

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) Steamed shrimp dumpling with chives (3 pieces)	\$55	<input type="checkbox"/>
自家麻蓉花生包 (三隻) Steamed sesame and peanut bun (3 pieces)	\$48	<input type="checkbox"/>
蓮藕鮮蝦春卷 (三件) Deep-fried spring rolls with shrimp and lotus root (3 pieces)	\$55	<input type="checkbox"/>
香草鮮蝦腐皮卷 (三件) Deep-fried bean curd skin rolled with shrimp and herbs (3 pieces)	\$58	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
海皇蜂巢芋角 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>
北菇棉花雞 Steamed chicken with fish maw and Chinese mushroom	\$52	<input type="checkbox"/>
 黑椒牛仔骨 Steamed beef rib with black pepper sauce	\$52	<input type="checkbox"/>
金鈎香芹鹹水角 (四件) Deep-fried pork dumpling with dried shrimp and celery (4 pieces)	\$52	<input type="checkbox"/>
瑤柱珍珠雞 (兩件) Steamed glutinous rice with assorted meat wrapped in a lotus leaf (2 pieces)	\$52	<input type="checkbox"/>

手工美點
Selection of Dim Sum

蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)	\$58	<input type="checkbox"/>
晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$58	<input type="checkbox"/>
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$52	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$52	<input type="checkbox"/>
欖豉香芋蒸肉排 Steamed pork rib with preserved olive and taro	\$52	<input type="checkbox"/>
山竹牛肉球 (三件) Steamed minced beef ball (3 pieces)	\$48	<input type="checkbox"/>
XO醬蒸鳳爪 Steamed chicken feet with XO chilli sauce	\$48	<input type="checkbox"/>
奶白菜豚肉餛飩 (五件) Pork wonton with vegetable in soup (5 pieces)	\$52	<input type="checkbox"/>
羊城鮮蝦水餃 (五件) Shrimp dumpling in soup (5 pieces)	\$55	<input type="checkbox"/>
蠔皇鮮竹卷 Steamed bean curd sheet rolled with shrimp and pork in oyster sauce	\$52	<input type="checkbox"/>

爽滑腸粉
Rice flour roll

原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$58	<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	\$55	<input type="checkbox"/>
鬼馬茶樹菇腸粉 Steamed rice flour roll with mushroom, water chestnut and deep-fried dough	\$55	<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 (per person)	\$53	<input type="checkbox"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$49	<input type="checkbox"/>
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus (per person)	\$48	<input type="checkbox"/>
御品棗皇糕 (四件) Steamed red date cake (4 pieces)	\$52	<input type="checkbox"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white (per person)	\$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

B

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	\$68	<input type="checkbox"/>
 剝椒松花皮蛋 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 curd sauce	\$68	<input type="checkbox"/>
金沙脆窩巴 Deep-fried crispy rice cracker with salted yolk	\$58	<input type="checkbox"/>
 脆炸椒鹽白飯魚 Deep-fried whitebait with spicy salt	\$68	<input type="checkbox"/>
南乳炸雞中翼 Deep-fried chicken wing with preserved bean curd sauce	\$68	<input type="checkbox"/>
燒汁魷魚鬚 Marinated squids with sweet barbecued sauce	\$58	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、西生菜、小棠菜、芥蘭) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, Chinese cabbage, Kale)	\$58	<input type="checkbox"/>

特色飯麵
Noodle and Rice

鹹菜薑米腩肉炒飯 Fried rice with pork belly, ginger and pickle	\$148	<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"/>
豉油皇龍鬚炒麵 Fried thin egg noodles with squid 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"/>
干貝豆苗蟹肉粥 (每碗) Congee with crab meat, pea sprouts and conpoy (per bowl)	\$78	<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) (每碗) Flat rice or thin egg noodle in soup with barbecued meat (barbecued pork/ soya chicken) (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 portk trotter) (per bowl)	\$68	<input type="checkbox"/>



每週點心餐譜

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