

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)

STEAMED HALF SHELL ABROHLOS ISALND SCALLOPS WITH VERMICELLI (2) \$13
CHOICE OF BLACK BEAN DRESSING OR GINGER & SHALLOT
豉汁銀絲蒸帶子 (或姜蔥蒸)

SESAME PRAWN TOAST
芝麻蝦捲

CHICKEN SAN CHOY BAO
芝香雞粒生菜包

KUNG PAO KING PRAWNS
宮保蝦皇

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

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 VANILLA ICE CREAM
炸香草雪糕

BANQUET 03

\$108 PP (MINIMUM 4)

CHICKEN SAN CHOY BAO
芝香雞粒生菜包

PRAWN SPRING ROLLS
脆香蝦春捲

STEAMED GREEN CLIPS ABALONES, VERMICELLI & HOUSE XO SAUCE
XO極品醬粉絲蒸青邊鮑

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

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

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

STEAMED BARRAMUDI FILLETS WITH:
CHOICE OF GINGER & SHALLOTS OR CANTONESE KIMCHI & MUSHROOM, OR BLACK SOYA BEAN
清蒸明曹魚片 (姜蔥或雙冬, 或豆豉)

STIR FRIED BRUSSELS SPROUTS, SNAP PEAS, KING OYSTER MUSHROOM, KALE (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 VANILLA ICE CREAM
炸香草雪糕



A 15 % SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

tao.

