



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

DEEP FRIED SELECTION (BY PIECES)

- 腐皮凤梨芝士虾卷
Bean curd skin rolls, prawn, pineapple, cheese
- 软壳蟹鳄梨网皮卷
Soft shell crab, avocado rice skin roll
- 沙律凤尾虾角
Crispy prawn dumplings with orange-mayo
- 极酱萝卜糕
Wok-fried radish cake with Tao's special XO sauce

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 prawns with butter oat
- 咸蛋爆草虾
Deep-fried tiger prawns with 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斑片
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
Crispy fish skin with salted duck egg yolk and chicken floss

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



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蔬菜与豆腐

VEGETABLES & BEANCURD

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

叉烧扬州炒饭

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 (INDIVIDUAL)

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