

DIM SUM/DUMPLINGS 传统点心	APPETIZERS 开胃菜	SEAFOOD 海鲜	PORK 猪	BEEF 牛	LAMB 羊
<p>PRAWN & CHIVES HAR -GAO (3) \$15 STEAMED DUMPLINGS WITH DIPPING SAUCE 虾皇韭菜水晶饺</p> <p>SQUID DUMPLINGS (10) \$19 STEAMED SQUID DUMPLINGS 墨鱼水饺</p> <p>PORK & CABBAGE POT STICKERS (5) \$19 PAN-FRIED DUMPLINGS WITH DIPPING SAUCE 鲜肉白菜锅贴</p> <p>TRUFFLE XIAO LONG BAO (4) \$19 MINI PORK & TRUFFLE SOUP BUNS 黑松露小笼</p> <p>PORK & CHIVE DUMPLINGS (10) \$18 STEAMED DUMPLINGS WITH DIPPING SAUCE 韭菜猪肉水饺</p> <p>PRAWN WONTON NOODLE SOUP \$16 PRAWN WONTON & EGG NOODLE SERVED IN CHICKEN BROTH 虾皇鲜肉云吞面</p> <p>SHEPHERD'S PURSE WONTON \$18 SOAKED IN RED CHILLI OIL & SESAME PASTE 红油抄手</p> <p>ASSORTED MINI BUNS PLATTER (6) \$13 3 STEAMED & 3 GOLDEN CRISPY, SERVED WITH SWEET CONDENSED MILK DIPPING SAUCE 黄金白玉小馒头</p> <p>CRISPY SHALLOT PANCAKE \$14 PAN-FRIED 葱油饼</p>	<p>SEAFOOD SAN CHOY BAO (2) \$18 FINELY DICED ASSORTED SEAFOOD, BAMBOO SHOT & ASIAN HERBS WRAPPED BY CRISP LETTUCE LEAF 海鲜生菜包</p> <p>CHICKEN SAN CHOY BAO (2) \$16 FINELY DICED CHICKEN, BAMBOO SHOT ASIAN HERBS & SEASONING WRAPPED BY CRISP LETTUCE LEAF 鸡丝芝香生菜包</p> <p>WOOD EARS & CHILLED CUCUMBER \$16 DRIZZLED WITH AN APPETIZING BLEND OF AGED VINEGAR & XO SAUCE 黑醋云耳機品酱脆瓜</p> <p>TEMPURA CHEESY STICKS \$14 WITH SWEET CHILLI SAUCE 奶酪小捲</p> <p>TEMPURA WHITEBAIT \$19 WITH SPICY SALT & PEPPER 椒盐天妇罗白饭鱼</p>	<p>WOK FRIED CLAM (500G) \$38 WITH XO SAUCE ON CRISPY VERMICELLI NOODLE XO极品酱爆花蛤煎米粉</p> <p>TASMANIAN LOBSTER (700G) \$120 WITH CHOICE OF BRAISED XO SAUCE OR GARLIC BUTTER OR SALT & PEPPER 塔斯马尼亚龙虾球 (700G) XO极品酱 蒜子牛油 椒盐</p> <p>SALT & PEPPER KING PRAWN \$38 TOSSED WITH SPICY GARLIC & RED PEPPER GROUNDS 川香椒盐虾皇</p> <p>TERIYAKI SCALLOPS \$39 WOK TOSSED SCALLOPS IN TERIYAKI SAUCE WITH ASPARAGUS & SHRIEK MUSHROOM 翡翠带子</p> <p>BRAISED LOBSTER & FOIE GRAS PASTE \$120 CANTONESE STYLE 鹅肝酱爆龙虾球</p>	<p>CRYSTAL PORK BELLY \$32 RED BRAISED WITH BLACK SOYA SAUCE, PLUM & ROCK SUGAR 红烧肉</p> <p>GARLIC & SPICE PORK CHOPS \$32 WITH GARLIC & ASIAN HERBS 蒜香腩排</p> <p>HONEY GLAZED PORK CHOPS \$32 WITH BLACK PEPPER & ASIAN HERBS 蜜椒骨</p> <p>SWEET & SOUR PORK \$28 WITH GREENS 酸甜咕嚕肉</p>	<p>SIZZLING BLACK PEPPER WAGYU CUBES \$42 SEASONAL VEGETABLES 黑椒铁板和牛粒*</p> <p>WASABI WAGYU CUBES \$42 WITH COS LETTUCE 芥末和牛粒*</p> <p>FOIE GRAS WAGYU \$42 TOSSED WITH KING BROWN MUSHROOM 鹅肝酱和牛粒</p> <p>BLACK PEPPER BEEF