

# Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

## 本週精選 Weekly sepcial

## 精美點心 Selection of Dim Sum

## 腸粉 Rice flour roll

|   |      |                          |
|---|------|--------------------------|
| 韭菜馬蹄豚肉餛飩 (五隻)<br>Pork dumpling with water chestnut and chives (5 pieces)  | \$52 | <input type="checkbox"/> |
| 金鈎五香潮州粉果 (四件)<br>Steamed pork dumpling with dried shrimp (4 pieces)   | \$50 | <input type="checkbox"/> |
| 芹菜木耳海皇春卷<br>Deep-fried seafood spring roll with black fungus and celery   | \$50 | <input type="checkbox"/> |
| 竹笙野菌冬菇包(三隻)<br>Steamed assorted mushroom bun with bamboo pith (3 pieces)  | \$52 | <input type="checkbox"/> |
| 原籠黑糖馬拉糕<br>Steamed sponge cake with brown sugar   | \$48 | <input type="checkbox"/> |
| 海皇蜂巢芋酥 (三隻)<br>Deep-fried taro dumpling with seafood (3 pieces)   | \$50 | <input type="checkbox"/> |
| 金珠蟹肉鹹水角 (四件)<br>Deep-fried glutinous dumpling filled with minced pork and crab meat (4 pieces)                                  | \$50 | <input type="checkbox"/> |
|  黑椒金錢肚<br>Steamed beef tripe with black pepper | \$48 | <input type="checkbox"/> |
| 脆網沙律海鮮卷(三件)<br>Deep-fried seafood roll with mayonnaise sauce (3 pieces)   | \$52 | <input type="checkbox"/> |
| 黃橋蔥香餅<br>Deep-fried sesame bun  | \$48 | <input type="checkbox"/> |

|  |      |                          |
|--|------|--------------------------|
| 蟹籽北菇燒賣 (四件)<br>Steamed pork and mushroom dumpling with crab roe (4 pieces) | \$52 | <input type="checkbox"/> |
| 晶瑩鮮蝦餃 (四件)<br>Steamed shrimp dumpling (4 pieces)                           | \$52 | <input type="checkbox"/> |
| 笑口皇叉燒包<br>Steamed barbecued pork bun                                       | \$48 | <input type="checkbox"/> |
| 瑤柱扒魚肚<br>Braised fish maw with conpoy                                      | \$48 | <input type="checkbox"/> |
| 欖豉香芋蒸肉排<br>Steamed pork rib with preserved olive and taro                  | \$48 | <input type="checkbox"/> |
| 山竹牛肉球 (三件)<br>Steamed minced beef ball (3 pieces)                          | \$46 | <input type="checkbox"/> |
| XO醬蒸鳳爪<br>Steamed chicken feet with XO chilli sauce                        | \$45 | <input type="checkbox"/> |
| 京滬小籠包 (四隻)<br>Xiao Long Bao - Steamed pork dumpling (4 pieces)             | \$52 | <input type="checkbox"/> |
| 羊城鮮蝦水餃 (五隻)<br>Shrimp dumpling in soup (5 pieces)                          | \$52 | <input type="checkbox"/> |
| 紅油抄手(六隻)<br>Pork dumpling with spicy chilli sauce(6 pieces)                | \$52 | <input type="checkbox"/> |

|   |      |                          |
|---|------|--------------------------|
| 原隻海蝦腸粉<br>Steamed rice flour roll with shrimp                               | \$50 | <input type="checkbox"/> |
| 經典三式腸粉<br>Steamed rice flour roll with beef, barbecued pork and shrimp      | \$52 | <input type="checkbox"/> |
| 蜜汁叉燒腸粉<br>Steamed rice flour roll with barbecued pork                       | \$48 | <input type="checkbox"/> |
| 陳皮牛肉腸粉<br>Steamed rice flour roll with minced beef and dried tangerine peel | \$48 | <input type="checkbox"/> |
| 甜品<br>Dessert   |      |                          |
| 芒果布甸<br>Chilled mango pudding   | \$50 | <input type="checkbox"/> |
| 啫喱椰汁紅豆糕 (六件)<br>Coconut pudding with red bean (6 pieces)                    | \$48 | <input type="checkbox"/> |
| 桂花啤梨果凍<br>Chilled Osmanthus pudding with pear                               | \$50 | <input type="checkbox"/> |
| 懷舊芝麻卷 (四件)<br>Black sesame roll (4 pieces)                                  | \$48 | <input type="checkbox"/> |
| 滋潤蛋白杏仁茶(位)<br>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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## 黎師傅特色美食 Chef Lai's Speciality


八味炸豆腐 \$60 ☐  
Deep-fried bean curd with spicy salt


 胡椒鹹菜豬肚 \$70 ☐  
Simmered pork stomach with pepper and pickles

藥膳鳳爪 \$68 ☐  
Marinated chicken feet with Chinese herb

蝦籽干燒野菌 \$68 ☐  
Braised mushroom sprinkled with dried shrimp roe

 香辣牛展 \$58 ☐  
Marinated sliced beef shank with chilli sauce

 豉蒜虎皮尖椒 \$58 ☐  
Pan-fried chilli with garlic and black bean sauce

 脆炸椒鹽白飯魚 \$68 ☐  
Deep-fried whitebait with spicy salt

金沙脆窩巴 \$55 ☐  
Deep-fried crispy rice cracker with salted yolk

上海水晶餛飩肉 \$68 ☐  
Pork trotter aspic Jiangsu style

高湯灼時蔬(菜心、唐生菜及西生菜) \$55 ☐  
Seasonal vegetable in soup (choi sum, chinese lettuce and lettuce)

## 粉、麵、飯 Noodle and Rice

梅香馬友雞粒炒絲苗 \$128 ☐  
Fried rice with diced chicken and salted fish

鮑汁螺片福建炒飯 \$158 ☐  
Fried rice with assorted meat, shrimp and sea conch in abalone sauce

XO醬乾炒豚面肉河粉 \$158 ☐  
Fried flat noodle with pork cheek in XO chilli sauce

薑蔥牛仔肉撈粗麵 \$158 ☐  
Braised thick noodle with veal, ginger and spring onion

雪裡紅肉絲窩新竹米粉 \$148 ☐  
Soup vermicelli with shredded pork and preserved vegetable

有機紫菜斑球稻庭烏冬 \$168 ☐  
Soup udon with grouper fillet and organic seaweed

瑤柱菜心肉碎粥(每碗) \$68 ☐  
Congee with conpoy, minced pork and choi sum (per bowl)

香茜皮蛋魚雲粥 (每碗) \$78 ☐  
Congee with fish head, preserved egg and coriander (per bowl)

燒味湯河或幼麵(每碗) \$68 ☐  
Flat rice or thin noodle in soup with barbecued meat (per bowl)

燒味飯(叉燒 / 油雞) (每碗) \$68 ☐  
Steamed rice with barbecued meat (barbecued pork / soya chicken) (per bowl)



## 每周點心餐譜

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