

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選  
Weekly special

金鈎五香潮州粉果 (三件) Steamed pork dumpling with dried shrimp (3 pieces)	\$52	<input type="checkbox"/>
馬蹄芫茜豚肉餛飩 (五件) Pork wonton with water chestnut and coriander (5 pieces)	\$52	<input type="checkbox"/>
韭王木耳鮮蝦春卷 (三件) Deep-fried shrimp sprimp roll with black fungus and chives (3 pieces)	\$52	<input type="checkbox"/>
金鋼脆炸蘿蔔絲卷 (三件) Deep-fried turnip roll (3 pieces)	\$52	<input type="checkbox"/>
松月樓素菜包 (三件) Steamed vegetarian bun (3 pieces)	\$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"/>
剝椒蒸魚雲 Steamed fish head with chopped chilli	\$55	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
金鈎香芹鹹水角 (四件) Deep-fried pork dumpling with dried shrimp and parsley (4 pieces)	\$52	<input type="checkbox"/>

手工美點  
Selection of Dim Sum

京滬小籠包 (四件) Xiao Long Bao - Steamed pork dumpling (4 pieces)
 X.O.醬皇蒸鳳爪 Steamed chicken feet with X.O. chili sauce
欖豉南瓜蒸鮮肉排 Steamed pork rib with pumpkin, black bean and preserved olive
晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)
蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)
陳皮山竹牛肉球 Steamed minced beef ball with bean curd sheet
咖喱魷魚 Steamed squid in curry sauce
羊城鮮蝦水餃 (五隻) Shrimp dumpling in soup (5 pieces)
瑤柱扒魚肚 Braised fish maw with conpoy

爽滑腸粉  
Rice flour roll

原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$68	<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"/>
木魚花春風得意腸粉 Steamed rice flour roll with deep-fried shrimp rolltopped with dried bonito	\$58	<input type="checkbox"/>
蔥花蝦米腸粉 Steamed rice flour roll with dried shrimp and spring onion	\$58	<input type="checkbox"/>
芒果布甸 (位) Chilled mango pudding	\$48	<input type="checkbox"/>
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus	\$52	<input type="checkbox"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$55	<input type="checkbox"/>
御品棗皇糕 (四件) Steamed red date cake (4 pieces)	\$52	<input type="checkbox"/>

精緻甜點  
Dessert

滋潤川貝蛋白杏仁茶 (位) Sweetened almond cream with egg white	\$48	<input type="checkbox"/>
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Handle by  
經手人: \_\_\_\_\_

Table No  
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

11-25 /5

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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"/>
 剁椒松花皮蛋 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 shrimpbean curd sauce	\$68	<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"/>
蜜椒單骨雞 Deep-fried chicken wing with honey pepper sauce	\$68	<input type="checkbox"/>
乾燒日本小南瓜 Fried Japanese Kabocha Squash	\$58	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、西生菜、小棠菜、莧菜、通菜、芥蘭) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, Chinese cabbage, amaranth, waterspinach, Kale)	\$58	<input type="checkbox"/>

特色飯麵  
Noodle and Rice

金銀貝蟹肉炒絲苗 Fried rice with crab meat, fresh scallop and conpoy	\$178	<input type="checkbox"/>
豉椒牛肩胛炒河粉 Fried flat rice noodle with beef shoulder blade in black pepper sauce	\$158	<input type="checkbox"/>
豉油皇雞絲銀芽炒麵 Fried noodle with shredded chicken and bean sprout in soya sauce	\$148	<input type="checkbox"/>
龍門炒米粉 Fried rice vermicelli with shrimp and assorted meat	\$148	<input type="checkbox"/>
鴻圖蟹肉窩伊府麵 E-fu noodle in soup with crab meat and crab roe	\$168	<input type="checkbox"/>
雪裡紅火鴨絲湯稻庭烏冬 Udon in soup with shredded duck and preserved vegetable	\$158	<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"/>
香菇莧菜肉碎粥 (每碗) Congee with minced pork, amaranth and Chinese mushroom (per bowl)	\$68	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒/油雞/燻蹄/牛展) (每碗) Flat rice or thin egg noodle in soup with barbecued meat (barbecued pork/ soya chicken/ marinated pork trotter/ beef shank) (per bowl)	\$68	<input type="checkbox"/>
燒味飯 (叉燒/油雞/燻蹄/牛展) (每碗) Steamed rice with barbecued meat (barbecued pork/ soya chicken/ marinated pork trotter/ beef shank) (per bowl)	\$68	<input type="checkbox"/>



每週點心餐譜

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