SHORT RIBS \$42 WITH ASIAN HERBS & A HINT OF HONEY 蜜椒牛仔骨</p> <p>TYPHOON SHELTER STYLE BEEF SHORT RIBS \$42 TOSSED WITH CRUNCHY GARLIC, BLACK SOYA BEANS GROUND, CHILLI & LEMONGRASS 避风塘牛仔骨</p>	<p>SIZZLING MONGOLIAN LAMB FILLETS \$38 WITH CARAMELIZED ONION & ASIAN HERBS 铁板蒙古羊里脊</p> <p>TYPHOON SHELTER STYLE LAMB FILLETS \$38 TOSSED WITH CRUNCHY GARLIC, GROUNDS OF BLACK SOYA BEAN ,CHILLI & LEMONGRASS 避风塘香爆羊里脊</p>
<p>VEGETARIAN DIM SUM 素点心 (V)</p>	<p>DUCK 鸭</p>	<p>FOIE GRAS SCALLOPS \$39 PAN SEARED SCALLOPS WITH BRAISED FOIE GRAS PASTE 鹅肝酱煎带子</p> <p>SALT & PEPPER SQUID \$32 TOSSED WITH SPICY GARLIC & RED PEPPER GROUNDS 椒盐鲜鱿</p>	<p>CHICKEN 鸡</p> <p>CANTONESE POACHED CHICKEN \$28 WITH SALTY GINGER & SHALLOT PASTE 葱油貴妃雞</p> <p>XO CHICKEN \$28 TOSSED WITH XO SAUCE, 5 HERBS & SPICES XO 极品酱豆豉爆鸡丁</p> <p>KUNG PAO CHICKEN \$26 WITH SICHUAN SWEET CHILLI SAUCE & PEANUTS 宫保鸡丁</p> <p>COCONUT CURRY CHICKEN \$28 BRAISED WITH LIGHT CURRY PASTE & COCONUT MILK 椰香咖喱鸡丁</p> <p>CRISPY SKIN CHICKEN \$29 WITH SPICED SOY SAUCE & PINEAPPLE 菠萝脆皮山东鸡</p> <p>PAPRIKA BBQ CHICKEN \$28 TOSSED WITH GARLIC GROUNDS, SHALLOTS, ASIAN HERBS & SPICES 西班牙红椒鸡丁</p>	<p>RICE & NOODLES</p> <p>SALTED FISH FRIED RICE \$23 WITH DICED CHICKEN 咸鱼鸡粒炒饭*</p> <p>TAO'S EMPORIUM SEAFOOD FRIED RICE \$28 PRAWN, SCALLOP, WHITE EGG & FISH ROE TAO 帝皇海鲜炒饭*</p> <p>SHREDDED CHICKEN & PINEAPPLE FRIED RICE \$23 飘香菠萝鸡柳炒饭</p> <p>YANGZHOU FRIED RICE \$23 揚州炒飯</p> <p>SINGAPORE FRIED VERMICELLI NOODLES \$23 星洲炒米</p> <p>SIGNATURE CRISPY NOODLES \$28 WITH DUCK OR SEAFOOD 招牌煎脆麵 鸭丝 海鲜</p> <p>STIR FRIED ANGUS BEEF & FLAT RICE NOODLE \$24 FAMOUS HONG KONG STYLE 驰名干炒和牛河</p> <p>BRAISED E-FU NOODLES \$24 WITH STRAW MUSHROOMS, CHIVES & OYSTER SAUCE 干烧双菇素伊面</p> <p>BLACK TRUFFLE FRIED RICE \$32 WITH SEAFOOD OR CHICKEN 黑松露炒饭</p> <p>STEAMED JASMINE RICE (PER BOWL) \$4 丝苗米饭</p>	<p>VEGETABLES 蔬菜</p> <p>XO SAUCE JADE TOFU \$28 TOSSED WITH SHRIMP, DICED SCALLOPS & BROCCOLI IN XO SAUCE XO 玉子海鲜豆腐</p> <p>BRAISED SEASONAL VEGETABLES \$25 IN OYSTER SAUCE WITH TWO KINDS OF MUSHROOMS 双菇扒时蔬 (V)</p> <p>HOKKIE STYLE EGGPLANT TEMPURA \$25 TOSSED WITH CRUNCHY SPICY CHICKEN MINCE & VARIETY OF SPICES 避风塘茄子</p> <p>BRAISED EGGPLANT & CHICKEN MINCE \$26 IN SZECHUAN CHILLI PASTE 鱼香肉鬆茄子</p> <p>SAUTÉED BABY SPINACH \$28 WITH GARLIC & XO SAUCE XO酱炒菠菜苗 (V)</p> <p>STIR FRIED STRING