



3-COURSE SET DINNER

TAO 3-COURSE SET DINNER

RM150 nett per pax

Appetiser

金沙鸡松鱼皮

Crispy Fish Skin with Salted Duck Egg Yolk & Chicken Floss

Main Course

四川花椒宫保鸡丁

"Sze Chuan Gong Poh"-style Wok-fried Diced Chicken

&

鱼香茄子肉碎煲

Braised Eggplant with Minced Chicken, Salted Fish and Chilli Bean Sauce served in a claypot

Dessert

芦荟雪耳龙眼西柠海底椰

Double-boiled Sea Coconut Syrup, Longan, Green Lime, Aloe Vera - served chilled or warm