三件) \$52
Steamed barbecued pork bun (3 pieces)

欖豉香芋蒸鮮肉排 \$52
Steamed pork rib with preserved olive and taro

瑤柱扒魚肚 \$52
Braised fish maw with conpoy

羊城鮮蝦水餃 (五件) \$55
Shrimp dumpling in soup (5 pieces)

黑椒豬大腸 \$52
Steamed pig intestine with black pepper sauce

原隻海蝦腸粉 \$68
Steamed rice flour roll with shrimp

經典三式腸粉 (牛肉、叉燒、海蝦) \$55
Steamed rice flour roll with beef, barbecued pork and shrimp

陳皮牛肉腸粉 \$55
Steamed rice flour roll with minced beef and dried tangerine peel

滿天星腸粉 \$55
Steamed rice flour roll with barbecued pork, waterchestnut and vegetables

蔥花蝦米腸粉 \$52
Steamed rice flour roll with dried shrimp and spring onion

甜品
Desserts

桂花黑糖水中花 (位) \$48
Flower-shaped bean curd with brown sugar and osmanthus

啫喱椰汁紅豆糕 (六件) \$55
Coconut pudding with red bean (6 pieces)

御品棗皇糕 (四件) \$52
Steamed red date cake (4 pieces)

香芒布甸 (位) \$55
Chilled mango pudding

滋潤川貝蛋白杏仁茶 (位) \$48
Sweetened almond cream with sichuan fritillary egg white


Handled by
經手人: _____

Table No.
檯號: _____

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

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滋味小食
Small Plates

八味炸豆腐 (小食) 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	\$68	<input type="checkbox"/>
 剝椒松花皮蛋 (小食) Preserved egg with chopped chilli	\$58	<input type="checkbox"/>
藥膳鳳爪 Simmered chicken feet flavoured with Chinese herbs	\$68	<input type="checkbox"/>
迷你蝦米粉絲節瓜煲 Mini casserole of loofah, vermicelli and dried shrimp bean curd sauce	\$68	<input type="checkbox"/>
糟鹵五香燻蹄 Marinated pork trotter with five-spice powder and bittern	\$68	<input type="checkbox"/>
港式鴨絲碗仔翅 (每碗) Vegetarian shark's fin soup with shredded duck (per bowl)	\$68	<input type="checkbox"/>
 椒鹽多春魚 Deep-fried capelin with spicy salt	\$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、小棠菜、西生菜、莧菜、通菜、勝瓜) Seasonal vegetables in soup (Choi Sum, Chinese lettuce, cabbage, Shanghai cabbage, lettuce, amaranth, water spinach, luffa)	\$58	<input type="checkbox"/>

特色飯麵
Noodles and Rices

瑤柱帶子福建炒飯 Fried rice with assorted meats, scallop and conpoy in abalone sauce	\$168	<input type="checkbox"/>
金蒜籠仔荷葉蒸斑頭腩飯 Steamed rice with grouper head, flank, belly and deep-fried garlic in lotus leaf	\$188	<input type="checkbox"/>
砂煲乾炒牛肩胛河粉 Fried flat noodle with flat iron beef in casserole	\$178	<input type="checkbox"/>
豉汁涼瓜雞絲炆鴛鴦米 Braised vermicelli and rice noodle with bitter squash and shredded chicken in black bean sauce	\$158	<input type="checkbox"/>
豉油皇叉燒炒麵 Fried noodle with barbecued pork in soya sauce	\$148	<input type="checkbox"/>
陳皮冬瓜鴨腿湯飯 Rice in soup with braised duck leg and winter melon	\$148	<input type="checkbox"/>
紫薯百合肉末粥 (每碗) Congee with purple sweet potato, lily bulb and minced pork (per bowl)	\$68	<input type="checkbox"/>
瑤柱北菇滑雞粥 (每碗) Congee with chicken, Chinese mushroom and conpoy (per bowl)	\$68	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒 / 油雞 / 燻蹄 / 牛展) (每碗) Flat rice or thin noodle in soup with barbecued meat (per bowl) Choices: barbecued pork / soya chicken / marinated pork trotter / beef shank	\$68	<input type="checkbox"/>
燒味飯 (叉燒 / 油雞 / 燻蹄 / 牛展) (每碗) Steamed rice with barbecued meat (per bowl) Choices: barbecued pork / soya chicken / marinated pork trotter / beef shank	\$68	<input type="checkbox"/>



每週點心菜單

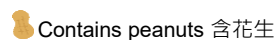
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