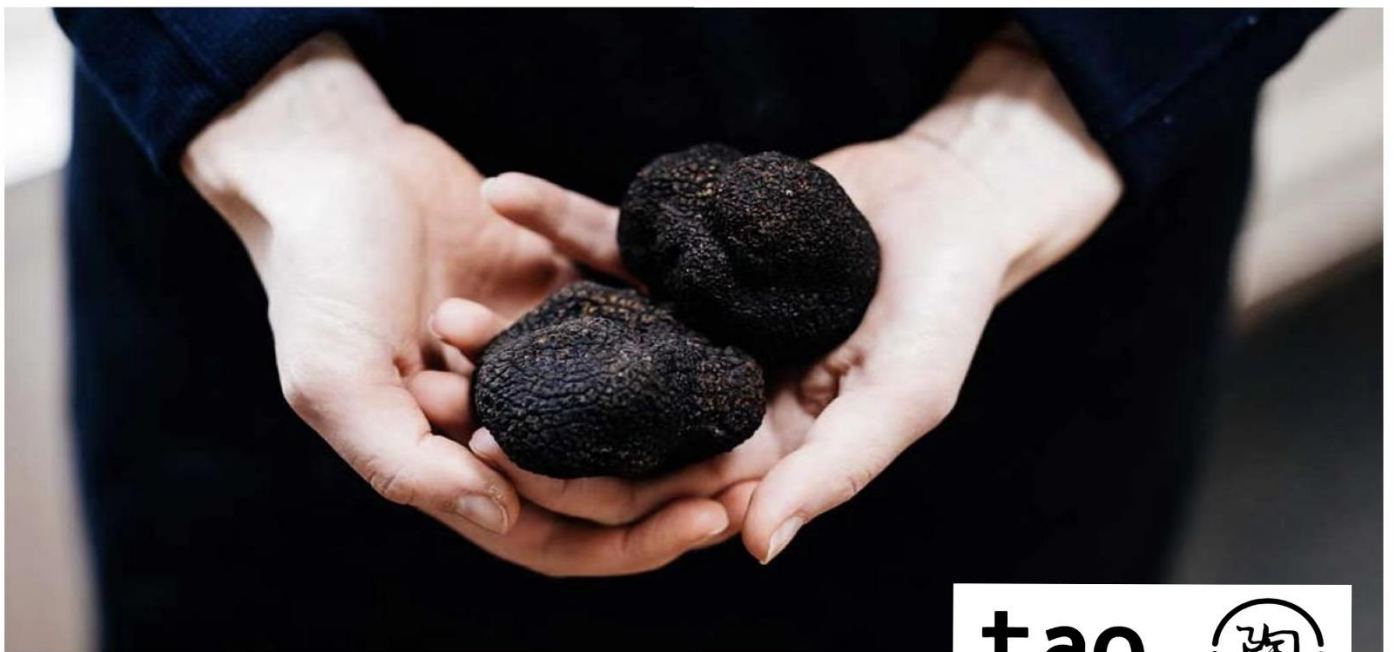




tao.



RESTAURANT & BAR



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TRUFFLE A LA CARTE MENU

黑松露季限量单品

Truffle Xiao Long Bao, Mini Soup Buns

黑松露鮮肉小籠包 (6) 29

Sizzling King Prawn, Black Truffle Paste

黑松露蓉鐵板蝦球 43

Steamed Orange Roughy Fillets, Black Truffle Paste 41

黑松露蓉蒸鮭魚片

Angus Scotch (Marble Score 5 +), Mashed Black Truffle , Pumpkin & Wild Mushroom

黑松露恩格斯牛柳烩金瓜 46

Braised Jade Tofu, Diced Scallops & Black Truffle In Hot Stone Pot

石锅帶子黑松露燴玉子豆腐 33

Fried Rice, Black Truffle, King Prawn, Scallops & Scrambled Egg

黑松露帶子蝦皇玉帶炒飯 33

Braised E-Fu Noodles Tossed With Black Truffle ,Wild Mushrooms,

Oyster Sauce

黑松露乾燒伊麵(v) 29

à la carte MENU

TAO RESTAURANT AND BAR. MODERN CANTONESE CUISINE.

