

# 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)	\$52	<input type="text"/>
Steamed shrimp dumpling with chives (3 pieces)		
燕尾炸餛飩 (五件)	\$52	<input type="text"/>
Deep-fried shrimp wonton with pork (5 pieces)		
牛油果蝦春卷 (三件)	\$52	<input type="text"/>
Deep-fried shrimp spring roll with avocado (3 pieces)		
香草鮮蝦腐皮卷 (三件)	\$52	<input type="text"/>
Deep-fried bean curd skin rolled with shrimp and herbs (3 pieces)		
原籠黑糖馬拉糕	\$48	<input type="text"/>
Steamed sponge cake with brown sugar		
海皇蜂巢芋酥 (三件)	\$52	<input type="text"/>
Deep-fried taro dumpling with seafood (3 pieces)		
北菇棉花雞	\$48	<input type="text"/>
Steamed chicken with fish maw and Chinese mushroom		
 黑椒牛仔骨	\$50	<input type="text"/>
Steamed beef rib with black pepper sauce		
金鈎鹹水角 (四件)	\$52	<input type="text"/>
Deep-fried pork dumpling with dried shrimp (4 pieces)		
黃橋蔥香餅	\$48	<input type="text"/>
Deep-fried sesame bun with spring onion		

## 手工美點 Selection of Dim Sum

蟹籽北菇燒賣 (四件)	\$55	<input type="text"/>
Steamed pork and mushroom dumpling with crab roe (4 pieces)		
晶瑩鮮蝦餃 (四件)	\$55	<input type="text"/>
Steamed shrimp dumpling (4 pieces)		
笑口皇叉燒包	\$48	<input type="text"/>
Steamed barbecued pork bun		
瑤柱扒魚肚	\$50	<input type="text"/>
Braised fish maw with conpoy		
欖豉香芋蒸肉排	\$50	<input type="text"/>
Steamed pork rib with preserved olive and taro		
山竹牛肉球 (三件)	\$46	<input type="text"/>
Steamed minced beef ball (3 pieces)		
XO醬蒸鳳爪	\$45	<input type="text"/>
Steamed chicken feet with XO chilli sauce		
奶白菜豚肉餛飩 (五件)	\$52	<input type="text"/>
Pork wonton with vegetable in soup (5 pieces)		
羊城鮮蝦水餃 (五件)	\$52	<input type="text"/>
Shrimp dumpling in soup (5 pieces)		
蠔皇鮮竹卷	\$48	<input type="text"/>
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	\$50	<input type="text"/>
Steamed rice flour roll with shrimp		
經典三式腸粉 (牛肉, 叉燒, 海蝦)	\$52	<input type="text"/>
Steamed rice flour roll with beef, barbecued pork and shrimp		
蜜汁叉燒腸粉	\$48	<input type="text"/>
Steamed rice flour roll with barbecued pork		
陳皮牛肉腸粉	\$48	<input type="text"/>
Steamed rice flour roll with minced beef and dried tangerine peel		

## 精緻甜點 Dessert

芒果布甸 (位)	\$53	<input type="text"/>
Chilled mango pudding		
啫喱椰汁紅豆糕 (六件)	\$49	<input type="text"/>
Coconut pudding with red bean (6 pieces)		
桂花黑糖水中花 (位)	\$48	<input type="text"/>
Flower shaped bean curd with brown sugar and osmanthus		
奶皇煎堆仔 (四件)	\$48	<input type="text"/>
Deep-fried sesame dumpling with milk custard (4 pieces)		
滋潤蛋白杏仁茶 (位)	\$32	<input type="text"/>
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.

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Table No

Handle by

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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"/>
欖菜肉末法國長豆 French green bean with minced pork and black olive vegetable	\$68	<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"/>
胡麻涼拌秋葵珍珠耳 Marinated okra and black fungus with sesame sauce	\$68	<input type="checkbox"/>
鮮野菌素翅羹 (每碗) Vegetarian shark's fin soup with mushroom (per bowl)	\$58	<input type="checkbox"/>
藥膳鳳爪 Steamed chicken feet with herbal	\$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、勝瓜、莧菜、通菜) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, luffa, amaranth, water 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"/>
香蔥欖菜黑豚肉末炒絲苗 Fried rice with minced pork, preserved black olive vegetable and spring onion	\$148	<input type="checkbox"/>
銀芽肉絲雙麵黃 Fried crispy noodle with shredded pork and bean sprouts	\$138	<input type="checkbox"/>
 XO醬乾炒牛肩胛陳村粉 Fried Cantonese wide rice noodle with beef chuck in XO chilli sauce	\$168	<input type="checkbox"/>
冬瓜陳皮鴨腿湯飯 Soup rice with duck leg, winter melon and mardarin peel	\$168	<input type="checkbox"/>
菜遠蝦球湯稻庭烏冬 Soup udon with prawn and choi sum	\$168	<input type="checkbox"/>
生滾金銀帶子粥 (每碗) Congee with conpoy and fresh scallop (per bowl)	\$78	<input type="checkbox"/>
瑤柱北菇滑雞粥 (每碗) Congee with chicken, Chinese mushroom 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) (perbowl)	\$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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