

YUM CHA WEEKEND

Available Saturday & Sunday | Adult RM148+ Child RM74+ (Minimum 2 paxs and above) Lunch 11:30 AM - 2:30 PM (last order 2:00 PM) Dinner 6:30 PM - 10:30 PM (last order 10:00 PM)

点心 DIM SUM

蒸点	
STEAMED SELECTION (BY PIECES)	
黑松露鲜虾饺	
Prawn dumpling, Italian black truffle paste	
鲍鱼仔烧卖	
Abalone siew mai	
蜜汁叉烧鸡包	
Barbecued chicken bun	
娘惹凤爪	
Braised chicken feet with Nyonya sauce	
煎炸	
煎炸 DEEP FRIED SELECTION (BY PIECES)	
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海鲜类	
SEAFOOD	
红烧12头鲍鱼西兰花 (只限点一次) Braised 12 head abalone with broccoli	
(One round order only)	
麦片爆草虾 Deep fried tiger proving with butter est	
Deep-fried tiger prawns with butter oat	
咸蛋爆草虾 Deep-fried tiger prawns wsith salted egg yolk sauce	
豉油皇爆草虾 Wok-fried tiger prawns with king soy sauce	
糖醋龙虎斑片 Deep-fried king tiger grouper fillet with sweet and sour sauce	
姜葱炒龙虎斑片 Stir-fried king tiger grouper fillet with spring onion and ginger	
榄角蒸云耳鲜竹红枣姜丝石班片 Steamed grouper fillet with black olive , wan fungus, fresh bean curd and red date	
避风塘软壳蟹 Deep fried soft shell crab, Hong Kong's ''Bei Fong Tong'' style	
金沙鸡松鱼皮	

鸡肉 CHICKEN

麻辣脆皮烧鸡
Roasted crispy chicken, fragrant spicy sauce
脆姜蜜汁鸡

Wok-fried diced honey chicken with crispy ginger

凤梨酸甜鸡 Sweet and sour chicken, pineapple and bell peppers

桃明炉港式烧伦敦鸭 Tao's Hong Kong style roasted "London" duck

牛肉

BEEF

烧汁牛肉炒西芹 Wok-fried beef fillet with Cantonese sauce and celery

姜葱炒牛肉片 Stir-fried beef fillet ginger with spring onion

美极牛肉片炒芥兰 Stir-fried beef fillet with Hong Kong kai lan

Tao's Yum Cha Weekend is not applicable for other promotional discounts or vouchers.

Crispy fish skin with salted duck egg yolk and

chicken floss



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蔬菜 VEGETABLES

蚝油扒时蔬 Stir fried farm vegetables with oyster sauce

喜马拉雅山盐炒各类时蔬 Stir-fried farm vegetables with Himalayan salt

蒜蓉炒各类时蔬 Stir-fried farm vegetables with minced garlic

饭与面类 RICE & NOODLE

叉烧杨州炒饭 Yong Chow fried rice with diced prawn and barbecued chicken

姜葱牛肉滑蛋荷 Wok-fried beef "Kuey Teow" with ginger, spring onion and egg sauce

汤羹类	
SOUP (

黑松露海味羹 Braised seafood treasure broth with black truffle	
宫廷虾片酸辣羹 TAO's special hot and sour sea treasure broth	

甜品

DESSERT (INDIVIDUAL)

香芒杨枝金露伴纽西兰卡皮蒂雪糕 Chilled mango puree, New Zealand Kapiti vanilla	
ice cream	
芦荟香茅青柠冻 Chilled lemongrass jelly, aloe vera, honey syrup	
纽西兰卡皮蒂雪糕 New Zealand Kapiti ice cream	
香口锅饼 Chinese pancake	
龙眼蜜糖海底椰	

Sea coconut, snow fungus, longan, honey syrup