BEANS \$25 TOSSED WITH GARLIC, CHICKEN MINCE, CHILLI & XO SAUCE 干煸肉末四季豆</p> <p>STIR FRIED WATER SPINACH \$25 WITH SALTY CHILLI TOFU PASTE OR SAMBAL SAUCE 椒丝腐乳炒通菜 (或森巴酱)</p> <p>STIR FRIED SEASONAL VEGETABLES \$22 WITH GARLIC 蒜子田园鲜蔬 (V)</p> <p>MAPO TOFU \$28 WITH STIR-FIRED CHICKEN MINCE, MUSTARD GREENS, SICHUAN HERBS & FRESH CHILLI 麻婆豆腐</p> <p>GOLDEN CRISPY TOFU \$28 DEEP FRIED TOFU CRUMBED WITH SALTY YELLOW EGG YOLK 咸蛋黄脆豆腐 (V)</p> <p>SALT AND PEPPER TOFU \$26 WITH DRIED GARLIC & FRESH SLICED CHILLI 椒盐豆腐 (V)</p> <p>STIR FRIED CHINESE KALES \$25 WITH GALICE & GINGER PASTE 姜汁芥蓝 (V)</p>
<p>VEGETARIAN SPRING ROLLS (3) \$13 SNOW PEAS, VERMICELLI & MUSHROOM WITH DIPPING SAUCE 脆香素春卷</p> <p>VEGAN PRAWN HAU GAR (3) \$15 双色素虾饺</p> <p>MUSHROOM & ASPARAGUS DUMPLINGS (3) \$15 蘑菇芦笋饺</p> <p>BOK CHOY DUMPLINGS (3) \$15 上海白菜饺</p> <p>PUMPKIN DIM SUMS (V) \$15 南瓜水晶餃</p> <p>VEGETARIAN DIM SUM PLATTER (6) \$28 素点心拼盘</p>	<p>WHOLE ROASTED MAREMMA DUCK BEIJING DUCK \$45 HALF/\$85 WHOLE (TWO COURSES) FIRST COURSE: SLICED DUCK PANCAKE (6/12 PIECES) SECOND COURSE: CHOICE OF DUCK SAN CHOY BAO OR SIGNATURE CRISPY NOODLES WITH WOK TOSSED DUCK FILLETS 港式明爐片皮鴨 (一鴨兩食)</p> <p>SPICED PLUM DUCK \$31 WITH CHINESE FIVE SPICE & SPECIAL PLUM SAUCE 梅子醬鴨</p> <p>FISH 鱼</p> <p>STEAMED ORANGE ROUGHY FILLETS \$38 WITH CHOICE OF GINGER & SHALLOTS OR CANTONESE KIMCHI & MUSHROOMS OR BLACK SOYA BEAN GROUND 清蒸鲈鱼片 (姜葱或双冬·或豆豉)</p> <p>SALT & PEPPER WHOLE LEMON SOLE (600-650G) \$38 WITH SPICY GARLIC & RED PEPPER GROUNDS 椒盐左口鱼</p> <p>APPLEWOOD TOOTHFISH 'GLACIER' \$51 PAN-FRIED WITH SWEET SOY & SPECIAL DIPPING MAYONNAISE 香煎银鳕鱼*</p> <p>SWEET & SOUR ORANGE ROUGHY FILLETS \$38 DEEP FRIED WITH PINE NUTS 松子黄鱼</p>	<p>SOFT SHELL CRAB \$32 TOSSED WITH SPICY GARLIC & RED PEPPER GROUND 椒盐软壳蟹</p> <p>BABY OCTOPUS \$32 TOSSED WITH SAMBAL SAUCE 森巴酱爆八爪鱼</p> <p>XO KING PRAWN \$38 BRAISED WITH XO SAUCE & VERMICELLI XO 极品酱金沙粉丝虾球</p> <p>GOLDEN CRISPY KING PRAWN \$38 CRUMBED & DEEP-FRIED WITH SALTY YELLOW EGG YOLK 咸蛋黄脆虾球</p> <p>BLACK TRUFFLE PRAWN \$42 WITH CANTONESE STYLE SCRAMBLED EGGS 黑松露虾球芙蓉蛋</p>	<p>SOUP 汤</p> <p>CHICKEN & SWEETCORN BROTH \$10 WITH LIGHTLY SCRAMBLED EGG WHITE 鸡茸粟米羹</p> <p>PRAWN WONTON SHORT SOUP \$12 SERVED IN CHICKEN STOCK 鲜虾云吞汤</p> <p>SPICY & SOUR SOUP \$10 SLICES OF CARROT, BLACK WOOD EARS & MUSHROOMS 金丝酸辣汤</p>		

