



# À LA CARTE MENU

# 厨师推介

## CHEF'S RECOMMENDATIONS

	每份 Per Portion
天籽兰花野生松茸花胶汤 Double-boiled Fish Maw Soup with Dendrobium Orchid and Wild Matsutake Mushroom	135
绝味牛三宝 Braised Oxtail, Tendon and Strips with Brown Bean Sauce served in a claypot	148
日本芥末鱼籽虾球 Wok-fried Prawns with Wasabi Dressing and Red Tobiko	148
山楂拨丝古佬肉 Sweet and Sour Hawthorn Sauce with Chicken, Pineapple and Bell Peppers	68
鱼汤四宝蔬 Four Types of Braised Vegetables with Fish Broth	68
紫菜野米鸡粒腊肠炒饭 Fried Wild Rice with Diced Chicken and Mishima Flakes	68

	半只 Half	一只 Whole
传统北京烤鸭 Traditional Peking London Duck with Condiments	198	338

Additional Toppings:

晶钻鱼子酱 Kaviari Kristal Caviar (30gm)		458
夏块菌棕醬 Brown Sauce, Summer Truffle		38
法国鹅肝 French Foie Gras		98

自选二度吃法：  
Duck Meat Preparation Styles:

黑椒炒	Stir-fried with “Kampot” Black Pepper Sauce
姜葱炒	Stir-fried with Ginger and Spring Onions
炒饭	Wok-fried Rice
炒松	Fried Minced Duck Meat served with Crunchy Lettuce Cup
炒面	Wok-fried Noodles

全盤小食

APPETISERS

每份

Per Portion

避风塘软壳蟹 Hong Kong “Bei Fong Tong”-style Deep-fried Soft-shell Crab	58
鲜蟹肉瑶柱春卷（3件） Crispy Homemade Spring Rolls with Crab Meat and Dried Scallops	50
金沙鸡松鱼皮 Crispy Fish Skin with Salted Duck Egg Yolk and Chicken Floss	50
黄金馒头仔（蒸/炸） Golden Mini Buns (Steamed/ Fried)	25
麦片脆茄子 Crispy Eggplant with Butter Oat	32
虎珀芝麻核桃 Candied Walnut with Roasted Sesame	20
“桃” 点心三重奏 Tao’s Dim Sum Platter of Three	48

汤羹类

SOUP

	每份 Per Portion
干贝蟹肉鲍鱼羹 Braised Crab Meat with Dried Scallop and Baby Abalone	68
宫廷虾片酸辣羹 Tao's Special Hot and Sour Sea Treasure Soup	68
石斛蟲草花海玉竹炖鸡汤 Double-boiled Village Chicken Soup with Dendrobium and Cordyceps Flower	68
娃娃菜鱼骨云吞汤 Double-boiled Fish Bone Soup with Baby Cabbage and Shrimp Wonton	78

鲍鱼及海味类

ABALONE & TREASURES OF THE SEA

	每份 Per Portion
鱼骨海宝汤 Double-boiled Sea Treasure Fish Bone Soup	138
红烧海参三头金箔澳州鲍鱼 Braised Australia 3-head Abalone with Sea Cucumber, Broccoli and Gold Leaf	273
黑松露芦笋鲜菇鲍鱼仔 Sautéed Baby Abalone, Shiitake Mushroom and Asparagus with Truffle Paste	163
鲍罗万有 Braised Abalone, Fish Maw, Dried Scallop, Mushrooms and Sea Cucumber served in a claypot	295

龙虾

LOBSTER

每100克（时价）

Per 100 Gram

(Seasonal Price)

澳洲龙虾

Australian Rock Lobster

150

煮法

Preparation Styles:

