



À LA CARTE MENU

厨师推介

CHEF'S RECOMMENDATIONS

每份
Per Portion

日本芥末鱼籽虾球
Wok-fried Prawns with Wasabi Dressing and Red Tobiko 148

杏汁花胶云吞菜胆汤
Double-boiled Almond Soup with Fish Maw,
Wontons and Baby Cabbage 138

远年陈皮瑶柱鸡茸汤
Double-boiled Minced Village Chicken Soup with
Aged Tangerine Peel 68

山楂拨丝古佬肉
Sweet and Sour Hawthorn Sauce with Chicken,
Pineapple and Bell Peppers 68

紫菜野米鸡粒腊肠炒饭
Fried Wild Rice with Diced Chicken 68

半只
Half

一只
Whole

传统北京填鸭（原味餅皮、黄金蛋餅皮）
Traditional Peking Duck with Condiments,
served with Classic or Golden Egg Pancake Wraps

228

368

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

自选三度吃法：

Duck Bone Preparation Styles:

咸菜豆付鸭骨汤 Boiled Duck Bone Soup with White Bean Curd and Salted Vegetable

椒盐鸭骨 Stir-fried Duck Bone with Salt and Pepper

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全盘小食

APPETISERS

	每份 Per Portion
意大利陈醋黑松露鲍鱼捞起 Crispy Shredded Yam and Baby Abalone with Balsamic Dressing and Truffle Paste	88
鲜蟹肉瑶柱春卷 (3件) Crispy Homemade Spring Rolls with Crab Meat and Dried Scallops (3 pieces)	58
金沙鸡松鱼皮 Crispy Fish Skin with Salted Duck Egg Yolk and Chicken Floss	50
“桃” 点心三重奏 Tao's Dim Sum Platter of Three	48
老醋海蜇头 Chilled Jellyfish with Black Vinegar	38
手拍青瓜云耳花生 Smashed Cucumber with Wood Ear Mushroom and Peanuts	38
话梅番笕仔 Sour Plums with Cherry Tomatoes	38
麦片脆茄子 Crispy Eggplant with Butter Oat	32
黄金馒头仔 (蒸/炸) Golden Mini Buns (Steamed/ Fried)	25

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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
桃老火靚汤 Tao's Soup of the Day	48

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鲍鱼及海味类

ABALONE & TREASURES OF THE SEA

每份
Per Portion

鲍罗万有 Braised Abalone, Fish Maw, Dried Scallop, Mushrooms and Sea Cucumber served in a claypot	295
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
金银蒜冬粉蒸鲜鲍鱼 Fresh Steamed Baby Abalone with Glass Noodles and Golden Garlic	88

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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

每份
Per Portion

手剁肉拼蒸肉蟹
Steamed Whole Mud Crab with Minced Chicken 488

芙蓉姜米鱼籽蒸雪鱼
Steamed Cod Fish Fillet with Minced Ginger, Egg and Tobiko 80

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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

BARBECUE

	半只 Half	一只 Whole
“桃”明炉港式烧伦敦鸭 Tao's Hong Kong-style Roasted Duck	178	308
沙姜白切粟米鸡 Chilled Boneless Corn-fed Chicken with Aromatic Ginger Sauce	158	298
玫瑰豉油鸡 Soy Brined Corn-fed Chicken	158	298
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 Barbecue Combination Platter		135

肉类

POULTRY AND MEAT

	每份 Per Portion
核桃煎澳洲牛柳粒 Stir-fried Aussie Beef Tenderloin, Chef Special Sauce and Candied Walnut	148
黑椒西芹炒鹿肉片 Wok-fried Venison with Black Pepper Sauce and Celery	108
西柠炸鸡脯 Deep-fried Boneless Chicken with Honey Lemon Sauce	68

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海鲜

ASSORTED SEAFOOD

每份
Per Portion

银杏马蹄芦笋炒玉带
Wok-fried Scallops, Asparagus, Water Chestnut,
Carrot, and Ginkgo Nuts 152

厨师级品酱料芦笋百合炒带子
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

避风塘软壳蟹
Hong Kong "Bei Fong Tong"-style Deep-fried Soft-shell Crab 58

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蔬菜及豆腐类

VEGETABLES & BEAN CURDS

煮法:

Preparation Styles:

每份

Per Portion

瑶柱杞子扒

Dried Scallop Sauce and Wolfberries

80

鱼籽蟹肉蛋白扒

Crab Meat Egg White Sauce and Tobiko

60

厨师级品酱料

Spicy Scallop Sauce

60

腐乳椒丝

Fermented Bean Curd

55

香港虾干

Hong Kong Dried Shrimps

55

惠州梅菜炒

Mustard Pickle

55

潮汕豆酱炒

Teow Chew Bean Sauce

55

耗油时蔬

Oyster Sauce

55

喜马拉雅山盐

Himalayan Pink Salt

50

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时蔬

SEASONAL VEGETABLES

每份
Per Portion

夏果炒四宝蔬 Stir-fried Asparagus, Fresh Lily Bulb, Celery, Carrot and Wood Ear Mushroom with Macadamia Nut	78
姜米鸳鸯松子香港芥兰 Stir-fried Hong Kong Kailan with Duo Taste and Pine Nut	65
松菇百合山水豆腐 Braised Homemade Bean Curd, Shimeji Mushroom, Fresh Lily Bulb and Crispy Scallop	65
上汤三皇蛋浸奶白 Poached Milk Cabbage with Superior Stock, Fried Garlic, Century Egg and Salted Egg Yolk	60
淮山四宝蔬 Stir-fried Wild Yam, Celtuce, Carrot and Wood Ear Mushroom	58

