

# DIM SUM À LA CARTE MENU

### 蒸点 FROM THE STEAMER

	每份 Per Portion
水晶凉薯鲜虾饺 (3粒) Crystal Prawn Dumplings with Turnip (3 pieces)	37
葛仙米烧卖皇 (3粒) Star Jelly Siew Mai (3 pieces)	37
XO酱蝶豆花带子饺 (3粒) Scallop Dumplings with Tao's XO Sauce and Butterfly Pea Flower (3 pieces)	37
蜜汁叉烧鸡包 (3粒) Barbecued Chicken Buns (3 pieces)	25
荷叶鹅肝野米鸡 Lotus Leaf Wild Glutinous Rice with Foie Gras and Barbecued Chicken	25
松茸田园水晶粿 (3粒) Crystal Vegetable Dumplings with Matsutake Mushroom (3 pieces)	25
咸蛋流沙包 (3粒) Salted Egg Yolk Lava Buns (3 pieces)	25
娘惹凤爪 Braised Chicken Feet with Nyonya Sauce	21

#### 肠粉与粥 RICE NOODLES & PORRIDGE

	每份 Per Portion
柴鱼淡菜虾粒粥 Prawn Porridge with Mussels and Bonito Flakes	30
干贝鳕鱼姜粒粥 Cod Fish Porridge with Dried Scallops and Diced Ginger	30
蟲草花云耳鲜虾肠粉 Prawn Rice Noodles with Cordyceps Flower and Wood Ear Mushroom	28
极酱香煎虾米肠粉 Pan-fried Dried Shrimp Rice Noodles with Spicy Scallop Sauce	28
香煎珍珠糯米鸡 Pan-fried Glutinous Rice with Shiitake Mushroom and Diced Chicken	18

## 焗点 FROM THE OVEN

	每份 Per Portion
焗炸酿蟹盖 (1块) Golden Stuffed Crab Shell with Crab Meat (Per Piece)	30
酥皮迷你蛋挞 (3粒) Baked Mini Egg Tarts (3 pieces)	25

#### 煎炸点 THE HOT BITES

	每份 Per Portio
桃明炉港式烧伦敦北京鸭二重奏 Hong Kong-style London Peking Duck Duo	178
<ul> <li>伦敦北京鸭脆皮伴鸭肉丝肠粉 Sliced London Duck Rice Noodles with Duck Skin</li> <li>咸菜豆腐伦敦鸭骨汤 Duck Bone Soup with Salted Vegetables and Bean Curd</li> </ul>	
金丝百花酿蟹钳 (3粒) Golden Crab Claw with Squid, Crab Meat and Prawn (3 pieces)	35
墨鱼芝士荔枝球 (3粒) Squid Cheese Lychee Balls (3 pieces)	28
蜂巢芋角 (3粒) Yam Dumplings with Diced Chicken (3 pieces)	28
草莓干芝士腐皮炸虾卷 (3粒) Bean Curd Skin Prawn Rolls with Dried Strawberry and Cheese (3 pieces)	28
脆皮沙律虾角 (3粒) Crispy Prawn Dumplings with Mayonnaise Dressing (3 pieces)	28
XO酱炒萝卜糕 Wok-fried Radish Cake with Tao's Special XO Sauce	28
香煎烟熏鸭状元粿 (3粒) Pan-fried Glutinous Rice Dumplings with Smoked Duck and Peanuts (3 pieces)	25
避风塘韭菜饺 (3粒) Pan-fried Chive Prawn Dumplings prepared in Hong Kong "Bei Fong Tong"-style (2 pieces)	25