

Tai Pan Weekly Dim Sum Menu 大班每週點心菜單

本週精選
Weekly special

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"/>
西洋菜豚肉餛飩 (五件) Pork wonton with watercress in soup (5 pieces)	\$52	<input type="checkbox"/>
鴛鴦臘腸卷 (兩件) Steamed air-dried sausage bun (2 pieces)	\$52	<input type="checkbox"/>
臘味芋頭糕 (五件) Pan-fried taro pudding (5 pieces)	\$54	<input type="checkbox"/>
北菇棉花雞 Steamed chicken with fish maw and Chinese mushroom	\$48	<input type="checkbox"/>
香芋素春卷 (三件) Deep-fried spring roll with assorted vegetables and taro (3 pieces)	\$50	<input type="checkbox"/>
豆苗鮮蝦餃 (三件) Steamed shrimp and pea sprout dumpling (3 pieces)	\$56	<input type="checkbox"/>
瑤柱扒魚肚 Braised fish maw with conpoy	\$50	<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

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 (四件) Xiao Long Bao - Steamed pork dumpling (4 pieces)	\$52	<input type="checkbox"/>
羊城鮮蝦水餃 (五件) Shrimp dumpling in soup (5 pieces)	\$52	<input type="checkbox"/>
黑椒豬大腸 Steamed pig intestine with black pepper	\$48	<input type="checkbox"/>

爽滑腸粉
Rice flour roll

原隻海蝦腸粉 Steamed rice flour roll with shrimp	\$55	<input type="checkbox"/>
陳皮牛肉腸粉 Steamed rice flour roll with minced beef and dried tangerine peel	\$48	<input type="checkbox"/>
枸杞豬潤腸粉 Steamed rice flour roll with pork kidney and wolfberry	\$52	<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"/>
3.6紫薯牛乳浮花奶凍 (位) Chilled 3.6 milk pudding with purple sweet potato (per person)	\$58	<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。

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

滋味小食
Small Plates

八味炸豆腐	\$60	<input type="checkbox"/>
Deep-fried bean curd with spicy salt		
 胡椒鹹菜豬肚	\$68	<input type="checkbox"/>
Simmered pork stomach with pepper and pickles		
 剝椒松花皮蛋	\$58	<input type="checkbox"/>
Preserved egg with chopped chilli		
藥膳鳳爪	\$68	<input type="checkbox"/>
Simmered chicken feet flavoured with Chinese herb		
迷你蝦米粉絲節瓜煲	\$68	<input type="checkbox"/>
Mini casserole of loofah, vermicelli and dried shrimpbean curd sauce		
金沙脆窩巴	\$58	<input type="checkbox"/>
Deep-fried crispy rice cracker with salted yolk		
 脆炸椒鹽白飯魚	\$68	<input type="checkbox"/>
Deep-fried whitebait with spicy salt		
香茅炸雞中翼	\$68	<input type="checkbox"/>
Deep-fried chicken wings with lemongrass		
燒汁魷魚鬚	\$58	<input type="checkbox"/>
Marinated squids with sweet barbecued sauce		
高湯灼時蔬 (菜心、唐生菜、西生菜、小棠菜、芥蘭)	\$58	<input type="checkbox"/>
Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, Chinese cabbage, Kale)		

特色飯麵
Noodle and Rice

溫野菜臘味粒炒絲苗	\$168	<input type="checkbox"/>
Fried rice with vegetable and air-dried meat		
菜遠滑蛋牛肩胛炒河粉	\$158	<input type="checkbox"/>
Fried flat noodles with beef, scrambled egg and vegetable		
豉油皇龍鬚炒麵	\$148	<input type="checkbox"/>
Fried thin egg noodles with squid in soya sauce		
龍門炒米粉	\$148	<input type="checkbox"/>
Fried rice vermicelli with shrimp and assorted meat		
蝦頭油蟹肉鮮菌炆伊麵	\$168	<input type="checkbox"/>
Braised E-fu with crab meat and mushrooms in shrimp paste		
香茜皮蛋斑片湯稻庭烏冬	\$198	<input type="checkbox"/>
Soup udon with coriander, preserved egg and grouper fillet		
干貝豆苗蟹肉粥 (每碗)	\$78	<input type="checkbox"/>
Congee with crab meat, pea sprouts and conpoy (per bowl)		
紅菜頭雜菜粥 (每碗)	\$68	<input type="checkbox"/>
Congee with assorted vegetables and beetroot (per bowl)		
燒味湯河或幼麵 (叉燒/ 油雞) (每碗)	\$68	<input type="checkbox"/>
Flat rice or thin egg noodle in soup with barbecued meat (barbecued pork/ soya chicken) (per bowl)		
燒味飯 (叉燒/ 油雞/ 燻蹄) (每碗)	\$68	<input type="checkbox"/>
Steamed rice with barbecued meat (barbecued pork/ soya chicken/ smoked pork trotter) (per bowl)		



每週點心菜單

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