



# Anugerah Warisan

G I F T O F H E R I T A G E

13 MAR - 9 APR

ALA CARTE MENU

# 厨师推介

## CHEF'S RECOMMENDATIONS

	半只 Half	一只 Whole
传统北京填鸭 Traditional Beijing Duck with Condiments	RM188+	RM308+
Additional Toppings:		
鱼子 Kaviari Kristal Caviar (30gm)		RM429+
黑松露 Summer Truffle Brown Sauce		RM42+
鵝肝 French Foie Gras		RM86+
自选二度吃法 Duck Meat Preparation Styles:		
<ul style="list-style-type: none"><li>黑椒炒 Stir-fried with “Kampot” Black Pepper Sauce</li><li>姜葱炒 Stir-fried with Ginger &amp; Spring Onions</li><li>炒饭 Wok-fried Rice</li><li>炒松 Fried Minced Duck Meat served with Crunchy Lettuce Cup</li><li>炒面 Wok-fried Noodles</li></ul>		

# 全盤小食

## APPETIZERS

	每份 Per Portion
避风塘软壳蟹 Hong Kong “Bei Fong Tong” Style Deep-fried Soft Shell Crab	RM58+
鲜蟹肉瑶柱春卷 ( 3件) Crispy Homemade Spring Rolls with Crab Meat & Dried Scallop	RM48+
金沙鸡松鱼皮 Crispy Fish Skin with Salted Duck Egg Yolk & Chicken Floss	RM48+
琥珀芝麻合桃 Candy Walnut with Roasted Sesame	RM18+
桃点心三重奏 (1煎, 1炸, 1蒸) Tao’s Dim Sum Trio	RM45+

# 汤羹类

## SOUPS

	每份 Per portion
干贝蟹肉鲍鱼羹 Braised Crab Meat with Dried Scallop & Baby Abalone	RM68+
宫廷虾片酸辣羹 Tao’s Special Hot & Sour Sea Treasure Soup	RM68+
石斛蟲草花海玉竹炖鸡汤 Double-boiled Village Chicken Soup with Dendrobium & Cordyceps Flower	RM58+

All prices are in Ringgit Malaysia and are subject to prevailing taxes.

# 龙虾 LOBSTER

每100克（时价）  
Per 100 Gram  
(Seasonal price)

澳州龙虾  
Australian Rock Lobster

RM149+

煮法  
Preparation Styles:

- 牛油上汤焗 Braised with Superior Stock
- 姜葱 Stir-fried Ginger & Spring Onion
- 金銀蒜冬粉蒸 Steamed with Fragrant Garlic Sauce, Fried Garlic with 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

RM79+

顺壳  
Marble Goby

RM61+

龙虎斑  
King Tiger Grouper

RM40+

大西洋鳕鱼  
Atlantic Cod Fish

RM68+

煮法  
Preparation Styles:

- 清蒸 Steamed with Superior Soya Sauce
- 脆炸 Deep-fried with Soya Sauce
- 鲜竹云耳红枣姜丝蒸 Steamed with Wan Fungus, Fresh Bean Curd & Red Dates
- 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 Prawns (Minimum 300gm)

RM35+

明虾（最少300克）

White Sea Prawns (Minimum 300gm)

RM42+

生虾（500克）

Blue River Prawns (500 gm)

RM141+

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 Buttermilk

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

RM168+

RM288+

麻辣酱脆皮烧鸡

Roasted Chicken with Fragrant Spicy Sauce

RM78+

RM145+

每份  
Per portion

桃明炉烧味拼（烧鸡，烧鸭）

Tao's Barbeque Combination Platter

RM128+

家禽与肉类

POULTRY AND MEAT

台式三杯鸡球  
Taiwanese Style Claypot Stewed Chicken Fillet

RM64+

西柠炸鸡脯  
Deep-fried Boneless Chicken with Honey Lemon Sauce

RM64+

合桃煎澳洲牛柳粒  
Stir-fried Australian Beef Tenderloin with Chef's Special Sauce & Candied Walnuts