- 牛油上汤焗

Braised with Superior Stock
- 姜葱

Stir-fried Ginger and Spring Onion
- 金銀蒜冬粉蒸

Steamed with Fragrant Garlic Sauce, Fried Garlic and Glass Noodles
- 味椒盐

Salt, Pepper and Fried Garlic

游水海鲜

LIVE SEAFOOD

	每100克 (时价) Per 100 gram (Seasonal Price)
苏眉 Humphead Wrasse	185
老鼠斑 Humpback Grouper	165
黑皇帝 Sarawakian Black Emperor	68
东星斑 Eastern Spotted Grouper	79
顺壳 Marble Goby	61
龙虎斑 King Tiger Grouper	45
大西洋鳕鱼 (去骨, 去皮) Atlantic Cod Fish (served boneless and skinless)	80

*\*Humphead Wrasse. Humpback Grouper and Sarawakian Black Emperor river fish require a two-day advanced order.*

煮法

Preparation Styles:

清蒸	Steamed with Superior Soy Sauce
脆炸	Deep-fried with Soy Sauce
鲜竹云耳红枣姜丝蒸	Steamed with Wood Ear Mushroom, Fresh Bean Curd and Red Dates
西湖糖醋炸	Deep-fried with Sweet and Sour Sauce



虾类

PRAWNS

	每100克 （时价） Per 100 gram (Seasonal Price)
草虾 （最少300克） Tiger Prawns (Minimum 300gm)	38
明虾 （最少300克） White Sea Prawns (Minimum 300gm)	45

	每只 （时价） Per Piece (Seasonal Price)
生虾 （500克/只） Blue River Prawns (500gm per pc)	148

煮法

Preparation Styles:

咸蛋	Wok-fried with Salted Egg Yolk Sauce
牛油麦片	Butter Oat
豉油皇干煎	Stir-fried with Garlic, Ginger and Superior Soy Sauce
湿奶油	Wok-fried Butter Milk

烧烤

BARBEQUE

	半只 Half	一只 Whole
桃明炉港式烧伦敦鸭 Tao's Hong Kong-style Roasted London Duck	178	308
麻辣酱脆皮烧鸡 Roasted Chicken with Spicy Fragrant Sauce	78	145
		每份 Per Portion
桃明炉烧味拼 Tao's Barbeque Combination Platter		135

肉类

POULTRY AND MEAT

	每份 Per Portion
四川花椒宫爆鸡丁 "Sze Chuan Gong Poh"-style Wok-fried Diced Chicken	68
台式三杯鸡球 Taiwanese-style Stewed Fillet of Chicken in a claypot	68
西柠炸鸡脯 Deep-fried Boneless Chicken with Honey Lemon Sauce	68
黑椒西芹炒鹿肉片 Wok-fried Venison with Black Pepper Sauce and Celery	108
核桃煎澳洲牛柳粒 Stir-fried Aussie Beef Tenderloin, Chef Special Sauce and Candied Walnut	148

# 海鲜

## ASSORTED SEAFOOD

每份  
Per Portion

XO酱芦笋百合炒带子 Stir-fried Scallops, Asparagus, Fresh Lily Bulb with Spicy Scallop Sauce	152
豉油皇虾球 Wok-fried Prawns with Superior Dark Soy Sauce	148
咸蛋皇虾球 Deep-fried Prawns with Salted Egg Yolk, Curry Leaves and Chilli	148
豉味姜葱大石斑 Stir-fried Grouper Fillet with Ginger and Black Bean Sauce	118
榄角蒸云耳红枣姜丝石斑片 Steamed Grouper Fillet with Black Olives, Wood Ear Mushroom, Fresh Bean Curd and Red Dates	118
海鲜煎芙蓉蛋 Pan-fried Egg Omelette with Assorted Seafood	68

