

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

每週新品 New items

旺來酥 “Ong Lai” pineapple tarts	\$52	<input type="checkbox"/>
柚子蜜炸餛飩（五件） Deep-fried shrimp and pork wonton with honey pomelo sauce (5 pieces)	\$50	<input type="checkbox"/>
紫甘藍蒜蓉蝦春卷 Deep-fried shrimp spring roll with garlic and purple cabbage	\$48	<input type="checkbox"/>
竹笙野菌餃 Steamed mushroom dumpling with bamboo pith	\$50	<input type="checkbox"/>

本週精選 Weekly sepcial

原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
蜂巢海皇芋酥 Deep-fried taro dumpling with seafood	\$45	<input type="checkbox"/>
北菇棉花雞 Steamed chicken with fish maw and Chinese Mushroom	\$45	<input type="checkbox"/>
瑤柱釀豚肉節瓜 Steamed stuffed hairy melon with minced pork and conpoy	\$46	<input type="checkbox"/>
 香芋黑椒蒸大腸 Steamed pork intestine with taro and black pepper sauce	\$45	<input type="checkbox"/>
上湯鮮淮山魚肚 Simmered fish maw with Chinese yam in bouillon	\$46	<input type="checkbox"/>

精美點心 Selection of Dim Sum

 紅油抄手 (六件) Pork dumpling flavoured by spicy chilli sauce (6 pieces)	\$50	<input type="checkbox"/>
 X.O.醬皇蒸鳳爪 Steamed chicken feet with X.O. chili sauce	\$45	<input type="checkbox"/>
欖豉南瓜蒸鮮肉排 Steamed pork rib with pumpkin, black bean and preserved olive	\$46	<input type="checkbox"/>
晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$52	<input type="checkbox"/>
蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe(4 pieces)	\$52	<input type="checkbox"/>
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$45	<input type="checkbox"/>
陳皮山竹牛肉球 Steamed minced beef ball with bean curd sheet	\$45	<input type="checkbox"/>
京滬小籠包 (四隻) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>
羊城鮮蝦水餃(五隻) Shrimp dumpling in soup (5 pieces)	\$52	<input type="checkbox"/>
鴨胸唐芹咸水角 Deep-fried pork dumpling with duck breast and Chinese celery	\$46	<input type="checkbox"/>

腸粉 Rice flour roll

原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$50	<input type="checkbox"/>
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	<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"/>
芫茜黃沙豬潤腸粉 Steamed rice flour roll with pork liver and coriander	\$50	<input type="checkbox"/>
蔥花蝦米腸粉 Steamed rice flour roll with dried shrimp and spring onion	\$48	<input type="checkbox"/>

甜品 Dessert

芒果布甸 Chilled mango pudding	\$50	<input type="checkbox"/>
御品棗皇糕 (四件) Imperial red date pudding (4 pieces)	\$48	<input type="checkbox"/>
相思椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$46	<input type="checkbox"/>
人參棗皇奶凍 Chilled milk custard pudding flavoured with ginseng and red date	\$58	<input type="checkbox"/>

Handle by

Table No

經手人：_____

檯號：_____

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

黎師傅特色美食
Chef Lai's Speciality

八味炸豆腐	\$60	<input type="checkbox"/>
Deep-fried bean curd with spicy salt		
 胡椒鹹菜豬肚	\$70	<input type="checkbox"/>
Simmered pork stomach with pepper and pickles		
黃金涼瓜條	\$58	<input type="checkbox"/>
Deep-fried bitter squash stick with salted yolk		
蝦籽干燒野菌	\$68	<input type="checkbox"/>
Braised mushroom sprinkled with dried shrimp roe		
南乳炸雞中翼	\$68	<input type="checkbox"/>
Deep-fried chicken wing with preserved bean curd sauce		
 豉蒜虎皮尖椒	\$55	<input type="checkbox"/>
Pan-fried chilli with garlic and black bean sauce		
 脆炸椒鹽白飯魚	\$68	<input type="checkbox"/>
Deep-fried crispy white bait tossed with spicy salt		
千島醬脆皮牛腩	\$68	<input type="checkbox"/>
Deep-fried crispy beef brisket with thousand island sauce		
 椒鹽多春魚	\$68	<input type="checkbox"/>
Deep-fried capelin with spicy salt		
高湯灼時蔬(菜心、唐生菜、西生菜、菠菜)	\$55	<input type="checkbox"/>
Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, spinach)		

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粉、麵、飯

Noodle and Rice

星洲炒貴刁	\$148	<input type="checkbox"/>
Fried flat rice noodles with shrimp and barbecued pork flavoured by mild curry sauce		
蝦醬和牛鬆炒絲苗	\$138	<input type="checkbox"/>
Fried rice with minced beef in shrimp paste		
頭抽肉絲銀芽炒麵	\$148	<input type="checkbox"/>
Fried noodle with shredded pork and bean sprout in soya sauce		
鹹魚茸生炒雞絲飯	\$138	<input type="checkbox"/>
Fried rice with shredded chicken and salted fish		
怡香茄子炆伊府麵	\$138	<input type="checkbox"/>
Braised e-fu noodle with eggplant and minced pork in chill sauce		
鮮茄芹香牛肩胛湯米線	\$168	<input type="checkbox"/>
Rice noodle with Angus beef flat iron, celery and tomato in soup		
黃花魚香茜粥(每碗)	\$78	<input type="checkbox"/>
Congee with yellow croaker and coriander (per bowl)		
港式豬紅粥(每碗)	\$68	<input type="checkbox"/>
Congee with pork blood (per bowl)		
燒味湯河或幼麵(每碗)	\$68	<input type="checkbox"/>
Flat rice or thin noodle in soup with barbecued meat (per bowl)		
燒味飯(叉燒 / 油雞)(每碗)	\$62	<input type="checkbox"/>
Steamed rice with barbecued meat (barbecued pork / soya chicken) (per bowl)		



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