DIM SUM/DUMPLINGS 传统点心	APPETIZERS 開胃菜	STONE POT 石窩	MEAT 家禽	TOFU 豆腐	RICE & NOODLES 主食
<p>STEAMED PRAWN & CHIVES HAU- GAR (3) \$16 蝦皇韭菜水晶餃</p> <p>STEAMED SQUID DUMPLINGS (10) \$20 墨魚水餃</p> <p>STEAMED PORK & CHIVE DUMPLINGS (10) \$19 韭菜豬肉水餃</p> <p>TRUFFLE XIAO LONG BAO, MINI SOUP BUNS (4) \$19 黑松露小籠包</p> <p>PAN-FRIED PORK & CABBAGE POT STICKERS (5) \$19 鮮肉白菜鍋貼</p> <p>SHEPHERD`S PURSE WONTON, RED CHILLI OIL, SESAME PASTE \$19 紅油抄手</p> <p>3 STEAMED & 3 GOLDEN CRISPY MINI BUNS, SWEET CONDENSED MILK (6) \$14 黃金白玉小饅頭</p> <p>CRISPY SPRING ONION PANCAKE (V) \$14 蔥油餅</p> <p>PAN- FRIED RED BEAN PASTE CREPE (SWEET) (V) \$14 紅豆紗薄餐</p>	<p>SESAME PRAWN TOAST (4) \$16 芝麻蝦捲</p> <p>SEAFOOD SAN CHOY BAO (2) \$19 海鮮生菜包</p> <p>CHICKEN SAN CHOY BAO (2) \$18 芝香雞粒生菜包</p> <p>TYPHOON SHELTER STYLE EGGPLANT, GARLIC & CHILLI \$21 避風塘茄子</p> <p>TEMPURA SALT & PEPPER SILVER FISH \$22 天婦羅小銀魚</p> <p>PRAWN SPRING ROLL (3) \$16 脆香蝦春捲</p>	<p>RED BRAISED PORK BELLY, GREENLIP ABALONE, BLACK SOYA SAUCE, PLUM, ROCK SUGAR \$48 鮑魚仔紅燒肉</p> <p>DIAMOND BAY CLAMS, KING PRAWNS, ASPARAGUS, RED PEPPER, PUMPKIN MISO BROTH \$39 石窩金湯海霸王</p> <p>KING PRAWN, BRAISED VERMICELLI, CHICKEN MINCE, XO SAUCE \$38 石窩極品醬金沙粉絲蝦皇</p> <p>BRAISED EGGPLANT, CHICKEN MINCE, SZECHUAN CHILLI PASTE \$28 石窩魚香肉鬆茄子</p>	<p>BLACK ANGUS TENDERLOIN, BLACK PEPPER SAUCE, ASPARAGUS, ONION \$46 黑椒芦笋爆牛粒</p> <p>AUSTRALIAN WAGYU BEEF, WASABI \$46 芥末和牛粒</p> <p>LAMB CUTLET, TYPHOON SHELTER STYLE (4) \$43 避风塘羊架</p> <p>BONELESS POACHED CHICKEN, GINGER & SPRING ONION, SWEET SOYA SAUCE \$29 葱油贵妃鸡</p> <p>KUNG PAO CHICKEN, SICHUAN SWEET CHILLI SAUCE, CASHEW NUT, \$29 宮保雞丁</p> <p>SHICHI-MI CHICKEN, SEVEN-FLAVOR CHILLI PEPPER \$29 七味唐辛子爆炒雞丁</p> <p>CRISPY SKIN CHICKEN, SPRING ONION OIL, Caramelized VINEGAR, PINEAPPLES \$31 菠蘿脆皮山東雞</p> <p>SWEET & SOUR PORK, LYCHEES \$29 荔枝咕嚕肉</p> <p>DEEP FRIED PORK CHOPS, TASMANIAN HONEY, BLACK PEPPER SAUCE \$33 蜜椒骨</p> <p>DEEP FRIED PORK RIBS, GARLIC & HERBS \$33 椒鹽蒜香骨</p>	<p>JADE TOFU, SHRIMP, DICED SCALLOPS, BROCCOLI, HOMEMADE XO SAUCE \$29 极品醬海鮮玉子豆腐</p> <p>MA PO TOFU \$26 麻婆豆腐</p> <p>GOLDEN CRISPY TOFU, SALTY YELLOW EGG YOLK \$29 咸蛋皇金衣豆腐</p> <p>SALT & PEPPER CRISPY TOFU \$26 椒盐豆腐</p>	<p>FRIED RICE, FISH ROE, KING PRAWN, SCALLOPS & SCRAMBLED EGG \$31 帶子蝦皇飛魚子玉帶炒飯</p> <p>FRIED RICE, BLACK TRUFFLE, KING PRAWN, SCALLOPS & SCRAMBLED EGG \$33 黑松露帶子蝦皇玉帶炒飯</p> <p>FRIED RICE, SHREDDED CHICKEN, PINEAPPLE \$24 菠蘿飄香雞柳炒飯</p> <p>“YANG ZHOU” FRIED RICE, PRAWNS, BERKSHIRE PORK CHAR SIU & ASPARAGUS \$25 馳名叉燒揚州炒飯</p> <p>CRISPY NOODLES WITH SHREDDED DUCK OR SEAFOOD \$29 煎脆麵 火鴨絲 或 海鮮</p> <p>WOK FRIED FLAT RICE NOODLES WITH WAGYU BEEF \$29 乾炒和牛河粉</p> <p>BRAISED E-FU NOODLES WITH WILD MUSHROOMS, CHIVES & OYSTER SAUCE \$26 乾燒素伊麵</p> <p>STEAMED JASMINE RICE (PER BOWL) \$4 絲苗白飯</p>