# 蔬菜及豆腐类

## VEGETABLES AND BEAN CURDS

煮法： Preparation Styles:	每份 Per Portion
喜马拉雅山盐炒各类时蔬 Stir-fried Farm Vegetables with Himalayan Pink Salt	50
耗油时蔬 Oyster Sauce	55
金银蒜炒时蔬 （蒜米，炸蒜） Garlic	55
上汤三皇蛋浸奶白 Poached with Superior Stock, Fried Garlic, Century Egg and Salted Egg Yolk	60
瑶柱扒娃娃菜 Braised Baby Cabbage with Sun-dried Scallop Sauce	60
榆耳玉玲珑 Stir-fried Celtuce, Wood Ear Mushroom, and Carrots with Candied Walnuts	78
夏果炒四宝蔬 Stir-fried Asparagus, Fresh Lily Bulb, Celery, Carrot and Wood Ear Mushroom with Macadamia Nut	78
海皇山水豆腐煲 Stewed Homemade Bean Curd with Assorted Seafood	80
松菇百合山水豆腐 Braised Homemade Bean Curd, Shimeji Mushroom, Fresh Lily Bulb and Crispy Scallop	65
梅香咸鱼鸡粒豆腐煲 Braised Silk Bean Curd with Salted Fish and Diced Chicken	65
鱼香茄子肉碎煲 Braised Eggplant with Minced Chicken, Salted Fish and Chilli Bean Sauce served in a claypot	65
榄菜肉碎炒桂豆 Wok-fried French Beans with Minced Chicken and Pickled Olives	65
姜米鸳鸯松子香港芥兰 Stir-fried Hong Kong Kailan with Duo Taste and Pine Nut	65

健康美食

HEALTHY CUISINE

	每份 Per Portion
素酸辣羹 Braised Sze Chuan Bean Curd Broth	68
竹荪冬菇娃娃菜胆汤 Double-boiled Mushroom Soup with Bamboo Pith and Baby Cabbage	68
毛豆梅菜肉碎茄子煲 Braised Eggplant, Mustard Greens and Plant Paste served in a claypot	58
锦囊献妙计 Wok-fried Mixed Vegetables stuffed in a money bag	58
菌油三鲜菇炒芦笋 Wok-fried Fresh Mushroom Trio with Asparagus and Truffle Oil	68
擂茶素菜粒炒饭 Fried Wholegrain Rice with Mixed Vegetables and Pesto Sauce	58
黑松露三鲜菇菌焖伊面 Braised E-fu Noodles with Trio Mushroom and Black Truffle Paste	78

饭和面类

RICE AND NOODLES

	每份 Per Portion
有钱佬炒饭 Tao's Seafood Fried Rice with Crispy Scallop and Red Tobiko	68
海鲜炆伊面 Braised E-Fu Noodles with Assorted Seafood	78
鲍汁海鲜煎生面 Pan-fried Hong Kong Noodles with Assorted Seafood and Abalone Broth	78
古法鹿肉干炒荷粉 Wok-fried Flat Noodles with Venison	88
潮州鱼露海鲜炒米粉 Stir-fried Teochew Rice Vermicelli with Assorted Seafood and Fish Sauce	78
鸡丝竹昇云吞面 （干/汤） Wonton Mee with Shrimp Wontons, Shredded Chicken and Dried Shrimp Roe (Dry with Soy Sauce / Soup)	78
香米饭 Fragrant Jasmine Rice	11

甜品

DESSERT

	每份 Per Portion
蜂蜜桂花燕窝 Double-boiled White-nest Swiftlet with Osmanthus Honey - served chilled or warm	119
贡枣莲子桃胶雪蛤 Double-boiled Hasma, Red Dates, Peach Gum and Lotus Seed	53
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	35
芦荟雪耳龙眼西柠海底椰 Double-boiled Sea Coconut Syrup with Longan, Green Lime and Aloe Vera - served chilled or warm	28
香脆锅饼(莲蓉或豆沙) Chinese Pancake with Red Bean or Lotus Paste	35
纽西兰卡比蒂雪糕 (香草或巧克力) New Zealand Kapiti Ice Cream (choice of Vanilla or Chocolate)	26
豆浆雪耳白果汤圆 Double-boiled Soy Milk with Snow Fungus, Ginkgo Nut and Glutinous Rice Ball	28
蒸榴莲奶皇马来糕 Steamed Layer Cake with Durian Custard Paste	28