

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選
Weekly special

手工美點
Selection of Dim Sum

爽滑腸粉
Rice flour roll

蟹肉鮮蝦韭菜餃 (三件) Pan-fried pork dumpling with chive, crab meat and shrimp (3 pieces)	\$56	<input type="checkbox"/>
馬蹄芫茜豚肉餛飩 (五隻) Pork wonton with water chestnut and coriander (5 pieces)	\$52	<input type="checkbox"/>
牛油果鮮蝦春卷 (三件) Deep-fried shrimp spring roll with avocado (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 (三隻) 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	\$46	<input type="checkbox"/>
黑椒金錢肚 Steamed tripe with black pepper sauce	\$50	<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"/>

自家麻蓉花生包 (三隻) Steamed sesame and peanut bun (3 pieces)	\$48	<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	\$50	<input type="checkbox"/>
晶瑩鮮蝦餃 (四件) Steamed shrimp dumpling (4 pieces)	\$55	<input type="checkbox"/>
蟹籽北菇燒賣 (四件) Steamed pork and mushroom dumpling with crab roe (4 pieces)	\$55	<input type="checkbox"/>
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$48	<input type="checkbox"/>
陳皮山竹牛肉球 Steamed minced beef ball with bean curd sheet	\$46	<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"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<input type="checkbox"/>

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"/>
香茜斑片腸粉 Steamed rice flour roll with grouper and coriander	\$56	<input type="checkbox"/>
蔥花蝦米腸粉 Steamed rice flour roll with dried shrimp and spring onion	\$48	<input type="checkbox"/>

精緻甜點
Dessert

芒果布甸 (位) Chilled mango pudding	\$52	<input type="checkbox"/>
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus	\$48	<input type="checkbox"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$48	<input type="checkbox"/>
黑白芝麻鳳梨煎堆 (四隻) Deep-fried black and white sesame dumplings with pineapple paste (4 pieces)	\$50	<input type="checkbox"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white	\$32	<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

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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"/>
藥膳鳳爪 Marinated chicken feet with Chinese herb	\$68	<input type="checkbox"/>
黃金涼瓜條 Deep-fried bitter squash coated with salted egg yolk	\$68	<input type="checkbox"/>
香煎培根土豆餅 Pan-fried potato cake with bacon	\$48	<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"/>
南乳炸雞中翼 Deep-fried chicken wing with preserved bean curd sauce	\$68	<input type="checkbox"/>
燒汁魷魚鬚 Marinated squids with sweet barbecued sauce	\$55	<input type="checkbox"/>
高湯灼時蔬 (菜心、唐生菜、西生菜、勝瓜、通菜) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, loofah, water spinach)	\$55	<input type="checkbox"/>

特色飯麵
Noodle and Rice

西紅柿和牛鬆炒絲苗 Fried rice with minced wagyu beef, tomato and spring onion	\$148	<input type="checkbox"/>
瑤柱帶子福建炒飯 Fried rice with assorted meat and scallop in abalone sauce	\$168	<input type="checkbox"/>
豉椒味菜鮮魷炒麵 Fried noodle with squid, preserved pickle in black bean and pepper sauce	\$158	<input type="checkbox"/>
椰菜雞柳炒韓式粉絲 Fried rice vermicelli with chicken and cabbage in Korean style	\$158	<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"/>
濃湯勝瓜蝦球湯稻庭烏冬 Japanese udon in soup with prawn and loofah	\$188	<input type="checkbox"/>
香菇勝瓜牛肉粥 (每碗) Congee with beef, loofah and Chinese mushroom (per bowl)	\$68	<input type="checkbox"/>
香茜皮蛋斑腩粥 (每碗) Congee with grouper head, flank, preserved egg and parsley (per bowl)	\$78	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒/油雞) (每碗) Flat rice or thin noodle in soup with barbecued meat (barbecued pork/ soya chicken) (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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