



# À LA CARTE MENU

## 厨师推介

## CHEF'S RECOMMENDATIONS

每份  
Per Portion

天籽兰花野生松茸花胶汤 Double-boiled Dendrobium Orchid and Wild Matsutake Mushroom	135
绝味牛三宝 Braised Oxtail, Tendon and Strips with Brown Bean Sauce served in a claypot	148
日本芥末鱼籽虾球 Wok-fried Prawns with Wasabi Dressing and Red Tobiko	148
山楂拨丝古佬肉 Sweet and Sour Hawthorn Sauce with Chicken, Pineapple and Bell Peppers	68
鱼汤四宝蔬 Four Types of Braised Vegetables with Fish Broth	68
紫菜野米鸡粒腊肠炒饭 Fried Wild Rice with Diced Chicken and Mishima Flakes	68

	半只 Half	一只 Whole
传统北京烤鸭 Traditional Peking London Duck with Condiments	198	338

Additional Toppings:

晶钻鱼子酱  
Kaviari Kristal Caviar (30gm) 458

夏块菌棕酱  
Brown Sauce, Summer Truffle 38

法国鹅肝  
French Foie Gras 98

自选二度吃法:

Duck Meat Preparation Styles:

黑椒炒 Stir-fried with "Kampot" Black Pepper Sauce

姜葱炒 Stir-fried with Ginger and Spring Onions

炒饭 Wok-fried Rice

炒松 Fried Minced Duck Meat served with Crunchy Lettuce Cup

炒面 Wok-fried Noodles

# 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
鲜蟹肉瑶柱春卷 (3件) Crispy Homemade Spring Rolls with Crab Meat and Dried Scallops	50
金沙鸡松鱼皮 Crispy Fish Skin with Salted Duck Egg Yolk and Chicken Floss	50
黄金馒头仔 (蒸/炸) Golden Mini Buns (Steamed/ Fried)	25
麦片脆茄子 Crispy Eggplant with Butter Oat	32
琥珀芝麻核桃 Candied Walnut with Roasted Sesame	20
“桃” 点心三重奏 Tao's Dim Sum Platter of Three	48

# 汤羹类

## SOUP

每份  
Per Portion

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

石斛蟲草花海玉竹炖鸡汤  
Double-boiled Village Chicken Soup with Dendrobium and Cordyceps Flower 68

娃娃菜鱼骨云吞汤  
Double-boiled Fish Bone Soup with Baby Cabbage and Shrimp Wonton 78

## 鲍鱼及海味类

## ABALONE & TREASURES OF THE SEA

每份  
Per Portion

鱼骨海宝汤  
Double-boiled Sea Treasure Fish Bone Soup 138

红烧海参三头金箔澳州鲍鱼  
Braised Australia 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 Mushroom and Asparagus with Truffle Paste 163

鲍罗万有  
Braised Abalone, Fish Maw, Dried Scallop, Mushrooms and Sea Cucumber served in a claypot 295

# 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 Ginger and Spring Onion

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

味椒盐 Salt, Pepper and Fried Garlic

# 游水海鲜

## LIVE SEAFOOD

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

苏眉  
Humphead Wrasse 185

老鼠斑  
Humpback Grouper 165

黑皇帝  
Sarawakian Black Emperor 68

东星斑  
Eastern Spotted Grouper 79

顺壳  
Marble Goby 61

龙虎斑  
King Tiger Grouper 45

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

*\*Humphead Wrasse, Humpback Grouper and Sarawakian Black Emperor river fish require a two-day advanced order.*

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 Mushroom, 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)

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

38

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

45

每只 (时价)  
Per Piece  
(Seasonal Price)

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

148

煮法  
Preparation Styles:

咸蛋 Wok-fried with Salted Egg Yolk Sauce

牛油麦片 Butter Oat

豉油皇干煎 Stir-fried with Garlic, Ginger and Superior Soy Sauce

湿奶油 Wok-fried Butter Milk

## 烧烤

## BARBEQUE

	半只 Half	一只 Whole
“桃”明炉港式烧伦敦鸭 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 Barbeque Combination Platter		135

## 肉类

## POULTRY AND MEAT

	每份 Per Portion
四川花椒宫爆鸡丁 "Sze Chuan Gong Poh"-style Wok-fried Diced Chicken	68
台式三杯鸡球 Taiwanese-style Stewed Fillet of Chicken in a claypot	68
西柠炸鸡脯 Deep-fried Boneless Chicken with Honey Lemon Sauce	68
黑椒西芹炒鹿肉片 Wok-fried Venison with Black Pepper Sauce and Celery	108
核桃煎澳洲牛柳粒 Stir-fried Aussie Beef Tenderloin, Chef Special Sauce and Candied Walnut	148

