



## A LA CARTE MENU

# 厨师推介

## CHEF RECOMMENDATIONS

	每份 Per Portion
黑松露酱煎酿带子 Braised scallop stuffed with shrimps paste & black truffle paste	138
娃娃菜鱼骨野生竹鲍鱼汤 Double-boiled fish bone with abalone, bamboo pitch & baby cabbage	118
翡翠蛋白蒸斑片 Steamed grouper fillet with egg white & red tobikko	88
黑鱼子芝麻豆蔻沙律虾球 Wok-fried prawns with sesame, pickle, nutmeg coated with mayonnaise & black caviar	128
擂茶海鲜炒新竹米粉 Stir-fried Taiwanese rice vermicelli with assorted seafood & "Lei Cha" sauce	68
蟹扒豆腐映纱窗 Braised homemade bean curd, asparagus stuffed bamboo pith with egg white crabmeat sauce	88

以上价格为马来西亚令吉，不包含6%消费税及10%服务税。  
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	半只 Half	一只 Whole
传统北京填鸭 Traditional Beijing duck with condiments	138	268
<b>Additional toppings:</b>		
Kaviari kristal caviar (30gm)		390
Brown sauce, summer truffle		38
French foie gras		78
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		

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# 全盘小食

## APPETIZERS

	每份 Per Portion
避风塘软壳蟹 Deep fried Soft Shell Crab, Hong Kong's "Bei Fong Tong" style	48
松子海鲜金杯菘 Sautéed minced assorted seafood & mix vegetable stuffed in panipuri cup	32
金沙鸡松鱼皮 Crispy fish skin with salted duck egg yolk & chicken floss	32
糖心酸姜皮蛋 Century egg with pickled ginger	12
麦片脆茄子 Crispy eggplant with butter oat	23
桃点心三拼 Tao trio dim sum combination	35
麻辣海蜇日本青瓜 Chilled jelly fish with Japanese cucumber & Sze Chuan chili sauce	28

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# 汤羹类

## SOUPS

	每份 Per Portion
娃娃菜胆干贝冬菇花胶汤 Double-boiled chicken soup with fish maw, mushroom & dried scallop	88
虫草花虾云吞炖鸡汤 Double-boiled "kampung" chicken soup, with cordy ceps flower & shrimps wanton	68
黑松露蟹肉海味羹 Braised seafood treasure broth with black truffle	58
宫廷虾片酸辣羹 Tao's special hot and sour sea treasures soup	58

# 鲍鱼及海味类

## ABALONE & TREASURES OF THE SEA

	每份 Per Portion
红烧海参三头金箔澳洲鲍鱼 Braised Australia 3 head abalone with sea cucumber, broccoli and gold leaf	248
黑松露芦笋鲜菇鲍鱼仔 Sautéed baby abalone, shiitake mushroom & asparagus with truffle oil	148
鲍罗万有 Braised abalone, fried fish maw, dried scallop, mushrooms, sea cucumber served with claypot	268

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# 龙虾

## LOBSTER

每100克（时价）

Per 100 gram (Seasonal price)

澳州龙虾

Australian rock lobster

135

波斯顿龙虾

Boston lobster

75

煮法:

Preparation styles:

牛油上汤

Braised with superior stock

姜葱

Stir-fried ginger & spring onion

金蒜冬粉蒸

Steamed with fragrant garlic sauce, fried garlic and glass noodles

味椒盐

Salt, pepper & fried garlic

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# 游水海鲜

## LIVE SEAFOOD

每100克（时价）

Per 100 gram (Seasonal price)

东星斑

Eastern spotted grouper

72

顺壳

Marble goby

55

龙虎斑

King tiger grouper

36

煮法:

Preparation styles:

清蒸

Steamed

脆炸

Deep-fried

鲜竹云耳红枣姜丝蒸

Steamed with wan fungus, fresh bean curd and red date

西湖糖醋炸

Deep-fried with sweet & sour sauce

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# 虾类

## PRAWNS

每100克（时价）

Per 100 gram (Seasonal price)

草虾（最少300克）

32

Tiger prawns (minimum 300gm)

明虾（最少300克）

38

White sea prawns (minimum 300gm)

生虾（500克）

128

Blue river prawns (per nos) (500 gm)

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

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# 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	138	258
麻辣酱脆皮烧鸡 Roasted chicken, spicy fragrant sauce	66	130
桃明炉烧味拼 Tao's barbeque combination platter		每份 per portion 128

# 家禽与肉类

## POULTRY AND MEAT

	每份 per portion
脆姜蜜汁鸡 Wok-fried diced honey chicken with crispy ginger	58
台式三杯鸡球 "Taiwanese" style stewed fillet of chicken in claypot	58
凤梨酸甜鸡 Sweet and sour chicken, pineapple and bell peppers	58
西柠炸鸡脯 Deep-fried boneless chicken with honey lemon sauce	58
香草焗羊扒 Oven-baked New Zealand lamb cutlets, rosemary, chef recommend sauce	128
粤式黑椒澳洲黑安格斯牛仔粒 Stir-fried Aussie black angus tenderloin, zucchini, capsicums, black pepper, chef's special sauce	128