VEGETARIAN DIM SUM 素点心	TAO'S SPECIALTIES 精品推薦	SEAFOOD 海鮮	SOUP 湯羹	HEALTHY VEGETARIAN 素齋	
<p>VEGETARIAN SPRING ROLLS (3) \$14 脆香素春卷</p> <p>VEGAN STEAMED PRAWN HUA GAR (3) \$16 雙色素蝦餃</p> <p>MUSHROOM & ASPARAGUS STEAMED DUMPLINGS (3) \$16 蘑菇蘆筍餃</p> <p>BOK CHOY STEAMED DUMPLINGS (3) \$16 廣東菜心餃</p> <p>PUMPKIN DIM SUMS (SWEET) (3) \$16 南瓜水晶餃</p> <p>VEGETARIAN DIM SUM PLATTER (6) \$29 素點心拼盤</p>	<p>ROASTED MAREMMA DUCK (TWO COURSES) \$52 HALF/\$92 WHOLE FIRST COURSE: SLICED DUCK PANCAKE SECOND COURSE: CHOICE OF DUCK SAN CHOY BAO OR CRISPY NOODLES WITH SHREDDED DUCK 港式明爐片皮鴨 (兩食)</p> <p>BRAISED LOBSTER (300G), BLACK TRUFFLE, E-FU NOODLE (V) \$88 黑松露龍蝦球 燴伊麵</p> <p>KING PRAWNS, BLACK TRUFFLE, CANTONESE SCRAMBLED EGGS \$39 黑松露蝦球芙蓉蛋</p> <p>KING PRAWNS, WASABI, LIGHT MAYONNAISE, ORANGE SLICES, PARSLEY \$39 香橙芥末蝦球</p> <p>AUSTRALIAN WAGYU BEEF , BLACK TRUFFLE, PUMPKIN & WILD MUSHROOM \$46 黑松露金瓜和牛粒</p> <p>SWEET & SOUR DEEP FRIED ORANGE ROUGHY FILLETS, PINE NUTS \$39 酸甜松子鱸魚片</p> <p>WOK FRIED SOFT SHELL CRABS WITH GARLIC, CHILLI & SALT & PEPPER \$34 椒鹽軟殼蟹</p> <p>STEWED PLUM DUCK, FIVE SPICES, GRAPES \$38 提子蘇梅鴨</p>	<p>STEAMED ORANGE ROUGHY FILLETS WITH CHOICE OF GINGER & SHALLOTS OR CANTONESE KIMCHI & MUSHROOM, OR BLACK SOYA BEAN \$41 清蒸鱸魚片 (姜蔥或雙冬, 或豆豉)</p> <p>APPLEWOOD SMOKED TOOTHFISH “GLACIER 51”, SWEET SOY & GARLIC SHALLOT OIL \$55 煎封巴塔哥尼亞銀鱈魚</p> <p>WOK FRIED DIAMOND BAY CLAMS, XO SAUCE, CRISPY VERMICELLI NOODLES \$39 極品醬花蛤煎脆米</p> <p>TASMANIAN LOBSTER (700G) \$128 WITH CHOICE OF BRAISED XO SAUCE OR GARLIC BUTTER OR SALT & PEPPER 塔斯馬尼亞龍蝦球 (700G) XO 極品醬 蒜子牛油 椒鹽</p> <p>PAN SEARED SCALLOPS, BRAISED FOIE GRAS PASTE, SUGAR SNAP PEAS & MUSHROOM \$41 鵝肝醬煎帶子</p> <p>STIR-FRIED SCALLOPS, SUGAR SNAP PEAS & ASPARAGUS \$41 翡翠帶子</p> <p>SIZZLING GARLIC BUTTER KING PRAWN, ONION & SNOW PEAS \$39 蒜子黃油鐵板蝦皇</p> <p>DEEP FRIED KING PRAWN, SALTY YELLOW EGG YOLK \$39 金衣蝦球</p> <p>SALT & PEPPER KING PRAWN & SQUID \$38 椒鹽雙脆</p>	<p>FISH MAW (FA GAU) BROTH, SHRIMP, SHREDDED WILD MUSHROOM, EGG WHITE \$19 花膠魚肚羹</p> <p>PRAWN WONTON SHORT SOUP \$16 蝦皇鮮肉雲吞湯</p> <p>CHICKEN, SCRAMBLED EGG WHITE & SWEET CORN SOUP \$14 雞茸玉帶粟米羹</p>	<p>BRAISED SEASONAL VEGETABLES IN OYSTER SAUCE ,TWO KINDS OF WILD MUSHROOMS (V) \$31 双菇扒时蔬</p> <p>STIR FRIED BRUSSELS SPROUTS, SNAP PEAS, KING OYSTER MUSHROOM, KALES (V) \$31 蒜香抱子甘藍 炒羽衣甘藍</p> <p>KUNG PAO CAULIFLOWER,CASHEW NUT(V) \$28 宮保白菜花</p> <p>SAUTEED BABY SPINACH WITH GOLD & SILVER EGG GOJI BERRIES \$29 金银蛋枸杞蒜子浸菠菜苗</p> <p>STIR FRIED GREEN BEANS, CHILLI & HOMEMADE XO SAUCE (V) \$29 极品醬干煸四季豆</p>	<p>PLEASE NOTE A 15 % SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. A SERVICE FEE OF 10% APPLIES TO BOOKINGS OF 10 PEOPLE OR MORE.</p> <p>A 2% SURCHARGE APPLIES TO AMEX. A 1.5% FOR ALL DEBIT CARDS AND ALL OTHER CREDIT CARDS (VISA, MASTERCARD AND DINERS).</p>



