



A LA CARTE MENU

厨师推介

CHEF RECOMMENDATIONS

	每份 Per Portion
黑松露酱煎酿带子 Braised scallop stuffed with shrimps paste & black truffle paste	152
娃娃菜鱼骨野生竹鲍鱼汤 Double-boiled fish bone with abalone, bamboo pitch & baby cabbage	130
翡翠蛋白蒸板片 Steamed grouper fillet with egg white & red tobiko	97
黑鱼籽芝麻豆蔻沙律虾球 Wok-fried prawns with sesame, pickle, nutmeg coated with mayonnaise & black caviar	141
擂茶海鲜炒新竹米粉 Stir-fried Taiwanese rice Vermicelli with assorted seafood & “Lei Cha” sauce	75
蟹扒豆腐映纱窗 Braised homemade bean curd, asparagus stuffed bamboo pith with egg white crabmeat sauce	97

	半只 Half	一只 Whole
传统北京填鸭 Traditional Beijing duck with condiments	188	308
Additional toppings:		
Kaviari kristal caviar (30gm)		429
Brown sauce, summer truffle		42
French foie gras		86

- 自选二度吃法：**
Duck Meat Preparation Style:
- 黑椒炒 Stir-fried with “Kampot” black pepper sauce
 - 姜葱炒 Stir-fried with ginger and spring onion
 - 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
APPETIZERS

	每份 Per Portion
避风塘软壳蟹 Deep fried Soft Shell Crab, Hong Kong's "Bei Fong Tong" style	58
金沙鸡松鱼皮 Crispy fish skin with slated duck egg yolk & chicken floss	48
麦片脆茄子 Crispy eggplant with butter oat	30
桃点心三拼 Tao trio dim sum combination	45
老醋海蜇头 Chill jelly fish flower & peanut with black vinegar	32
琥珀芝麻核桃 Candy walnut with roasted sesame	18
鲜蟹肉瑶柱春卷 (3件) Crispy homemade spring roll with crab meat & dried scallop	48

汤羹类
SOUPS

	每份 Per Portion
娃娃菜胆干贝冬菇花椒汤 Double-boiled chicken soup with fish maw, mushroom & dried scallop	97
虫草花虾云吞炖鸡汤 Double-boiled “kampung” chicken soup, with cordy ceps flower & shrimps wanton	75
黑松露蟹肉海味羹 Braised seafood treasure broth with black truffle	64
宫廷虾片酸辣羹 Tao’s special hot and sour sea treasures soup	68

鲍鱼及海味类
ABALONE & TREASURES OF THE SEA

	每份 Per Portion
红烧海参三头金箔澳洲鲍鱼 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 & asparagus with truffle oil	163
鲍罗万象 Braised abalone, fried fish maw, dried scallop, mushrooms, sea cucumber served with claypot	295

龙虾

LOBSTER

	每100克 （时价） Per 100 gram (Seasonal Price)
澳洲龙虾 Australian rock Lobster	149
波斯顿龙虾 Boston Lobster	83

煮法

Preparation Styles:

- 牛油上汤 Braised with superior stock
- 姜葱 Stir-fried ginger & spring onion
- 金蒜冬粉蒸 Steamed with fragrant garlic sauce, fried garlic and glass noodles
- 味椒盐 Salt, pepper & fried garlic

游水海鲜

LIVE SEAFOOD

	每100克（时价） Per 100 gram (Seasonal Price)
东星斑 Eastern spotted grouper	79
顺壳 Marble goby	61
龙虎斑 King tiger grouper	40

煮法

Preparation Styles:

- 清蒸 Steamed
- 脆炸 Deep-fried
- 鲜竹云耳红枣丝蒸 Steamed with wan fungus, fresh bean curd and red date
- 西湖糖醋炸 Deep-fried with sweet & sour sauce

虾类

PRAWNS

	每100克（时价） Per 100 gram (Seasonal Price)
草虾（最少300克） Tiger prawn (minimum 300gm)	35
明虾（最少300克） White sea prawns (minimum 300 gm)	42
生虾（500克） Blue river prawns (per nos) (500gm)	141

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"	168	288
麻辣酱脆皮烤鸡 Roasted chicken, spicy fragrant sauce	78	145
		每份 Per Portion
桃明炉烧味拼 Tao's barbeque combination platter		128

家禽与肉类
POULTRY AND MEAT

	每份 Per Portion
脆姜蜜汁鸡 Wok-fried diced honey chicken with crispy ginger	64
台式三杯鸡球 "Taiwanese" style stewed fillet of chicken in claypot	64
凤梨甜酸鸡 Sweet and sour chicken, pineapple and bell peppers	64
西柠炸鸡脯 Deep-fried boneless chicken with honey lemon sauce	64
香草焗羊扒 Oven-baked New Zealand lamb cutlets, rosemary, chef recommend sauce	128
粤式黑椒澳洲黑安格斯牛仔粒 Stir-fried Aussie black angus tenderloin, zucchini, capsicums, black pepper, chef's special sauce	148

All prices are in Ringgit Malaysia and are exclusive of prevailing taxes.