RM148+

各类海鲜

ASSORTED SEAFOOD

每份  
Per portion

XO酱芦笋百合炒带子  
Stir-fried Scallops, Asparagus & Fresh Lily Bulbs with XO Sauce

RM152+

豉油皇虾球  
Wok-fried Prawns with Superior Dark Soya Sauce

RM148+

咸蛋皇虾球  
Deep-fried Prawns with Salted Egg Yolk, Curry Leaves & Chili

RM148+

豉味姜葱大石班片  
Stir-fried Grouper Fillet, Ginger & Black Bean Sauce

RM108+

榄角蒸云耳鲜竹红枣姜丝石班片  
Steamed Grouper Fillet with Black Olive, Wan Fungus, Fresh Bean Curd & Red Dates

RM97+

海鲜煎芙蓉蛋  
Pan-fried Omelette with Assorted Seafood

RM68+

蔬菜及豆腐类

VEGETABLES AND BEAN CURDS

每份  
Per portion

喜马拉雅山盐炒各类时蔬  
Stir-fried Farm Vegetables with Himalayan Pink Salt

RM48+

蚝油时蔬  
Stir-fried Farm Vegetables with Oyster Sauce

RM55+

金银蒜炒时蔬 （蒜米，炸蒜）  
Stir-fried Farm Vegetables with Garlic

RM55+

夏果炒四宝蔬  
Stir-fried Asparagus, Fresh Lily Bulbs, Celery, Carrot & Wan Fungus with Macadamia Nuts

RM78+

海皇山水豆腐煲  
Stewed Homemade Bean Curd with Assorted Seafood

RM79+

松菇百合山水豆腐  
Braised Homemade Bean Curd, Shimeiji Mushroom, Fresh Lily Bulbs & Crispy Scallops

RM64+

鱼香茄子肉碎煲  
Braised Eggplant, Minced Chicken & Salted Fish with Chili Bean Sauce served in a Claypot

RM64+

姜米鸳鸯松子港芥兰  
Duo Taste Stir-fried Hong Kong Kailan with Pine Nuts

RM64+



健康美食

HEALTY CUISINE

每份  
Per portion

素酸辣羹  
Braised Szechuan Bean Curd Soup

RM42+

竹荪冬菇娃娃菜胆汤  
Double-boiled Mushroom Soup with Bamboo Pitch & Baby Cabbage

RM42+

菌油三鲜菇炒芦笋  
Wok-fried Fresh Trio Mushroom with Asparagus & Truffle Oil

RM57+

榄菜什蔬炒糙米饭  
Fried Wholegrain Rice with Mixed Vegetables & Olive Vegetables

RM64+

黑松露三鲜菇菌焖伊面  
Braised E-fu Noodles with Trio Mushroom & Black Truffle Paste

RM58+

饭和面类

RICE AND NOODLES

每份  
Per portion

有钱佬炒饭  
Tao's Seafood Fried Rice with Crispy Scallops & Red Tobikko

RM64+

虾籽姜葱虾球炆伊面  
Braised E-fu Noodles with Prawns, Spring Onion, Ginger and Dried Shrimp Roe

RM141+

鲍汁海鲜煎生面  
Hong Kong Style Pan-fried Noodles & Assorted Seafood with Abalone Broth

RM64+

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甜品

DESSERT

每份  
Per portion

RM119+

蜂蜜桂花燉燕窩  
Double-boiled White-nest Swiftlet with Osmanthus Honey - Chilled Or Warm

RM53+

贡枣莲子桃胶雪蛤  
Double-boiled Hasma with Red Dates, Peach Gum & Lotus Seeds

RM35+

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

RM25+

芦荟雪耳龙眼西柠海底椰  
Double-boiled Sea Coconut Syrup with Longan, Green Lime & Aloe Vera - Chilled or Warm

RM35+

香脆锅饼(莲蓉或豆沙)  
Chinese Pancake, Red Bean or Lotus Paste

RM26+

纽西兰卡比蒂雪糕 (香草或朱古力)  
New Zealand Kapiti Ice Cream, Vanilla Or Chocolate

RM25+

豆浆雪耳白果汤圆  
Double-boiled Soya Milk with Snow Fungus, Ginkgo Nut & Glutinous Rice Balls