



SET MENU

DIM SUM SET LUNCH

MENU 1

RM 158+ per person (Minimum 2 persons)

“桃” 点心四拼

Tao's quadruple dim sum platter

宫廷虾片酸辣羹

Tao's special hot and sour sea treasures soup

豉味姜葱炒龙虎斑片

Wok stir-fried grouper fillet, ginger and black bean sauce

菠萝糖醋鸡丁

Deep-fried chicken cube with sweet and sour sauce

喜马拉雅山盐炒各类时蔬

Stir-fried farmed vegetables with Himalaya's pink salt

扬州叉烧炒饭

Yong Chow fried rice with diced prawns and barbecued chicken

冻芦荟雪耳龙眼西柠海底椰

Chilled sea coconut syrup, longan, green lime and aloe vera

DIM SUM SET LUNCH

MENU 2

RM 188+ per person (Minimum 2 persons)

“桃” 点心四拼

Tao's quadruple dim sum platter

娃娃菜干贝北菇炖鸡汤

Double-boiled chicken soup with baby cabbage, dried scallop and black mushrooms

翡翠蛋白蒸斑片

Steamed grouper fillet with egg white and red tobikko

脆姜蜜汁鸡

Wok-fried diced honey chicken with crispy ginger

麦片蛋丝草虾

Wok-fried tiger prawns with butter oak and egg floss

夏果炒四宝蔬

Stir-fried asparagus, fresh lily bulb, celery, carrot, wan fungus with macadamia nut

港式海鲜滑蛋荷粉

Cantonese style wok-fried flat noodles with egg gravy and assorted seafood

刺果番荔布丁伴桂花雪燕

Soursop milk cream pudding with osmanthus snow bird nest

TAO SET MENU

MENU 1

RM 258+ per person (Minimum 2 persons)

“桃”明炉烧味拼

Tao's barbeque combination platter

虫草花虾云吞炖鸡汤

Double-boiled “kampung” chicken soup, with cordyceps flower and shrimps wanton

榄角蒸云耳鲜竹红枣姜丝石斑片

Steamed grouper fillet with black olive, wan fungus, fresh bean curd and red date

西柠汁炸鸡脯

Deep-fried boneless chicken leg with honey lemon sauce

咸蛋蛋丝炸虾球

Deep-fried prawns with salted egg yolk sauce and egg floss

黑松露芦笋鲜菇鲍鱼仔

Sautéed baby abalone, shiitake mushroom and asparagus with truffle paste

有钱佬炒饭

Tao's seafood fried rice, crispy scallop and red tobikko

豆浆雪耳白果汤圆

Double-boiled soya milk with ginkgo nut, snow fungus and glutinous rice ball

TAO SET MENU

MENU 2

RM 308+ per person (Minimum 2 persons)

“桃” 锦绣拼盘

Tao's splendid combination platter

娃娃菜鱼骨野生竹荪鲍鱼汤

Double-boiled fish bone with abalone, bamboo pith and baby cabbage

翡翠蛋白蒸雪鱼

Steamed cod fish fillet with egg white and red tobikko

黑鱼子芝麻豆蔻沙律虾球

Wok-fried prawns with sesame, pickle nutmeg coated with mayonnaise and black caviar

蟹扒豆腐映纱窗

Braised homemade bean curd, asparagus stuffed bamboo pitch with egg white crabmeat sauce

擂茶海鲜炒新竹米粉

Stir-fried Taiwanese rice vermicelli with assorted seafood and “Lei Cha “sauce

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