各类海鲜

ASSORTED SEAFOOD

	每份 Per Portion
夏果芦笋炒带子 Stir-fried scallops, asparagus and macadamia nut	152
西式奶油蛋丝虾球 Wok-fried prawns with butter milk and chicken floss	141
咸蛋皇虾球 Deep-fried prawns, salted egg yolk curry leaves and chili	148
豉味姜葱大石斑 Stir-fried grouper fillet, ginger, black bean sauce	108
榄角蒸云耳红枣姜丝石斑片 Seamed grouper fillet with black olive, black fungus, fresh bean curd and red date	97
蛋白赛旁蟹伴生菜包 Scrambled egg white with crab meat, fish meat, red tobiko and pine nut served with lettuce	97
黄油蒜茸番茜生虾 Wok-baked blue river prawn, parsley and butter garlic sauce	152

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, Himalaya's pink salt	46
耗油时蔬 Oyster sauce	55
泉水蒜子百合浸时蔬 Poached with superior stock, fried garlic & fresh lily bulb	55
金银蒜炒时蔬 Garlic	55
瑶柱汁扒时蔬 Sun-dried scallop sauce	55
姜米鸳鸯松子港芥兰 Stir-fried Hong Kong kailan with duo taste & pine nut	64
双乳云南什菌粉丝煲 Stir-fried cabbage, mix Yun Nam fungus with fermented bean curd served in claypot	64
夏果炒四宝蔬 Stir-fried asparagus, fresh lily bulb, celery, carrot, black fungus with macadamia nut	78
海皇山水豆腐煲 Stewed homemade bean curd, assorted seafood	79
松菇百合山水豆腐 Braised homemade bean curd, shimeiji mushroom, fresh lily bulb, crispy scallop	64
鱼香肉碎茄子煲 Braised eggplant, minced chicken salted fish with chili bean sauce served with claypot	64

健康美食

HEALTHY CUISINE

	每份 Per Portion
娃娃菜云南什菌炖汤 Double-boiled mixed “Yunnan” fungus soup	42
菌油三鲜菇炒芦笋 Wok-fried trio fresh mushroom with asparagus and truffle oil	57
毛豆肉碎麻婆豆腐 Braised silk bean curd with “Mapo” style, edamame and vegetarian meat	57
九层塔肉碎生菜包 Wok-fried minced vegan meat with basil leaf and chili eye	57
擂茶什蔬炒饭 Fried wholegrain rice with mix vegetable and “Lei Cha” sauce	61

饭和面类

RICE AND NOODLES

	每份 Per Portion
有钱佬炒饭 Tao's seafood fried rice, crispy scallop and red tobiko	64
扬州炒饭 Yong Chow fried rice, diced prawns, barbecued chicken sausage	61
虾籽姜葱虾球伊面 Braised e-fu noodles, prawns ginger, spring onion and dried shrimps roe	141
鲍汁海鲜煎生面 Pan-fried Hong Kong noodles, assorted seafood and abalone broth	64
生虾鱼汤米粉 Poached vermicelli in fish soup with blue river prawn	141
港式海鲜滑蛋何 Wok-fried flat noodles, egg gravy, assorted seafood in Cantonese style	75

甜品
DESSERT

	每份 Per Portion
蜂蜜桂花燕窝 Double-boiled white-nest swiftlet, osmanthus honey - chilled or warm	119
贡枣莲子桃胶雪蛤 Double-boiled hasma, red date, peach gum and lotus seed	53
香芒杨枝金露伴纽西兰卡皮蒂雪糕 Chilled mango puree, New Zealand Kapiti vanilla ice cream	35
刺果番荔枝布丁伴花雪糕 Soursop milk cream pudding with osmanthus snow bird nest	31
芦荟雪耳龙眼西柠海底椰 Double-boiled sea coconut syrup, longan, green lime, aloe vera – chilled or warm	25
豆浆雪耳白果汤圆 Double-boiled soya milk with ginkgo nut, snow fungus and glutinous rice ball	25
香脆锅饼 （莲蓉或豆沙） Chinese pancake, red bean or lotus paste	35
纽西兰卡皮蒂雪糕 （香草或朱古力） New Zealand Kapiti ice cream, vanilla or chocolate	26