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香辣精选

FRAGRANT SPICY DISHES

每份
Per Portion

剁椒蒸鲜竹龙趸鱼片 Steamed Grouper Fillet with Chopped Pickled Chilli and Fresh Bean Curd	118
酱爆鬼马鹿肉 Wok-fried Venison, Water Chestnut, and French Beans with Spicy Sauce	108
花椒明虾球手拉面 Braised Hand-pulled Noodles with Prawns and Sze Chuan Peppercorns	98
麻婆肉碎豆腐 Braised Mapo Bean Curd with Minced Chicken	68
厨师级品酱料海鲜炒饭 Seafood Fried Rice with Spicy Scallop Sauce	68
宫保鸡丁 Wok-fried Kung Pao Chicken with Dried Chilli and Peanuts	68
辣子酱爆沙白 Wok-fried Clam with Chilli and Tomato Sauce	68

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瓦煲精选

CLAYPOT

	每份 Per Portion
惹味煎牛仔骨煲 Pan-fried Short Ribs with Chef's Special Sauce	158
羊肚菌虾仁红烧豆腐煲 Braised Homemade Bean Curd with Morel Mushroom and Shrimps	128
黑椒冬粉明虾煲 Wok-fried Black Pepper White Sea Prawns with Glass Noodles	128
海鲜鱼汤泡饭 Rice in Fish Broth with Assorted Seafood	88
虾酱鲜尤韭菜花煲 Wok-fried Squid with Shrimp Paste and Chive Flowers	80
海皇山水豆腐煲 Stewed Homemade Bean Curd with Assorted Seafood	80
干葱豉味鸡球煲 Wok-fried Chicken with Black Bean Sauce and Fragrant Shallots	68
顺德沙姜滑鸡煲 Wok-fried Chicken with Aromatic Ginger and Spring Onion	68
台式三杯鸡球煲 Taiwanese-style Stewed Chicken Fillet	68
虾干粉丝什菜煲 Braised Mixed Vegetables and Glass Noodles with Premium Dried Shrimps	68
上汤沙白煲 Fresh Clam with Shredded Ginger and Superior Stock	68
鱼香茄子肉碎煲 Braised Eggplant with Minced Chicken, Salted Fish and Chilli Bean Sauce	65

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健康美食

HEALTHY CUISINE

	每份 Per Portion
黑松露三鲜菇菌焖伊面 Braised E-fu Noodles with Trio Mushroom and Black Truffle Paste	78
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
菌油三鲜菇炒芦笋 Wok-fried Fresh Mushroom Trio with Asparagus and Truffle Oil	68
毛豆梅菜肉碎茄子煲 Braised Eggplant, Mustard Greens and Plant Paste served in a claypot	58
擂茶素菜粒炒饭 Fried Wholegrain Rice with Mixed Vegetables and Pesto Sauce	58

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饭和面类

RICE AND NOODLES

每份
Per Portion

古法鹿肉干炒荷粉 Wok-fried Flat Noodles with Venison	88
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
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
瑶柱什菌手拉面 Braised Hand-pulled Noodles with Dried Scallops and Mixed Mushrooms	68
有钱佬炒饭 Tao's Seafood Fried Rice with Crispy Scallop and Red Tobiko	68
香米饭 Fragrant Jasmine Rice	11

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甜品拼盘

DESSERT PLATTERS

每份
Per Portion

香芒杨枝金露香草冰淇淋伴咸蛋流沙天鹅酥
Chilled Mango Puree, Häagen-Dazs Vanilla Ice Cream, and
Swan-shaped Salted Egg Lava Pastries 58

青柠雪耳马蹄葛仙米露伴炸芋茸千丝酥
Chilled Snow Fungus, Water Chestnut and Star Jelly with Lime,
served with Deep-fried Crispy Puff filled with Yam Paste 58

环球水果
Premium Fruit Platter 38

甜品

DESSERTS

每份
Per Portion

蜂蜜桂花燕窝
Double-boiled White-nest Swiftlet with
Osmanthus Honey - served chilled or warm 119

蛋白雪蛤杏仁茶
Double-boiled Almond Puree with Egg White and Hasma 38

香脆锅饼(莲蓉或豆沙)
Chinese Pancake with Red Bean or Lotus Paste 35

香芒杨枝金露伴纽西兰卡皮蒂雪糕
Vanilla, Chocolate or Strawberry-flavoured Häagen-Dazs Ice Cream 32

自制陈皮雪糕
Homemade Aged Tangerine Peel Ice Cream 28

自制桂花雪糕
Homemade Osmanthus Ice Cream 28

香芒椰汁糯米卷 (3件)
Glutinous Rice Rolls with Mango and Coconut Milk (3 pieces) 28

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