

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

黑松露醬鮮蝦淮山卷 \$52   
Deep-fried shrimp roll with Chinese yam flavoured with black truffle paste

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

白肉冬菇鮮雞扎 \$50   
Steamed chicken and Chinese mushroom wrapped with winter melon

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

鴨胸唐芹鮮蝦腐皮卷 \$50   
Pan-fried bean curd sheet roll with shrimp and duck breast

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  
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

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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

五香滷水牛展 \$68   
Marinated beef shank with five spice brine

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

金蒜肉鬆粉絲蒸勝瓜 \$55   
Steamed lofa with vermicelli and porl floss in garlic sauce

 椒鹽豬脾仔(二支) \$58   
Deep-fried pig spleen with spicy salt

蜜椒單骨雞 \$68   
Deep-fried chicken wing with honey pepper sauce

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) \$55   
Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, lofa )

粉、麵、飯  
Noodle and Rice

香蔥欖菜肉鬆炒絲苗 \$138   
Fried rice with minced pork, preserved black olive and spring onion

蟹籽蛋白海皇炒絲苗 \$168   
Fried rice with seafood, egg white and crab roe

瑤柱鮑汁螺片炆伊府麵 \$148   
Braised e-fu noodle with sliced sea conch and conpoy in abalone sauce

星洲炒貴刁 \$148   
Fried flat noodle with shrimp and pork in mild curry sauce

勝瓜雲耳斑球湯稻庭烏冬 \$168   
Soup udon with grouper fillet, lofa and black fungus

甜梅菜排骨蒸陳村粉 \$168   
Steamed flat noodle with pork rib and preserved vegetable

瑤柱北菇螺片粥(每碗) \$78   
Congee with sea conch , conpoy and Chinese mushroom (per bowl)

牛肝菌杞子肉碎粥(每碗) \$78   
Congee with minced pork, Porcini and worriberries (per bowl)

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)



每  
周  
點  
心  
餐  
譜

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