# 海鲜

## ASSORTED SEAFOOD

每份  
Per Portion

XO酱芦笋百合炒带子 Stir-fried Scallops, Asparagus, Fresh Lily Bulb with Spicy Scallop Sauce	152
豉油皇虾球 Wok-fried Prawns with Superior Dark Soy Sauce	148
咸蛋皇虾球 Deep-fried Prawns with Salted Egg Yolk, Curry Leaves and Chilli	148
豉味姜葱大石斑 Stir-fried Grouper Fillet with Ginger and Black Bean Sauce	118
榄角蒸云耳红枣姜丝石斑片 Steamed Grouper Fillet with Black Olives, Wood Ear Mushroom, Fresh Bean Curd and Red Dates	118
海鲜煎芙蓉蛋 Pan-fried Egg Omelette with Assorted Seafood	68

# 蔬菜及豆腐类

## VEGETABLES AND BEAN CURDS

煮法:

Preparation Styles:

每份

Per Portion

喜马拉雅山盐炒各类时蔬

Stir-fried Farm Vegetables with Himalayan Pink Salt

50

耗油时蔬

Oyster Sauce

55

金银蒜炒时蔬 (蒜米, 炸蒜)

Garlic

55

上汤三皇蛋浸奶白

Poached with Superior Stock, Fried Garlic, Century Egg and Salted Egg Yolk

60

瑶柱扒娃娃菜

Braised Baby Cabbage with Sun-dried Scallop Sauce

60

榆耳玉玲珑

Stir-fried Celtnce, Wood Ear Mushroom, and Carrots with Candied Walnuts

78

夏果炒四宝蔬

Stir-fried Asparagus, Fresh Lily Bulb, Celery, Carrot and Wood Ear Mushroom with Macadamia Nut

78

海皇山水豆腐煲

Stewed Homemade Bean Curd with Assorted Seafood

80

松菇百合山水豆腐

Braised Homemade Bean Curd, Shimeji Mushroom, Fresh Lily Bulb and Crispy Scallop

65

梅香咸鱼鸡粒豆腐煲

Braised Silk Bean Curd with Salted Fish and Diced Chicken

65

鱼香茄子肉碎煲

Braised Eggplant with Minced Chicken, Salted Fish and Chilli Bean Sauce served in a claypot

65

榄菜肉碎炒桂豆

Wok-fried French Beans with Minced Chicken and Pickled Olives

65

姜米鸳鸯松子香港芥兰

Stir-fried Hong Kong Kailan with Duo Taste and Pine Nut

65

# 健康美食

## HEALTHY CUISINE

每份  
Per Portion

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

毛豆梅菜肉碎茄子煲  
Braised Eggplant, Mustard Greens and Plant Paste served in a claypot 58

锦囊献妙计  
Wok-fried Mixed Vegetables stuffed in a money bag 58

菌油三鲜菇炒芦笋  
Wok-fried Fresh Mushroom Trio with Asparagus and Truffle Oil 68

擂茶素菜粒炒饭  
Fried Wholegrain Rice with Mixed Vegetables and Pesto Sauce 58

黑松露三鲜菇菌焖伊面  
Braised E-fu Noodles with Trio Mushroom and Black Truffle Paste 78

# 饭和面类

## RICE AND NOODLES

每份  
Per Portion

有钱佬炒饭 Tao's Seafood Fried Rice with Crispy Scallop and Red Tobiko	68
海鲜炆伊面 Braised E-Fu Noodles with Assorted Seafood	78
鲍汁海鲜煎生面 Pan-fried Hong Kong Noodles with Assorted Seafood and Abalone Broth	78
古法鹿肉干炒荷粉 Wok-fried Flat Noodles with Venison	88
潮州鱼露海鲜炒米粉 Stir-fried Teochew Rice Vermicelli with Assorted Seafood and Fish Sauce	78
鸡丝竹昇云吞面 (干/汤) Wonton Mee with Shrimp Wontons, Shredded Chicken and Dried Shrimp Roe (Dry with Soy Sauce / Soup)	78
香米饭 Fragrant Jasmine Rice	11

# 甜品

## DESSERT

	每份 Per Portion
蜂蜜桂花燕窝 Double-boiled White-nest Swiftlet with Osmanthus Honey - served chilled or warm	119
贡枣莲子桃胶雪蛤 Double-boiled Hasma, Red Dates, Peach Gum and Lotus Seed	53
香芒杨枝金露伴纽西兰卡皮蒂雪糕 Chilled Mango Puree with New Zealand Kapiti Vanilla Ice Cream	35
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
香脆锅饼(莲蓉或豆沙) Chinese Pancake with Red Bean or Lotus Paste	35
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
豆浆雪耳白果汤圆 Double-boiled Soy Milk with Snow Fungus, Ginkgo Nut and Glutinous Rice Ball	28
蒸榴莲奶皇马来糕 Steamed Layer Cake with Durian Custard Paste	28