



26 DEC 2024 TO 12 FEB 2025

A decorative graphic for the "Emerald Elegance" menu. It features a green, textured square with the Chinese characters "祥韵" (Xiáng Yùn) and "盛宴" (Shèng Yàn) written in white calligraphy. The square is surrounded by flowing, green, leaf-like or ribbon-like elements. To the right of the square, the words "Emerald Elegance" are written in a large, white, serif font. Below this, the words "FEAST OF FORTUNE" are written in a smaller, white, sans-serif font.

Emerald
Elegance

FEAST OF FORTUNE

À la Carte Menu

厨师推介

Chef's Recommendations

每份
Per Portion

日本芥末鱼籽虾球
Wok-fried Prawns with Wasabi Dressing and Red Tobiko 148

山楂拔丝咕嚕肉
Sweet and Sour Hawthorn Sauce with Chicken,
Pineapple and Bell Peppers 68

紫菜野米鸡粒腊肠炒饭
Fried Wild Rice with Diced Chicken and Mishima Flakes 68

全盘小食

Appetisers

每份
Per Portion

避风塘软壳蟹
Hong Kong "Bei Fong Tong"-style
Deep-fried Soft-shell Crab 58

金沙鸡松鱼皮
Crispy Fish Skin with
Salted Duck Egg Yolk & Chicken Floss 58

麦片脆茄子
Crispy Eggplant with Butter Oats 32

黄金馒头仔 (蒸/炸)
Golden Mini Buns (Steamed/Fried) 25

汤羹类

Soup

	每份 Per Portion
石斛蟲草花海玉竹炖鸡汤 Double-boiled Village Chicken Soup with Fish Maw, Dendrobium and Cordyceps Flower	135
黑松露龙虾瑶柱蟹肉羹 Dried Scallop Black Truffle Broth with Braised Lobster & Crab Meat	68
干贝蟹肉鲍鱼羹 Braised Crab Meat with Dried Scallop and Baby Abalone	68
宫廷虾片酸辣羹 Tao's Special Hot and Sour Sea Treasure Soup	68

鲍鱼及海味类

Abalone & Treasures of the Sea

	每份 Per Portion
鲍罗万有 Braised Abalone, Fish Maw, Dried Scallop, Mushrooms and Sea Cucumber served in a claypot	295
红烧海参三头金箔澳洲鲍鱼 Braised Australian 3-head Abalone with Sea Cucumber, Broccoli and Gold Leaf	273
黑松露芦笋鲜菇鲍鱼仔 Sautéed Baby Abalone, Shiitake Mushrooms and Asparagus with Truffle Paste	163

龙虾

Lobster

每100克 (时价)
Per 100 Gram
(Seasonal Price)

澳洲龙虾
Australian Rock Lobster

150

煮法:
Preparation Styles:

牛油上汤焗
Braised with Superior Stock

姜葱
Stir-fried with Ginger and Spring Onion

金銀蒜冬粉蒸
Steamed with Fragrant Garlic Sauce, Fried Garlic and Glass Noodles

味椒盐
Stir-fried with Salt, Pepper and Fried Garlic

游水海鲜

Live Seafood

每100克 (时价)
Per 100 Gram
(Seasonal Price)

大西洋鳕鱼 (去骨, 去皮)
Atlantic Cod Fish (served boneless and skinless) 80

东星斑
Eastern Spotted Grouper 79

顺壳
Marble Goby 61

龙虎斑
King Tiger Grouper 45

煮法:
Preparation Styles:

清蒸
Steamed with Superior Soy Sauce

脆炸
Deep-fried with Soy Sauce

鲜竹云耳红枣姜丝蒸
Steamed with Wood Ear Mushrooms, Fresh Bean Curd and Red Dates

西湖糖醋炸
Deep-fried with Sweet and Sour Sauce

虾类

Prawns

每100克 (时价)
Per 100 Gram
(Seasonal Price)

明虾 (最少300克)
White Sea Prawns (Minimum 300gm)

45

草虾 (最少300克)
Tiger Prawns (Minimum 300gm)

38

每只 (时价)
Per Piece
(Seasonal Price)

生虾 (500克/只)
Blue River Prawns (500gm per piece)

148

煮法:

Preparation Styles:

