

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

本週精選
Weekly special

瑤柱珍珠雞 (兩件)	\$52	<input type="checkbox"/>
Steamed glutinous rice with assorted meat wrapped in lotus leaf (2 pieces)		
原籠黑糖馬拉糕	\$48	<input type="checkbox"/>
Steamed sponge cake with brown sugar		
小棠菜馬蹄豚肉餛飩 (五件)	\$52	<input type="checkbox"/>
Pork wonton with water chestnut accompanied with cabbage in soup (5 pieces)		
自家麻蓉花生包 (三件)	\$48	<input type="checkbox"/>
Steamed sesame and peanut bun (3 pieces)		
鬆脆炸魚肉茄子 (四件)	\$46	<input type="checkbox"/>
Deep-fried stffed eggplant with minced fish (4 pieces)		
北菇棉花雞	\$48	<input type="checkbox"/>
Steamed chicken with fish maw and Chinese mushroom		
香芋素春卷 (三件)	\$50	<input type="checkbox"/>
Deep-fried spring roll with assorted vegetables and taro (3 pieces)		
蠔皇鮮竹卷	\$48	<input type="checkbox"/>
Steamed bean curd sheet rolled with shrimp and pork in oyster sauce		
瑤柱扒魚肚	\$50	<input type="checkbox"/>
Braised fish maw with conpoy		
金珠蟹肉鹹水角 (四件)	\$52	<input type="checkbox"/>
Deep-fried glutinous dumpling filled with minced pork and crab meat (4 pieces)		

手工美點
Selection of Dim Sum

晶瑩鮮蝦餃 (四件)	\$55	<input type="checkbox"/>
Steamed shrimp dumpling (4 pieces)		
蟹籽北菇燒賣 (四件)	\$55	<input type="checkbox"/>
Steamed pork and mushroom dumpling with crab roe (4 pieces)		
 X.O. 醬皇蒸鳳爪	\$45	<input type="checkbox"/>
Steamed chicken feet with XO sauce		
山竹牛肉球 (三件)	\$46	<input type="checkbox"/>
Steamed minced beef ball with bean curd sheet (3 pieces)		
海皇蜂巢芋角 (三件)	\$52	<input type="checkbox"/>
Deep-fried taro dumpling with seafood (3 pieces)		
笑口皇叉燒包 (三件)	\$48	<input type="checkbox"/>
Steamed barbecued pork bun (3 pieces)		
欖豉南瓜蒸鮮肉排	\$50	<input type="checkbox"/>
Steamed pork rib with pumpkin and preserved olive		
京滬小籠包 (四件)	\$52	<input type="checkbox"/>
Xiao Long Bao - Steamed pork dumpling (4 pieces)		
羊城鮮蝦水餃 (五件)	\$52	<input type="checkbox"/>
Shrimp dumpling in soup (5 pieces)		
紅油抄手 (六件)	\$54	<input type="checkbox"/>
Pork dumpling with spicy chilli sauce (6 pieces)		

爽滑腸粉
Rice flour roll

原隻海蝦腸粉	\$50	<input type="checkbox"/>
Steamed rice flour roll with shrimp		
陳皮牛肉腸粉	\$48	<input type="checkbox"/>
Steamed rice flour roll with minced beef and dried tangerine peel		
翡翠鮑魚絲腸粉	\$56	<input type="checkbox"/>
Steamed rice flour roll with shredded abalone		
經典三式腸粉 (牛肉、叉燒、海蝦)	\$52	<input type="checkbox"/>
Steamed rice flour roll with beef, barbecued pork and shrimp		
櫻花蝦蔥花腸粉	\$50	<input type="checkbox"/>
Steamed rice flour roll with baby shrimp and spring onion		

精緻甜點
Dessert

芒果布甸 (位)	\$53	<input type="checkbox"/>
Chilled mango pudding (per person)		
桂花黑糖水中花 (位)	\$48	<input type="checkbox"/>
Flower shaped bean curd with brown sugar and osmanthus (per person)		
啫喱椰汁紅豆糕 (六件)	\$49	<input type="checkbox"/>
Coconut pudding with red bean (6 pieces)		
豆沙煎軟糰 (四件)	\$48	<input type="checkbox"/>
Pan-fried bean paste dumpling (4 pieces)		
滋潤蛋白杏仁茶 (位)	\$32	<input type="checkbox"/>
Sweetened almond cream with egg white (per person)		

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"/>
香草芥末茄子粒 Deep-fried eggplant with herb mustard sauce	\$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 / 勝瓜 / 莧菜 / 通菜) Seasonal vegetable in soup (choi sum/ chinese lettuce/ lettuce/ luffa/ amaranth/ water spinach)	\$55	<input type="checkbox"/>

特色飯麵
Noodle and Rice

韓國泡菜和牛鬆炒絲苗 Fried rice with minced wagyu beef, kimchi 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 sauce	\$158	<input type="checkbox"/>
銀芽肉絲兩麵黃 Fried noodles with bean sprouts and shredded pork	\$138	<input type="checkbox"/>
魚香茄子炆鴛鴦米 Braised Vermicelli and Hsinchu rice noodle with eggplant, salted fish and minced pork in spicy sauce	\$138	<input type="checkbox"/>
魚湯勝瓜蝦球稻庭烏冬 Fish soup udon with prawn and luffa	\$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
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