

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

瑤柱蒸蘿蔔糕 \$52 ☐

Steamed turnip cake with conpoy

羅漢羊肚菌餃 (三件) \$52 ☐

Steamed vegetable dumpling with Morels (3 pieces)

小棠菜木耳豚肉餛飩 \$52 ☐

Pork wonton with black fungus accompanied with cabbage

流心奶黃包 (三隻) \$48 ☐

Steamed milk custard bun (3 pieces)

香蒜鮮蝦腐皮卷 \$52 ☐

Pan-fried bean curd sheet roll with shrimp and garlic

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 (3 pieces)

瑤柱扒魚肚 \$50 ☐

Braised fish maw with conpoy

金珠蟹肉鹹水角 (四件) \$52 ☐


Deep-fried glutinous dumpling filled with minced pork and crab meat (4 pieces)

晶瑩鮮蝦餃 (四件) \$55 ☐

Steamed shrimp dumpling (4 pieces)

蟹籽北菇燒賣 (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)

紅油抄手 (六件) \$54 ☐

Pork dumpling with spicy chilli sauce

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

滿天星腸粉 \$52 ☐

Steamed rice flour roll with barbecued pork, water chestnut and vegetable

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

精緻甜點 Dessert

芒果布甸 \$52 ☐

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)

桂花拉糕 \$68 ☐

Glutinous rice cake with osmanthus

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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滋味小食 Small Plates

八味炸豆腐	\$60	<input type="checkbox"/>
Deep-fried bean curd with spicy salt		
藥膳鳳爪	\$68	<input type="checkbox"/>
Simmered chicken feet flavoured with Chinese herb		
蜜餞日本一口甜薯	\$52	<input type="checkbox"/>
Honey glazed Japanese sweet potato		
涼瓜鹹菜豬肚	\$68	<input type="checkbox"/>
Simmered pork stomach with bitter squash and pickle		
迷你蝦米粉絲節瓜煲	\$58	<input type="checkbox"/>
Mini casserole of loofah, vermicelli and dried shrimp		
跳跳魚燒汁茄子	\$58	<input type="checkbox"/>
Eggplant with sweet barbecued sauce with dried bonito		
南乳炸雞中翼	\$68	<input type="checkbox"/>
Deep-fried chicken wing with preserved bean curd sause		
青菜豚肉湯年糕	\$58	<input type="checkbox"/>
Rice cake in soup with pork and vegetable		
黃金脆窩巴	\$55	<input type="checkbox"/>
Deep-fried rice cracker coated with salty egg yolk		
高湯灼時蔬 (菜心、唐生菜、西生菜)	\$55	<input type="checkbox"/>
Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce)		

特色飯麵 Noodle and Rice

西紅柿蔥香帶子粒炒絲苗	\$168	<input type="checkbox"/>
Fried rice with diced scallop, tomato and spring onion		
黑松露瑤柱蛋白炒絲苗	\$178	<input type="checkbox"/>
Fried rice with egg white, conpoy and black truffle		
鮑汁發財蠔豉撈粗麵	\$168	<input type="checkbox"/>
Braised noodle with dried oyster and black moss in abalone sauce		
魚香茄子炆伊府麵	\$138	<input type="checkbox"/>
Braised e-fu noodle with eggplant, salted fish and minced pork in spicy sauce		
 泡菜牛肩胛炆稻庭烏冬	\$168	<input type="checkbox"/>
Braised udon with beef chuck and kimchi		
菜遠蝦球湯米粉	\$168	<input type="checkbox"/>
Rice noodle in soup with prawn and choi sum		
瑤柱北菇滑雞粥 (每碗)	\$78	<input type="checkbox"/>
Congee with chicken , conpoy and Chinese mushroom (per bowl)		
香菇菜心牛肉粥 (每碗)	\$78	<input type="checkbox"/>
Congee with beef , choi sum and mushroom (per bowl)		
燒味湯河或幼麵 (叉燒 / 油雞 / 燻蹄)	\$68	<input type="checkbox"/>
Flat rice or thin noodle in soup with barbecued meat (barbecued pork/ soya chicken/ smoked pork trotter)		
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)		

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