TAO RESTAURANT AND BAR. MODERN ASIAN CUISINE.





BANQUET MENU

BANQUET 01 \$59 PP (MINIMUM 2)	BANQUET 02 \$78 PP (MINIMUM 4)	BANQUET 03 \$98 PP (MINIMUM 4)
<p>TEMPURA CHEESY STICKS WITH SWEET CHILLI SAUCE 奶酪小捲</p> <p>SEAFOOD SAN CHOY BAO 海鮮生菜包</p> <p>GARLIC BUTTER KING PRAWN DEEP FIRED LIGHTLY BUTTER SOAKED KING PRAWN TOSSED WITH SPECIAL GARLIC PASTE 蒜子黄油虾皇*</p> <p>KUNG PAO CHICKEN WITH SICHUAN SWEET CHILLI SAUCE & PEANUTS 宫保鸡丁</p> <p>STIR FRIED SEASONAL VEGETABLES WITH GARLIC 蒜子田园鲜蔬 (V)</p> <p>YANGZHOU FRIED RICE 揚州炒飯</p>	<p>TRUFFLE XIAO LONG BAO (MINI SOUP BUN) 黑松露小笼包</p> <p>VEGETARIAN SPRING ROLLS 素春卷</p> <p>SEAFOOD SAN CHOY BAO 海鮮生菜包</p> <p>SOFT SHELL CRAB TOSSED WITH SPICY GARLIC & RED PEPPER GROUND 椒盐软壳蟹</p> <p>GARLIC BUTTER KING PRAWN SIZZLING LIGHTLY BUTTER SOAKED KING PRAWNS TOSSED WITH GARLIC, ONION 蒜子黄油虾皇</p> <p>FOIE GRAS WAGYU TOSSED WITH WILD MUSHROOM 鵝肝醬和牛粒</p> <p>BLACK TRUFFLE CHICKEN FRIED RICE 黑松露鸡球炒饭</p> <p>FRESH FRUIT & FRIED VANILLA ICE CREAM 炸香草雪糕 (V)</p>	<p>TRUFFLE XIAO LONG BAO (MINI SOUP BUN) 黑松露小笼包</p> <p>VEGETARIAN SPRING ROLLS 素春卷</p> <p>PRAWN & CHIVES HAR-GAO 虾皇韭菜水晶饺</p> <p>WOK FRIED CLAM WITH XO SAUCE ON CRISPY VERMICELLI NOODLE XO 极品酱爆花蛤煎米粉</p> <p>BRAISED LOBSTER & FOIE GRAS PASTE CANTONESE STYLE 鵝肝醬爆龙虾球</p> <p>BABY OCTOPUS TOSSED WITH SAMBAL SAUCE 森巴醬爆八爪鱼</p> <p>BLACK PEPPER BEEF SHORT RIBS WITH ASIAN HERBS & A HINT OF HONEY 蜜椒牛仔骨</p> <p>XO SAUCE JADE TOFU TOSSED WITH SHRIMP, DICED SCALLOPS & BROCCOLI XO 醬玉子豆腐</p> <p>BLACK TRUFFLE ASSORTED SEAFOOD FRIED RICE 黑松露海鮮炒飯</p> <p>FRESH FRUIT & FRIED VANILLA ICE CREAM 炸香草雪糕 (V)</p>


10% SURCHARGE ON PUBLIC HOLIDAYS. 10% SURCHARGE FOR PARTIES OF 12 AND OVER. 1.5% FOR ALL CREDIT CARDS (VISA, MASTERCARD, AMEX AND DINERS) AND 1.5 % FOR ALL DEBIT CARDS.



DESSERT 甜品

DEEP FRIED VANILLA ICE CREAM \$12
WITH SEASONAL FRESH FRUIT &
CHOICE OF CONDIMENTS
炸香草雪糕 (V)

SWEET RED BEAN PASTE CREPE \$16
WITH VANILLA ICECREAM
红豆沙煎薄餐配香草雪糕球



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RESTAURANT & BAR

TASMANIAN LOBSTER (700G) \$88
(\$120 ORIGINAL PRICE)

PRE XMAS SPECIAL
WITH CHOICE OF:

BRAISED XO SAUCE

OR

GARLIC BUTTER SAUCE

OR

FOIE GRAS

OR

SALT & PEPPER



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RESTAURANT & BAR