



SET MENU

TAO'S DIM SUM SET LUNCH

MENU 1

RM188 per person (Minimum of 2 persons)

“桃” 点心三拼

Tao's Dim Sum Platter of Three

宫廷虾片酸辣羹

Tao's Special Hot and Sour Sea Treasure Soup

山楂拨丝古佬肉

Sweet and Sour Hawthorn Sauce with Chicken, Pineapple and Bell Peppers

榄角云耳鲜竹红枣姜丝蒸斑片

Steamed Grouper Fillet with Black Olives, Wood Ear Mushroom, Fresh Bean Curd and Red Dates

有钱佬炒饭

Tao's Seafood Fried Rice with Crispy Scallop and Red Tobiko

芦荟雪耳龙眼西柠海底椰

Double-boiled Sea Coconut Syrup, Longan, Green Lime, Aloe Vera - served chilled or warm

中国茶

Chinese Tea

TAO'S DIM SUM SET LUNCH

MENU 2

RM228 per person (Minimum of 2 persons)

“桃” 点心四拼
Tao's Dim Sum Platter of Four

干贝蟹肉鲍鱼羹
Braised Crab Meat, Dried Scallop and Baby Abalone

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

黑椒西芹炒鹿肉片
Wok-fried Venison with Black Pepper Sauce and Celery

海鲜煎生面
Pan-fried Hong Kong Noodles with Assorted Seafood and Abalone Broth

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

中国茶
Chinese Tea

TAO'S SET DINNER

MENU 1

RM278 per person (Minimum of 2 persons)

“桃” 点心三拼
Tao's Dim Sum Platter of Three

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

榄角鲜竹云耳蒸龙虎斑片
Steamed Grouper Fillet with Black Olives, Red Dates and Fresh Bean Curd

核桃煎澳洲牛柳粒
Stir-fried Aussie Beef Tenderloin, Chef Special Sauce and Candy Walnut

夏果炒四宝蔬
Stir-fried Asparagus, Fresh Lily Bulb, Celery, Carrot, Wood Ear Mushroom
with Macadamia Nut

姜葱生虾煎生面
Pan-fried Giant River Prawns with Egg Gravy Sauce

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

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

中国茶
Chinese Tea

TAO'S SET DINNER

MENU 2

RM338 per person (Minimum of 2 persons)

“桃”四部曲

Tao's Platter of Four

天籽兰花野生松茸花胶汤

Double-boiled Fish Maw Soup with Dendrobium Orchid
and Wild Matsutake Mushroom

榄角蒸云耳鲜竹红枣姜丝雪鱼

Steamed Cod Fish Fillet with Black Olives, Wood Ear Mushroom,
Fresh Bean Curd and Red Dates

桃明炉港式烧伦敦鸭

Tao's Hong Kong Style Roasted London Duck

黑松露芦笋鲜菇鲍鱼仔

Sautéed Baby Abalone, Shiitake Mushroom and Asparagus with Truffle Paste

紫菜野米鸡粒腊肠炒饭

Fried Wild Rice with Diced Chicken and Mishima Flakes

豆浆炖雪蛤汤圆

Double-boiled Soy Milk with Hasma and Glutinous Rice Ball

蒸榴莲奶皇马来糕

Steamed Layer Cake with Durian Custard Paste

中国茶

Chinese Tea