

Tai Pan Weekly Dim Sum Menu 大班每週點心菜單

本週精選
Weekly special

- 鮮蝦韭菜蒸餃 (三件) \$55

Steamed shrimp dumpling with chives (3 pieces)
-  自家麻蓉花生包 (三隻) \$48

Steamed sesame and peanut bun (3 pieces)
- 蓮藕鮮蝦春卷 (三件) \$55

Deep-fried spring rolls with shrimp and lotus root (3 pieces)
- 香草鮮蝦腐皮卷 (三件) \$58

Deep-fried bean curd skin rolled with shrimp and herbs (3 pieces)
- 原籠黑糖馬拉糕 \$48

Steamed sponge cake with brown sugar
- 海皇蜂巢芋角 (三件) \$52

Deep-fried taro dumpling with seafood (3 pieces)
- 北菇棉花雞 \$52

Steamed chicken with fish maw and Chinese mushroom
-  黑椒牛仔骨 \$52

Steamed beef rib with black pepper sauce
- 金鈎香芹鹹水角 (四件) \$52

Deep-fried pork dumpling with dried shrimp and celery (4 pieces)
- 黃橋蔥香餅 \$52

Deep-fried spring onion cake

手工美點
Selection of Dim Sum

- 蟹籽北菇燒賣 (四件) \$58

Steamed pork and mushroom dumpling with crab roe (4 pieces)
- 晶瑩鮮蝦餃 (四件) \$58

Steamed shrimp dumpling (4 pieces)
- 笑口皇叉燒包 (三件) \$52

Steamed barbecued pork bun (3 pieces)
- 瑤柱扒魚肚 \$52

Braised fish maw with conpoy
- 欖豉香芋蒸肉排 \$52

Steamed pork rib with preserved olive and taro
- 山竹牛肉球 (三件) \$48

Steamed minced beef ball (3 pieces)
- XO醬蒸鳳爪 \$48

Steamed chicken feet with XO chilli sauce
- 奶白菜豚肉餛飩 (五件) \$52

Pork wonton with vegetable in soup (5 pieces)
- 羊城鮮蝦水餃 (五件) \$55

Shrimp dumpling in soup (5 pieces)
- 蠔皇鮮竹卷 \$52

Steamed bean curd sheet rolled with shrimp and pork in oyster sauce

爽滑腸粉
Rice flour roll

- 原隻海蝦腸粉 \$58

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
- 鬼馬茶樹菇腸粉 \$52

Steamed rice flour roll with mushroom, water chestnut and deep-fried dough
- 陳皮牛肉腸粉 \$52

Steamed rice flour roll with minced beef and dried tangerine peel
- 精緻甜點
Dessert
- 芒果布甸 (位) \$48

Chilled mango pudding (per person)
- 啫喱椰汁紅豆糕 (六件) \$48

Coconut pudding with red bean (6 pieces)
- 桂花黑糖水中花 (位) \$52

Flower shaped bean curd with brown sugar and osmanthus (per person)
- 御品棗皇糕 (四件) \$55

Steamed red date cake (4 pieces)
- 滋潤川貝蛋白杏仁茶 (位) \$48

Sweetened almond cream with sichuan fritillary egg white

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



Contains peanuts 含花生

(1-10/5)

Table No

Handle by

檯號:

經手人:

B


滋味小食
Small Plates

| | | |
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| 八味炸豆腐(小食) Deep-fried bean curd with spicy salt | \$60 | <input type="checkbox"/> |
|  胡椒鹹菜豬肚 Simmered pork stomach with pepper and pickles | \$68 | <input type="checkbox"/> |
|  剁椒松花皮蛋(小食) Preserved egg with chopped chilli | \$58 | <input type="checkbox"/> |
| 藥膳鳳爪 Simmered chicken feet flavoured with Chinese herb | \$68 | <input type="checkbox"/> |
| 迷你蝦米粉絲節瓜煲 Mini casserole of loofah, vermicelli and dried shrimpbean curd sauce | \$68 | <input type="checkbox"/> |
| 金沙脆窩巴 Deep-fried crispy rice cracker with salted yolk | \$58 | <input type="checkbox"/> |
| 蜜餞日本一口甜薯 Fried sweet potato glazed with honey sauce | \$58 | <input type="checkbox"/> |
|  川味滷水牛展 Marinated beef shank with brine in spicy sauce | \$68 | <input type="checkbox"/> |
|  避風塘墨魚嘴 Fried cuttlefish lips with garlic and chilli | \$68 | <input type="checkbox"/> |
| 高湯灼時蔬 (菜心、唐生菜、西生菜、小棠菜、芥蘭、莧菜、通菜) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, Chinese cabbage, Kale, amaranth, water spinach) | \$58 | <input type="checkbox"/> |

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特色飯麵
Noodle and Rice


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|---|-------|--------------------------|
| 黑松露瑤柱海皇炒絲苗 Fried rice with seafood and conpoy in black truffle sauce | \$168 | <input type="checkbox"/> |
| 菜遠滑蛋牛肩胛炒河粉 Fried flat noodles with beef, scrambled egg and vegetable | \$158 | <input type="checkbox"/> |
| 豉油皇黑豚肉絲炒麵 Fried noodle with shredded pork in soya sauce | \$148 | <input type="checkbox"/> |
| 雪裡紅火鴨絲炆鴛鴦米 Braised rice noodle and vermicelli with shredded duck and preserved vegetable | \$148 | <input type="checkbox"/> |
| 蝦頭油蟹肉鮮菌炆伊麵 Braised E-fu with crab meat and mushrooms in shrimp paste | \$168 | <input type="checkbox"/> |
| 香茜皮蛋斑片湯稻庭烏冬 Soup udon with coriander, preserved egg and grouper fillet | \$198 | <input type="checkbox"/> |
| 香菇秋葵雞絲粥(每碗) Congee with shredded chicken, okra and Chinese mushroom (per bowl) | \$68 | <input type="checkbox"/> |
| 金瓜鹹蛋肉末粥(每碗) Congee with minced pork, pumpkin and salted egg (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 egg noodle in soup with barbecued meat (barbecued pork/ soya chicken/ marinated pork trotter / beef shank) (per bowl) | \$68 | <input type="checkbox"/> |
| 燒味飯 (叉燒 / 油雞 / 燻蹄 / 牛展) (每碗) Steamed rice with barbecued meat (barbecued pork/ soya chicken/ marinated pork trotter / beef shank) (per bowl) | \$68 | <input type="checkbox"/> |




每週點心餐譜

Weekly Dim Sum Menu

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