



SET MENU

DIM SUM SET LUNCH

MENU 1

RM 188 per person (Minimum 2 persons)

“桃” 点心四拼
Tao’s quadruple dim sum platter

宫廷虾片酸辣汤
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

菠萝糖醋丁
Deep-fried chicken cube with sweet and sour sauce

喜马拉雅山盐炒名类时蔬
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 208 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 tobiko

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, wu fungus with macadamia nut

港式海鲜滑蛋河粉
Cantonese style wok-fired 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 DINNER

MENU 1

RM 278 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S
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 friend rice, crispy scallop and red tobiko

豆浆雪耳白果汤圆
Double-boiled soya milk with ginkgo nut, snow fungus and glutinous rice ball

TAO SET DINNER

MENU 2

RM 338 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

翡翠蛋白蒸鳕鱼

Steamed cod fish fillet with egg white and red tobiko

黑鱼籽芝麻豆蔻沙律虾球

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