

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選
Weekly special

精美點心
Selection of Dim Sum

腸粉
Rice flour roll

韭菜馬蹄豚肉餛飩 (五隻) \$52
Pork dumpling with water chestnut and chives (5 pieces)

金鈎五香潮州粉果 (四件) \$50
Steamed pork dumpling with dried shrimp (4 pieces)

芹菜木耳海皇春卷 \$50
Deep-fried seafood spring roll with black fungus and celery

竹筴野菌冬菇包(三隻) \$52
Steamed assorted mushroom bun with bamboo pith (3 pieces)

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

海皇蜂巢芋酥 (三隻) \$50
Deep-fried taro dumpling with seafood (3 pieces)

金珠蟹肉鹹水角 (四件) \$50
Deep-fried glutinous dumpling filled with minced pork and crab meat (4 pieces)

 黑椒金錢肚 \$48
Steamed beef tripe with black pepper

脆網沙律海鮮卷(三件) \$52
Deep-fried seafood roll with mayonnaise sauce (3 pieces)

黃橋蔥香餅 \$48
Deep-fried sesame bun

蟹籽北菇燒賣 (四件) \$52
Steamed pork and mushroom dumpling with crab roe (4 pieces)

晶瑩鮮蝦餃 (四件) \$52
Steamed shrimp dumpling (4 pieces)

笑口皇叉燒包 \$48
Steamed barbecued pork bun

瑤柱扒魚肚 \$48
Braised fish maw with conpoy

欖豉香芋蒸肉排 \$48
Steamed pork rib with preserved olive and taro

山竹牛肉球 (三件) \$46
Steamed minced beef ball (3 pieces)

XO醬蒸鳳爪 \$45
Steamed chicken feet with XO chilli sauce

京滬小籠包 (四隻) \$52
Xiao Long Bao - Steamed pork dumpling (4 pieces)

羊城鮮蝦水餃 (五隻) \$52
Shrimp dumpling in soup (5 pieces)

紅油抄手(六隻) \$52
Pork dumpling with spicy chilli sauce(6 pieces)

原隻海蝦腸粉 \$50
Steamed rice flour roll with shrimp

經典三式腸粉 \$52
Steamed rice flour roll with beef, barbecued pork and shrimp

蜜汁叉燒腸粉 \$48
Steamed rice flour roll with barbecued pork

陳皮牛肉腸粉 \$48
Steamed rice flour roll with minced beef and dried tangerine peel

甜品
Dessert

芒果布甸 \$50
Chilled mango pudding

啫喱椰汁紅豆糕 (六件) \$48
Coconut pudding with red bean (6 pieces)

桂花啤梨果凍 \$50
Chilled Osmanthus pudding with pear

懷舊芝麻卷 (四件) \$48
Black sesame roll (4 pieces)

滋潤蛋白杏仁茶(位) \$32
Sweetened almond cream with 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

Table No _____ Handle by _____
檯號： _____ 經手人： _____

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黎師傅特色美食
Chef Lai's Speciality

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"/>
藥膳鳳爪 Marinated chicken feet with Chinese herb	\$68	<input type="checkbox"/>
蝦籽干燒野菌 Braised mushroom sprinkled with dried shrimp roe	\$68	<input type="checkbox"/>
 香辣牛展 Marinated sliced beef shank with chilli sauce	\$58	<input type="checkbox"/>
 豉蒜虎皮尖椒 Pan-fried chilli with garlic and black bean sauce	\$58	<input type="checkbox"/>
 脆炸椒鹽白飯魚 Deep-fried whitebait with spicy salt	\$68	<input type="checkbox"/>
金沙脆窩巴 Deep-fried crispy rice cracker with salted yolk	\$55	<input type="checkbox"/>
上海水晶餛飩肉 Pork trotter aspic Jiangsu style	\$68	<input type="checkbox"/>
高湯灼時蔬(菜心、唐生菜及西生菜) Seasonal vegetable in soup (choi sum, chinese lettuce and lettuce)	\$55	<input type="checkbox"/>

粉、麵、飯
Noodle and Rice

梅香馬友雞粒炒絲苗 Fried rice with diced chicken and salted fish	\$128	<input type="checkbox"/>
鮑汁螺片福建炒飯 Fried rice with assorted meat, shrimp and sea conch in abalone sauce	\$158	<input type="checkbox"/>
XO醬乾炒豚面肉河粉 Fried flat noodle with pork cheek in XO chilli sauce	\$158	<input type="checkbox"/>
薑蔥牛仔肉撈粗麵 Braised thick noodle with veal, ginger and spring onion	\$158	<input type="checkbox"/>
雪裡紅肉絲窩新竹米粉 Soup vermicelli with shredded pork and preserved vegetable	\$148	<input type="checkbox"/>
有機紫菜斑球稻庭烏冬 Soup udon with grouper fillet and organic seaweed	\$168	<input type="checkbox"/>
瑤柱菜心肉碎粥(每碗) Congee with conpoy, minced pork and choi sum (per bowl)	\$68	<input type="checkbox"/>
香茜皮蛋魚雲粥 (每碗) Congee with fish head, preserved egg and coriander (per bowl)	\$78	<input type="checkbox"/>
燒味湯河或幼麵(每碗) Flat rice or thin noodle in soup with barbecued meat (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"/>



每
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