BANQUET MENU

BANQUET 01 \$68 PP (MINIMUM 4)

PRAWN SPRING ROLLS
脆香蝦春捲

SIZZLING GARLIC BUTTER KING PRAWN,
ONION & SNOW PEAS
蒜子黃油鐵板蝦皇

SWEET & SOUR PORK, LYCHEES
荔枝咕嚕肉

KUNG PAO CHICKEN, CASHEW NUT
宮保雞丁

BRAISED SEASONAL VEGETABLES
IN OYSTER SAUCE WITH TWO KINDS WILD
MUSHROOMS (V)
雙菇扒時蔬

SHREDDED CHICKEN & PINEAPPLE FRIED RICE
菠蘿飄香雞粒炒飯

BANQUET 02 \$88 PP (MINIMUM 4)

TRUFFLE XIAO LONG BAO (MINI SOUP BUN)
黑松露小籠包

SESAME PRAWN TOAST
芝麻蝦捲

CHICKEN SAN CHOY BAO
芝香雞粒生菜包

SHI CHI-MI CHICKEN, SEVEN-FLAVOR
CHILLI PEPPER
七味唐辛子爆雞丁

TYPHOON SHELTER STYLE SOFT SHELL CRAB
避風塘軟殼蟹

ANGUS TENDERLOIN, BLACK PEPPER SAUCE,
ASPARAGUS, ONION
黑椒芦笋爆牛粒

KING PRAWNS, WASABI, LIGHT MAYONNAISE,
ORANGE SLICES, PARSLEY
香橙芥末蝦球

STIR FRIED BRUSSELS SPROUTS, SNAP PEAS,
KING OYSTER MUSHROOM, KALES
蒜香孢子甘藍 炒羽衣甘藍

FRIED RICE, FISH ROE, KING PRAWN, SCALLOPS
& SCRAMBLED EGG
帶子蝦皇飛魚子玉帶炒飯

DEEP FRIED VANILA ICE CREAM
炸香草雪糕

BANQUET 03 \$108 PP (MINIMUM 4)

VEGETARIAN DIM SUM PLATTER
素點心拼盤

PRAWN SPRING ROLLS
蝦春卷

DEEP FRIED PORK CHOPS, TASMANIA HONEY,
BLACK PEPPER SAUCE
蜜椒骨

TASMANIAN LOBSTER WITH CHOICE OF BRAISED
XO SAUCE OR GARLIC BUTTER OR SALT & PEPPER
塔斯馬尼亞龍蝦球 (XO 極品醬|蒜子牛油|椒鹽)

CRISPY SKIN CHICKEN, SPRING ONION OIL, CARAMELIZED
VINEGAR, PINEAPPLES
菠蘿脆皮山東雞

ANGUS TENDERLOIN, BLACK PEPPER SAUCE, ASPARAGUS,
ONION
黑椒芦笋爆牛粒

SWEET & SOUR DEEP FRIED ORANGE ROUGHY FILLETS,
PINE NUTS
酸甜松子鱸魚片

STIR FRIED BRUSSELS SPROUTS, SNAP PEAS, KING
OYSTER MUSHROOM, KALES (V)
蒜香孢子甘藍 炒羽衣甘藍

BLACK TRUFFLE SEAFOOD FRIED RICE
黑松露海鮮炒飯

DEEP FRIED VANILA ICE CREAM
炸香草雪糕

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