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# 各类海鲜

## ASSORTED SEAFOOD

	每份 per portion
夏果芦笋炒带子 Stir-fried scallops, asparagus and macadamia nut	138
西式奶油蛋丝虾球 Wok-fried prawns with butter milk and chicken floss	128
咸蛋皇虾球 Deep-fried prawns, salted egg yolk, curry leaves and chili	128
豉味姜葱大石班片 Stir-fried grouper fillet, ginger, black bean sauce	88
榄角蒸云耳红枣姜丝石班片 Steamed grouper fillet with black olive , wan fungus, fresh bean curd and red date	88
蛋白赛旁蟹伴生菜包 Scrambled egg white with crab meat, fish meat, red tobikko and pine nut served with lettuce	88
黄油蒜茸番茜生虾 Wok-baked blue river prawn, parsley and butter garlic sauce	138

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# 蔬菜及豆腐类

## VEGETABLES AND BEAN CURDS

	每份 per portion
做法: Preparation:	
喜马拉雅山盐炒各类时蔬 Stir-fried farm vegetables, Himalaya's pink salt	42
蚝油时蔬 Oyster sauce	50
泉水蒜子百合浸时蔬 Poached with superior stock, fried garlic & fresh lily bulb	50
金银蒜炒时蔬 Garlic	50
瑶柱汁扒时蔬 Sun-dried scallop sauce	50
姜米鸳鸯松子港芥兰 Stir-fried Hong Kong kailan with duo taste & pine nut	58
双乳云南什菌粉丝煲 Stir-fried cabbage, mix Yun Nam fungus with fermented bean curd served with clay pot	58
夏果炒四宝蔬 Stir-fried asparagus, fresh lily bulb, celery, carrot, wan fungus with macadamia nut	58
海皇山水豆腐煲 Stewed homemade bean curd, assorted seafood	72
松菇百合山水豆腐 Braised homemade bean curd, shimeiji mushroom, fresh lily bulb ,crispy scallop	58
鱼香肉碎茄子煲 Braised eggplant, minced chicken salted fish with chili bean sauce served with claypot	58

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# 健康美食

## HEALTHY CUISINE

	每份 per portion
娃娃菜云南什菌炖汤 Double-boiled mixed "Yunnan" fungus soup	38
菌油三鲜菇炒芦笋 Wok-fried trio fresh mushroom with asparagus and truffle oil	52
毛豆肉碎麻婆豆腐 Braised silk bean curd with "Mapo " style , edamame and vegetarian meat	52
九层塔肉碎生菜包 Wok-fried minced vegan meat with basil leaf and chili eye	52
擂茶什蔬炒饭 Fried wholegrain rice with mix vegetable and "Lei Cha" sauce	55

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# 饭和面类

## RICE AND NOODLES

	每份 per portion
有钱佬炒饭 Tao's seafood fried rice, crispy scallop and red tobikko	58
扬州炒饭 Yong Chow fried rice, diced prawns, barbecued chicken sausage	55
虾籽姜葱虾球伊面 Braised e-fu noodles, prawns ,ginger, spring onion and dried shrimps roe	128
鲍汁海鲜煎生面 Pan-fried Hong Kong noodles, assorted seafood and abalone broth	58
生虾鱼汤米粉 Poached vermicelli in fish soup, blue river prawn	128
港式海鲜滑蛋河 Wok-fried flat noodles, egg gravy, assorted seafood cantonese style	68

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# 甜品

## Dessert

	每份 per portion
蜂蜜桂花燕窝 Double-boiled white-nest swiftlet, osmanthus honey - chilled or warm	108
贡枣莲子桃胶雪蛤 Double-boiled hasma, red date, peach gum and lotus seed	48
香芒杨枝金露伴纽西兰卡皮蒂雪糕 Chilled mango puree, New Zealand kapiti vanilla ice cream	28
刺果番荔枝布丁伴桂花雪燕 Soursop milk cream pudding with osmanthus snow bird nest	28
芦荟雪耳龙眼西柠海底椰 Double-boiled sea coconut syrup, longan, green lime, aloe vera - chilled or warm	16
豆浆雪耳白果汤圆 Double-boiled soya milk with ginkgo nut, snow fungus and glutinous rice ball	22
香脆锅饼(莲蓉或豆沙) Chinese pancake, red bean or lotus paste	23
纽西兰卡比蒂雪糕 (香草或朱古力) New Zealand kapiti ice cream, vanilla or chocolate	20

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