

Tai Pan Weekly Dim Sum Menu 大班每周點心餐譜

每週新品
New items

- 金沙熊貓包(三隻) \$48
Steamed cream custard bun(3 pieces)
- 黑松露醬煎鍋貼 \$52
Pan-fried pork dumpling with black truffle paste
- 小棠木耳豚肉餛飩 (五隻) \$52
Pork dumpling with black fungus and Shanghai cabbage in soup (5 pieces)
- 瑤柱珍菌蒸蘿蔔糕 \$50
Steamed turnip cake with mushroom and conpoy

本週精選
Weekly special

- 鮮蟲草花魚肚蒸雞 \$45
Steamed chicken with fish maw and cordyceps flower
-  剁椒蒸魚雲 \$48
Steamed fish head with chopped chilli
-  X.O.醬皇蒸鳳爪 \$42
Steamed chicken feet with XO sauce
- 銀芽香芋素春卷 (三件) \$43
Deep-fried vegetarian spring roll with taro and bean sprout
- 原個黑糖馬拉糕 \$48
Steamed sponge cake with brown sugar
- 香蒜鮮蝦腐皮卷 \$45
Pan-fried bean curd sheet roll with shrimp and garlic

精美點心
Selection of Dim Sum

- 晶瑩鮮蝦餃 (四件) \$49
Steamed shrimp dumpling (4 pieces)
- 蟹籽北菇燒賣王 (四件) \$49
Steamed pork and mushroom dumpling with crab roe (4 pieces)
- 香芋黑椒蒸大腸 \$45
Steamed pork intestine with taro and black pepper sauce
- 山竹牛肉球 (三件) \$42
Steamed minced beef ball with bean curd sheet (3 pieces)
- 海皇蜂巢芋角 (三件) \$43
Deep-fried taro dumpling with seafood (3 pieces)
- 笑口皇叉燒包 (三件) \$42
Steamed barbecued pork bun (3 pieces)
- 欖豉南瓜蒸鮮肉排 \$45
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)
- 瑤柱珍珠雞 \$52
Steamed glutinous rice with assorted meat wrapped in a lotus leaf

腸粉
Rice flour roll

- 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
- 金銀蒜班片腸粉 \$50
Steamed rice flour roll with grouper fillet, fried and fresh garlic

甜品
Dessert

- 芒果布甸 \$48
Chilled mango pudding
- 御品棗皇糕 (四件) \$48
Imperial red date pudding (4 pieces)
- 相思椰汁紅豆糕 (六件) \$46
Coconut pudding with red bean (6 pieces)
- 人參棗皇奶凍(每位) \$58
Chilled milk custard pudding flavoured with ginseng and red date

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 Deep-fried bean curd with spicy salt | \$60 | <input type="checkbox"/> |
| 避風塘茄子粒 Deep-fried diced eggplant with garlic and spicy salt | \$55 | <input type="checkbox"/> |
| 藥膳鳳爪 Steamed chicken feet in herbal soup | \$68 | <input type="checkbox"/> |
| 涼瓜鹹菜豬肚 Simmered pork stomach with bitter squash and pickle | \$68 | <input type="checkbox"/> |
| 欖菜肉崧炒秋葵 Fried okra with minced pork and preserved black olive | \$58 | <input type="checkbox"/> |
| 上海水晶餛飩肉 Pork trotter aspic Jiangsu style | \$58 | <input type="checkbox"/> |
| 蜜椒雞中翼 Deep-fried chicken wing with honey and black pepper | \$68 | <input type="checkbox"/> |
|  脆炸八味多春魚 Deep-fried capelin tossed with spiced salt | \$68 | <input type="checkbox"/> |
| 黃金涼瓜條 Deep-fried bitter squash stick with salted yolk | \$55 | <input type="checkbox"/> |
| 高湯灼時蔬(菜心、唐生菜、西生菜、勝瓜、番薯苗及秋葵) Seasonal vegetable in soup (choi sum, chinese lettuce, lettuce, luffa, sweet potato sprout and okra) | \$55 | <input type="checkbox"/> |

粉、麵、飯
Noodle and Rice

| | | |
|---|-------|--------------------------|
| 鮑汁螺片北菇撈粗麵 Braised thick noodle with Chinese mushroom and sea conch in abalone sauce | \$148 | <input type="checkbox"/> |
| 銀芽肉絲兩麵黃 Fried crispy noodle with bean sprout and pork | \$128 | <input type="checkbox"/> |
| 星洲炒貴刁 Fried flat rice noodles with shrimp and barbecued pork flavoured by mild curry sauce | \$138 | <input type="checkbox"/> |
| 廈門炒新竹米粉 Fried rice vermicelli with assorted meat in tomato sauce | \$168 | <input type="checkbox"/> |
| 金銀貝菜粒蛋白炒飯 Fried rice with mini scallop, conpoy and egg white | \$138 | <input type="checkbox"/> |
| 皮蛋芫荽斑片窩新竹米粉 Rice vermicelli with grouper fillet, coriander and preserved egg in soup | \$188 | <input type="checkbox"/> |
| 北菇菖菜肉碎粥(每碗) Congee with Chinese mushroom, minced pork and spinach (per bowl) | \$68 | <input type="checkbox"/> |
| 瑤柱螺片滑雞粥(每碗) Congee with chicken, sea conch and conpoy (per bowl) | \$78 | <input type="checkbox"/> |
| 燒味湯河或幼麵(每碗) Flat rice or thin noodle in soup with barbecued meat (per bowl) | \$68 | <input type="checkbox"/> |
| 燒味飯(叉燒/油雞)(每碗) Steamed rice with barbecued meat (barbecued pork / soya chicken) | \$62 | <input type="checkbox"/> |



每
周
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Weekly Dim Sum Menu



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