咸蛋

Wok-fried with Salted Egg Yolk Sauce

牛油麦片

Butter Oat

头抽豉油皇

Stir-fried with Garlic, Ginger and Supreme Soy Sauce

湿奶油

Wok-fried with Butter Milk

烧烤

Barbecue

	半只 Half	一只 Whole
桃明炉港式伦敦鸭 Tao's Hong Kong-style Roasted London Duck	178	308
麻辣酱脆皮烧鸡 Roasted Chicken with Spicy Fragrant Sauce	78	145
		每份 Per Portion
桃明炉烧味拼 Tao's Barbecue Combination Platter		135

肉类

Poultry & Meat

	每份 Per Portion
核桃煎澳洲牛柳粒 Stir-fried Australian Beef Tenderloin with Chef's Special Sauce and Candied Walnuts	148
西柠炸鸡脯 Deep-fried Boneless Chicken with Honey Lemon Sauce	68

海鲜

Assorted Seafood

每份
Per Portion

XO酱芦笋百合炒带子 Stir-fried Scallops, Asparagus, Fresh Lily Bulbs with Spicy Scallop Sauce	152
头抽豉油皇虾球 Wok-fried Prawns with Supreme Soy Sauce	148
咸蛋皇虾球 Deep-fried Prawns with Salted Egg Yolk, Curry Leaves and Chilli	148

蔬菜及豆腐类

Vegetables & Bean Curd

每份
Per Portion

夏果炒四宝蔬 Stir-fried Asparagus, Fresh Lily Bulbs, Celery, Carrot and Wood Ear Mushrooms with Macadamia Nuts	78
姜米鸳鸯松子香港芥兰 Stir-fried Hong Kong Kailan with Duo Taste and Pine Nuts	65
蚝油时蔬 Stir-fried Farm Vegetables with Oyster Sauce	55
蒜炒时蔬 Stir-fried Farm Vegetables with Garlic	55
喜马拉雅山盐炒各类时蔬 Stir-fried Farm Vegetables with Himalayan Pink Salt	50

健康美食

Healthy Cuisine

每份
Per Portion

黑松露三鲜菇菌焖伊面
Braised E-fu Noodles with
Fresh Mushroom Trio and Black Truffle Paste

78

素酸辣羹
Braised Sze Chuan Bean Curd Broth

68

竹荪冬菇娃娃菜胆汤
Double-boiled Mushroom Soup with
Bamboo Pith and Baby Cabbage

68

菌油三鲜菇炒芦笋
Wok-fried Fresh Mushroom Trio with
Asparagus and Truffle Oil

68

榄菜肉碎蒸毛豆腐
Steamed Soft Bean Curd with
Plant-based Minced Meat, Edamame and Olives

58

锦囊献妙计
Wok-fried Mixed Vegetables in Money Bags

58

擂茶素菜粒炒饭
Fried Wholegrain Rice with
Mixed Vegetables & Pesto Sauce

58

饭和面类

Rice & Noodles

每份
Per Portion

笼仔迷你荷叶芋头糙米饭
Steamed Mini Lotus Leaf Wholegrain Rice with Yam 78

海鲜炆伊面
Braised E-Fu Noodles with Assorted Seafood 78

有钱佬炒饭
Tao's Seafood Fried Rice with
Crispy Scallop and Red Tobiko 68

甜品

Desserts

每份
Per Portion

蜂蜜桂花燕窝 (冷/热)
Double-boiled White-nest Swiftlet with
Osmanthus Honey *served chilled or warm* 119

日式黄豆粉蒸年糕
Steamed *Ninko* with Roasted Soy Flour 45

凤凰煎年糕
Pan-fried Palm Sugar *Ninko* Omelette 45

香脆锅饼 (莲蓉或豆沙)
Chinese Pancake with Red Bean or Lotus Paste 35

冬蜜芦荟桃树胶糖水
Chilled Winter Melon with Aloe Vera & Peach Gum 28

芦荟雪耳龙眼西柠海底椰
Double-boiled Sea Coconut Syrup with Longan,
Green Lime and Aloe Vera *served chilled or warm* 28

纽西兰卡比蒂雪糕 (香草或巧克力)
New Zealand Kapiti Ice Cream
(choice of Vanilla or Chocolate) 26

All prices are in **Ringgit Malaysia (MYR)** and inclusive of prevailing taxes.