

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

瑤柱珍珠雞 (兩件) Steamed glutinous rice with assorted meat wrapped in lotus leaf (2 pieces)	\$52	<input type="checkbox"/>
原籠黑糖馬拉糕 Steamed sponge cake with brown sugar	\$48	<input type="checkbox"/>
小棠菜馬蹄豚肉餛飩 (五隻) Pork wonton with water chestnut accompanied with cabbage in soup (5 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"/>
香蒜鮮蝦腐皮卷 (三件) Pan-fried bean curd sheet roll with shrimp and garlic (3 pieces)	\$52	<input type="checkbox"/>
北菇棉花雞 Steamed chicken with fish maw and Chinese mushroom	\$48	<input type="checkbox"/>
木耳紫椰菜炸春卷 (三件) Deep-fried spring roll with fungus and purple cabbage	\$52	<input type="checkbox"/>
黑椒金錢肚 Steamed beef tripe with black pepper sauce	\$52	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<input type="checkbox"/>
金珠蟹肉鹹水角 (四件) Deep-fried glutinous dumpling filled with minced pork and crab meat (4 pieces)	\$52	<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"/>
 X.O. 醬皇蒸鳳爪 Steamed chicken feet with XO sauce	\$45	<input type="checkbox"/>
山竹牛肉球 (三件) Steamed minced beef ball with bean curd sheet (3 pieces)	\$46	<input type="checkbox"/>
海皇蜂巢芋角 (三件) Deep-fried taro dumpling with seafood (3 pieces)	\$52	<input type="checkbox"/>
笑口皇叉燒包 (三件) Steamed barbecued pork bun (3 pieces)	\$48	<input type="checkbox"/>
欖豉南瓜蒸鮮肉排 Steamed pork rib with pumpkin and preserved olive	\$50	<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"/>
紅油抄手 (六件) Pork dumpling with spicy chilli sauce (6 pieces)	\$54	<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"/>
翡翠鮑魚絲腸粉 Steamed rice flour roll with abalone and vegetable	\$56	<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"/>
櫻花蝦蔥花腸粉 Steamed rice flour roll with baby shrimp and spring onion	\$50	<input type="checkbox"/>

精緻甜點
Dessert

芒果布甸 (位) Chilled mango pudding (per person)	\$53	<input type="checkbox"/>
桂花黑糖水中花 (位) Flower shaped bean curd with brown sugar and osmanthus (per person)	\$48	<input type="checkbox"/>
啫喱椰汁紅豆糕 (六件) Coconut pudding with red bean (6 pieces)	\$49	<input type="checkbox"/>
御品棗皇糕 (四件) Steamed red date cake (4 pieces)	\$50	<input type="checkbox"/>
滋潤蛋白杏仁茶 (位) Sweetened almond cream with egg white (per person)	\$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"/>
藥膳鳳爪 Simmered chicken feet flavoured with Chinese herb	\$68	<input type="checkbox"/>
椒鹽多春魚 Deep-fried capelin with spiced salt and pepper	\$68	<input type="checkbox"/>
涼瓜鹹菜豬肚 Simmered pork stomach with bitter squash and pickle	\$68	<input type="checkbox"/>
迷你蝦米粉絲節瓜煲 Mini casserole of loofah, vermicelli and dried shrimp	\$58	<input type="checkbox"/>
跳跳魚燒汁茄子 Eggplant with sweet barbecued sauce with dried bonito	\$58	<input type="checkbox"/>
南乳炸雞中翼 Deep-fried chicken wing with preserved bean curd sauce	\$68	<input type="checkbox"/>
脆炸椒鹽墨魚嘴 Deep-fried cuttlefish lips with spicy salt	\$68	<input type="checkbox"/>
黃金脆窩巴 Deep-fried rice cracker coated with salty egg yolk	\$55	<input type="checkbox"/>
高湯灼時蔬 (菜心 / 唐生菜 / 西生菜 / 菠菜) Seasonal vegetable in soup (choi sum/ chinese lettuce/ lettuce/ spinach)	\$55	<input type="checkbox"/>

特色飯麵
Noodle and Rice

鮮茄和牛鬆炒絲苗 Fried rice with minced wagyu beef, tomato and spring onion	\$158	<input type="checkbox"/>
豉椒牛肩胛炒河粉 Fried flat rice noodle with beef shoulder blade in black pepper	\$158	<input type="checkbox"/>
銀芽肉絲兩麵黃 Fried noodles with bean sprouts and shredded pork	\$138	<input type="checkbox"/>
魚香茄子炆伊府麵 Braised e-fu noodle with eggplant, salted fish and minced pork in spicy sauce	\$138	<input type="checkbox"/>
有機紫菜蝦球湯稻庭烏冬 Soup udon with prawn and organic seaweed	\$168	<input type="checkbox"/>
菜遠北菇螺片窩生麵 Soup noodle with sliced whelk, mushroom and green vegetable	\$168	<input type="checkbox"/>
瑤柱螺片滑雞粥 (每碗) Congee with chicken, sliced whelk and conpoy (per bowl)	\$78	<input type="checkbox"/>
鮮百合山藥紫薯粥 (每碗) Congee with purple potato, chinese yam and lily bulb	\$68	<input type="checkbox"/>
燒味湯河或幼麵 (叉燒 / 油雞 / 燻蹄) Flat rice or thin noodle in soup with barbecued meat (barbecued pork/ soya chicken/ smoked pork trotter) (per bowl)	\$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"/>



每周點心餐譜

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