

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

每週新品
New items

精美點心
Selection of Dim Sum

腸粉
Rice flour roll

韭菜馬蹄煎鍋貼(三隻) \$52
Pan-fried pork dumpling with water chestnut and chives

西杏沙律鮮蝦卷 \$55
Deep-fried shrimp and salad roll topped with almond

潮式豚肉餛飩(五隻) \$52
Pork dumpling in soup

自家麻蓉花生包(三隻) \$48
Steamed sesame and peanut bun (3 pieces)

古法棉香馬拉糕 \$48
Steamed sponge cake

鮮淮山雞扎 \$52
Steamed chicken and Chinese mushroom wrapped with Chinese yam

黑椒牛仔骨 \$52
Steamed beef rib with black pepper sauce


銀芽香芋素春卷(三件) \$48
Deep-fried vegetarian spring roll with taro and bean sprout

瑤柱扒魚肚 \$50
Braised fish maw with conpoy

一口菜肉煎包 \$50
Pan-fried pork bun

晶瑩鮮蝦餃(四件) \$55
Steamed shrimp dumpling (4 pieces)

蟹籽北菇燒賣王(四件) \$55
Steamed pork and mushroom dumpling with crab roe (4 pieces)

 X.O.醬皇蒸鳳爪 \$45
Steamed chicken feet with XO sauce

山竹牛肉球(三件) \$46
Steamed minced beef ball with bean curd sheet (3 pieces)

海皇蜂巢芋角(三件) \$52
Deep-fried taro dumpling with seafood (3 pieces)

笑口皇叉燒包(三件) \$48
Steamed barbecued pork bun (3 pieces)

欖豉南瓜蒸鮮肉排 \$50
Steamed pork rib with pumpkin and preserved olive

京滬小籠包(四隻) \$52
Xiao Long Bao - Steamed pork dumpling (4 pieces)

羊城鮮蝦水餃(五隻) \$52
Shrimp dumpling in soup (5 pieces)

鮮蟲草花北菇蒸雞 \$48
Steamed chicken with Chinese mushroom and Cordyceps flower

原隻海蝦腸粉 \$50
Steamed rice flour roll with shrimp

陳皮牛肉腸粉 \$48
Steamed rice flour roll with minced beef and dried tangerine peel

蜜汁叉燒腸粉 \$48
Steamed rice flour roll with barbecued pork

經典三式腸粉(牛肉、叉燒、海蝦) \$52
Steamed rice flour roll with beef, barbecued pork and shrimp

櫻花蝦蔥花腸粉 \$50
Steamed rice flour roll with baby shrimp and spring onion

甜品
Dessert

芒果布甸 \$50
Chilled mango pudding

桂花黑糖水中花(位) \$48
Flower shaped bean curd with brown sugar and osmanthus

啫喱紅豆椰汁糕(六件) \$48
Coconut pudding with red bean (6 pieces)

豆沙精緻小南瓜(四件) \$50
Steamed pumpkin dumpling with bean puree (4 pieces)

滋潤蛋白杏仁茶(位) \$32
Sweetened almond cream with egg white

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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黎師傅特色美食
Chef Lai's Speciality


八味炸豆腐 \$60
Deep-fried bean curd with spicy salt

藥膳鳳爪 \$68
Simmered chicken feet flavoured with Chinese herb

涼拌川味素雞珍珠耳 \$58
Marinated black fungus and vegetarian chicken with chilli sauce

涼瓜鹹菜豬肚 \$68
Simmered pork stomach with bitter squash and pickle

金蒜肉鬆粉絲蒸勝瓜 \$58
Steamed lofa with vermicelli and porl floss in garlic sauce

 椒鹽脆秋葵 \$58
Deep-fried okra with spicy salt

香茅青檸單骨雞 \$68
Deep-fried chicken wing with lemongrass and lime

上海水晶餛飩肉 \$68
Pork trotter aspic Jiangsu style

黃金脆窩巴 \$55
Deep-fried rice cracker coated with salty egg yolk

高湯灼時蔬 (菜心、唐生菜、西生菜、勝瓜、秋葵、莧菜) \$55
Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, lofa, okra, amaranth)

粉、麵、飯
Noodle and Rice

松露醬素五色炒飯 \$138
Fried five grains rice with truffle paste

薑米蔥花蝦粒蛋白炒飯 \$178
Fried rice with shrimp, egg white, spring onion and ginger

味菜鴨絲雙麵黃 \$168
fried crispy noodle with shredded duck and prserved pickle

龍門炒新竹米粉 \$148
Fried rice vermicelli with shrimp and barbecued pork

蝦籽海參炆伊麵 \$168
Braised e-fu noodle with sea cucumber and shrimp roe


鮮菰蟹肉窩菠菜麵 \$178
Spinach noodle in soup with crab meat and straw mushroom

芫茜皮蛋班片粥 (每碗) \$78
Congee with sliced grouper , preserved egg and parsley (per bowl)

瑤柱莧菜雞絲粥(每碗) \$78
Congee with shredded chicken, amaranth and conpoy

燒味湯河或幼麵(每碗) \$68
Flat rice or thin noodle in soup with barbecued meat (per bowl)

燒味飯 (叉燒 / 油雞 / 燻蹄) (每碗) \$68
Steamed rice with barbecued meat (barbecued pork / soya chicken / smoked pork trotter)



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