

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選  
Weekly special

手工美點  
Selection of Dim Sum

爽滑腸粉  
Rice flour roll

馬蹄韭菜煎餛飩 (五隻) Pan-fried pork dumpling with chives and water chestnut (5 pieces)	\$52	<input type="checkbox"/>
百花淮山鮮雞扎 (兩件) Steamed bean curd sheet wrapped with chicken, shrimp mousse and Chinese yam (2 pieces)	\$50	<input type="checkbox"/>
芹菜木耳海皇春卷 (三件) Deep-fried seafood spring roll with black fungus and celery (3 pieces)	\$50	<input type="checkbox"/>
瑤柱臘味煎蘿蔔糕 (五件) Pan-fried turnip cake with air-dried meat and conpoy	\$56	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
海皇蜂巢芋酥 (三隻) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>
京滬小籠包 (四隻) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>
 黑椒豬大腸 Steamed pig intestine with black pepper	\$48	<input type="checkbox"/>
金鈎鹹水角 (四隻) Deep-fried pork dumpling with dried shrimp (4 pieces)	\$52	<input type="checkbox"/>
黃橋蔥香餅 Deep-fried sesame bun	\$48	<input type="checkbox"/>

蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)	\$55	<input type="checkbox"/>
晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$55	<input type="checkbox"/>
笑口皇叉燒包 Steamed barbecued pork bun	\$48	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<input type="checkbox"/>
欖豉香芋蒸肉排 Steamed pork rib with preserved olive and taro	\$50	<input type="checkbox"/>
山竹牛肉球 (三件) Steamed minced beef ball (3 pieces)	\$46	<input type="checkbox"/>
XO醬蒸鳳爪 Steamed chicken feet with XO chilli sauce	\$45	<input type="checkbox"/>
奶白菜豚肉餛飩 (五隻) Pork wonton with vegetable in soup (5 pieces)	\$52	<input type="checkbox"/>
羊城鮮蝦水餃 (五隻) Shrimp dumpling in soup (5 pieces)	\$52	<input type="checkbox"/>
北菇薑蔥蒸雞 Steamed chicken with mushroom, ginger and spring onion	\$50	<input type="checkbox"/>

原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$50	<input type="checkbox"/>
經典三式腸粉 (牛肉, 叉燒, 海蝦) Steamed rice flour roll with beef, barbecued pork and shrimp	\$52	<input type="checkbox"/>
蜜汁叉燒腸粉 Steamed rice flour roll with barbecued pork	\$48	<input type="checkbox"/>
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	<input type="checkbox"/>
精緻甜點 Dessert		
芒果布甸 (位) Chilled mango pudding	\$52	<input type="checkbox"/>
御品棗皇糕 (四件) Steamed red dates cake (4 pieces)	\$50	<input type="checkbox"/>
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus	\$48	<input type="checkbox"/>
豆沙煎軟糰 Pan-fried bean paste dumpling	\$48	<input type="checkbox"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white	\$32	<input type="checkbox"/>

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

Table No \_\_\_\_\_ Handle by \_\_\_\_\_  
檯號： \_\_\_\_\_ 經手人： \_\_\_\_\_

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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"/>
 胡椒鹹菜豬肚 Simmered pork stomach with pepper and pickles	\$70	<input type="checkbox"/>
乾燒日本小南瓜 Roasted Japanese pumpkin	\$58	<input type="checkbox"/>
迷你蝦米粉絲節瓜煲 Casserole of luffa, vermicelli and dried shrimp in soup	\$58	<input type="checkbox"/>
香煎臘味蓮藕餅 Pan-fried pork patty with lotus root and air-dried meat	\$68	<input type="checkbox"/>
野菌素翅羹 (每碗) Vegetarian shark's fin soup with mushroom (per bowl)	\$58	<input type="checkbox"/>
 脆炸椒鹽魷魚鬚 Deep-fried squid with spicy salt	\$68	<input type="checkbox"/>
 避風塘茄子粒 Deep-fried diced eggplant with crushed garlic and chilli	\$55	<input type="checkbox"/>
蜜椒單骨雞翼 Deep-fried chicken wing with pepper and honey sauce	\$68	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、西生菜、菠菜) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, spinach)	\$55	<input type="checkbox"/>

特色飯麵  
Noodle and Rice

鹹魚雞粒炒絲苗 Fried rice with diced chicken and salted fish	\$138	<input type="checkbox"/>
北菇羅漢齋燉麵 Braised noodle with assorted fungus and Chinese mushroom	\$138	<input type="checkbox"/>
豉椒鮮魷雙麵黃 Fried crispy noodle with cuttlefish in black pepper sauce	\$168	<input type="checkbox"/>
 XO醬乾炒牛肩胛河粉 Fried flat noodle with flat iron beef in XO chilli sauce	\$168	<input type="checkbox"/>
荷塘臘味炆鴛鴦米 Braised rice noodle and vermicelli with air-dried meat and snow pea	\$158	<input type="checkbox"/>
菜遠蝦球湯稻庭烏冬 Soup udon with prawn and choy sum	\$168	<input type="checkbox"/>
 紅菜頭雜菜粥 (每碗) Congee with beetroot and assorted vegetable (per bowl)	\$68	<input type="checkbox"/>
瑤柱鹹蛋肉碎粥 (每碗) Congee with minced pork, salted egg and conpoy (per bowl)	\$68	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒/油雞/燻蹄) (每碗) Flat rice or thin noodle in soup with barbecued meat (barbecued pork/ soya chicken/ smoked pork trotter) (per bowl)	\$68	<input type="checkbox"/>
燒味飯 (叉燒/油雞/燻蹄) (每碗) Steamed rice with barbecued meat (barbecued pork/ soya chicken/ smoked pork trotter) (per bowl)	\$68	<input type="checkbox"/>

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每  
周  
點  
心  
餐  
譜

Weekly Dim Sum Menu