<h1>À LA CARTE MENU</h1>	<h2>APPETIZERS</h2> <p>開胃菜</p>	<h2>TAO'S SPECIALTIES</h2> <p>精品推薦</p>		<h2>SEAFOOD</h2> <p>海鮮</p>	<h2>MEAT</h2> <p>家禽</p>	<h2>HEALTHY VEGETARIAN</h2> <p>素齋</p>
<h3>DIM SUM/DUMPLINGS</h3> <p>传统点心</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>STEAMED GREEN CLIPS ABALONES, VERMICELLI & HOUSE XO SAUCE (Each) \$12 (minimum order of 2) XO極品醬粉絲蒸青邊鮑 (隻) (兩隻起)</p> <p>STEAMED HALF SHELL ABROHLOS ISALND SCALLOPS WITH VERMICELLI (2) \$13 CHOICE OF BLACK BEAN DRESSING OR GINGER & SHALLOT 豉汁銀絲蒸帶子 (或姜蔥蒸)</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>ROASTED MAREMMA DUCK (TWO COURSES) \$52 HALF/\$92 WHOLE</p> <p>FIRST COURSE: SLICED DUCK PANCAKE</p> <p>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>FRIED PORK RIBS ,YUZU GLAZING , LEMON & HERBS \$33 柚子香寧小排</p> <p>TYPHOON SHELTER STYLE WAGYU STIR FRIED \$46 避風塘爆和牛粒</p> <p>SAUTÉED KING PRAWN, MALAYSIAN CURRY \$39 南洋咖喱蝦球</p> <p>KING PRAWNS, BLACK TRUFFLE, SCRAMBLED EGGS \$39 黑松露蝦球芙蓉蛋</p> <p>AUSTRALIAN WAGYU BEEF, BRAISED FOIE GRAS PASTE \$46 鵝肝醬照燒和牛粒</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>WOK FRIED SOFT SHELL CRABS WITH GARLIC, CHILLI & SALT & PEPPER \$39 椒鹽軟殼蟹</p> <p>STEWED PLUM DUCK, FIVE SPICES, GRAPES \$38 提子蘇梅鴨</p> <p>YUZU BRIASED DUCK, LEMON & HERBS \$38 柚子扒鴨</p>		<p>STEAMED BARRAMUDI FILLETS WITH: CHOICE OF GINGER & SHALLOTS OR CANTONESE KIMCHI & MUSHROOM, OR BLACK SOYA BEAN \$42 清蒸明曹魚片 (姜蔥或雙冬·或豆豉)</p> <p>SWEET & SOUR DEEP FRIED ORANGE ROUGHY FILLETS, PINE NUTS \$44 酸甜松子鱸魚片</p> <p>SALT & PEPPER KING PRAWN & SQUID \$38 椒鹽雙脆</p> <p>KUNG PAO KING PRAWNS \$39 宮保蝦皇</p> <p>PAN SEARED SCALLOPS, BRAISED FOIE GRAS PASTE, SNOW 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>LIGHTLY FRIED KING PRAWN, SALTY EGG FLOSS \$39 金衣蝦球</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>TERIYAKI WAGYU BEEF TENDERLOIN , GUANGDONG MIJO (RICE WINE) \$46 照燒廣東米酒和牛粒</p> <p>LAMB CUTLET, TYPHOON SHELTER STYLE (4) \$43 避風塘羊架</p> <p>BONELESS POACHED CHICKEN, GINGER & SPRING ONION, SWEET SOYA SAUCE \$29 葱油貴妃鸡</p> <p>KUNG PAO CHICKEN, SICHUAN SWEET CHILLI SAUCE, PEANUTS \$29 宮保雞丁</p> <p>SHICHI-MI CHICKEN, SEVEN-FLAVOUR CHILLI PEPPER \$29 七味唐辛子爆炒雞丁</p> <p>CRISPY SKIN CHICKEN, SPRING ONION OIL, CARAMELIZED VINEGAR, PINEAPPLES \$29 菠蘿脆皮山東雞</p> <p>SIZZLING THREE CUPS CHICKEN HOT POT \$29 啫啫滑雞煲</p> <p>BRAISED CHICKEN TENDERLOIN, MALAYSIAN CURRY \$29 馬來古早咖喱雞柳</p> <p>BRAISED CHICKEN TENDERLOIN, TERIYAKI SAUCE, HINT OF SAKE \$29 清酒照燒雞柳</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>SWEET & SOUR PORK, LYCHEES \$29 荔枝咕嚕肉</p>	<p>BRAISED SEASONAL VEGETABLES IN OYSTER SAUCE WITH TWO KINDS OF WILD MUSHROOMS (V) \$31 双菇扒时蔬</p> <p>STIR FRIED BRUSSELS SPROUTS, SNAP PEAS, KING OYSTER MUSHROOM, KALE (V) \$28 蒜香孢子甘藍 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 \$34 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>STIR FRIED SAUTEED BABY SPINACH WITH XO SAUCE \$29 極品醬炒菠菜苗</p>
	<h3>STONE POT</h3> <p>石窩</p>					
<h3>VEGETARIAN DIM SUM</h3> <p>素点心</p>	<p>RED BRAISED PORK BELLY, GREENLIP ABALONE, BLACK SOYA SAUCE, PLUM, ROCK SUGAR \$48 鮑魚仔紅燒肉</p> <p>JADE TOFU, SHRIMP, DICED SCALLOPS, BROCCOLI, BLACK TRUFFLE \$32 石窩黑松露海鮮玉子豆腐</p> <p>KING PRAWN, BRAISED VERMICELLI, CHICKEN MINCE, XO SAUCE \$39 石窩極品醬金沙粉絲蝦皇</p> <p>BRAISED EGGPLANT, CHICKEN MINCE, SZECHUAN CHILLI PASTE \$29 石窩魚香肉鬆茄子</p>	<h3>SOUP</h3> <p>湯羹</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>		<h3>TOFU</h3> <p>豆腐</p> <p>JADE TOFU, SHRIMP, DICED SCALLOPS, BROCCOLI, HOMEMADE XO SAUCE \$32 極品醬海鮮玉子豆腐</p> <p>MA PO TOFU \$26 麻婆豆腐</p> <p>GOLDEN CRISPY TOFU, SALTY YELLOW EGG FLOSS \$32 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>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>BRAISED E-FU NOODLES WITH WILD MUSHROOMS, CHIVES & OYSTER SAUCE \$26 乾燒素伊麵</p> <p>SINGAPORE STYLE STIR FRIED VERMICELLI NOODLES WITH BERKSHIREPORK CHAR SIU & PRAWN \$26 星洲炒米</p> <p>STEAMED JASMINE RICE (PER BOWL) \$4 絲苗白飯</p>

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