



Tai O Delicacies
大澳地道美食

standard 例
(foodwise portion
惜食價)

- 👑

Deep-fried shrimp toast with shrimp paste mayonnaise
蝦多士伴大澳蝦醬蛋黃醬

Crispy chicken wings with shrimp paste
脆香大澳蝦醬雞翼

Deep-fried squid rings with salted egg yolk paste
大澳黃金炸魷魚圈

👑

Pork chop bun with shrimp paste & country fries
大澳蝦醬豬扒包配薯條

Tai O style fish & chips
with homemade shrimp paste tartar sauce
炸魚薯條伴大澳蝦醬他他汁

👑

Double-boiled Tai O fish maw soup
dried whelk | pork shank
大澳花膠螺頭燉豬腱湯

Classic wonton noodle soup
shrimp and pork dumplings | shrimp roe | egg noodles
蝦籽鮮蝦雲吞麵

👑

Tai O Lookout fried rice
shrimp paste | shrimp | chicken | choy sum
大澳一品炒香苗

👑

Pan-fried house-made pork patty with salted fish
with steamed rice
香煎大澳鹹魚肉餅配香苗

Mountain begonia egg waffle
with ice cream
紫貝天葵雞蛋仔配雪糕

👑

Mountain begonia cheesecake
紫貝天葵芝士餅
- HK\$78

HK\$88

HK\$118

HK\$98

HK\$118

HK\$68

HK\$88
(HK\$68)

HK\$108
(HK\$88)

HK\$148

HK\$98

HK\$88

Mains
主菜

- 👑

Grilled US sirloin (250g)
red wine sauce | roasted new potato | seasonal vegetable
美國西冷牛扒伴紅酒汁配烤新薯及時蔬 (250克)
- 🍷

Hong Kong style curry beef brisket
with steamed rice / egg noodles
港式咖喱牛腩配香苗 / 麵
- 👑

Slow cooked salmon fillet (200g)
dill sauce | butter boiled new potato | ratatouille
慢煮三文魚柳伴刁草汁配牛油新薯及時蔬 (200克)
- Spaghetti with jumbo shrimp in light cream sauce
鮮蝦煙肉芝士白汁意粉
- Spaghetti Bolognese with parmesan cheese
肉醬意粉
- 🍷

Tomato & basil penne
羅勒番茄醬長通粉
- 🍷

Macaroni & cheese
焗芝士通心粉
- HK\$298

HK\$108

HK\$198

HK\$118
(HK\$88)

HK\$118
(HK\$88)

HK\$98
(HK\$58)

HK\$88
(HK\$68)

Light Meals
輕食

standard 例
(foodwise portion
惜食價)

- 🍷

Fresh garden salad
lettuce | bell pepper | cherry tomato | cucumber | avocado |
quinoa | balsamic vinegar
田園蔬菜沙律伴意大利香醋
- Classic Caesar salad
Romaine lettuce | croutons | parmesan cheese | bacon bits |
grilled shrimps
凱撒沙律配燒蝦
- 🍷

Garden vegetable soup
田園雜菜濃湯
- with macaroni
配通心粉
- Hong Kong style sandwich
corned beef | scrambled eggs | white toast
港式鹹牛肉雞蛋三文治
- 🍷

Garden vegetable focaccia
lettuce | zucchini | bell pepper | tomato | pesto
田園蔬菜意大利包
- Traditional club sandwich
grilled chicken | bacon | ham | fried eggs | tomato |
lettuce | white toast
公司三文治
- Country fries
mayonnaise | ketchup
炸薯條伴蛋黃醬及番茄醬
- HK\$88

HK\$118

HK\$58

HK\$78
(HK\$58)

HK\$68

HK\$78

HK\$98

HK\$68

Sweets
甜品

- Banana pancake
maple syrup | ice cream
香蕉班戟配楓樹糖漿及雪糕
- 🍷

Seasonal fresh fruit platter
時令鮮果碟
- Ice cream
chocolate / vanilla / strawberry
朱古力 / 雲呢拿 / 士多啤梨雪糕
- HK\$98

HK\$88

HK\$68

All prices are in Hong Kong dollars and subject to 10% service charge
所有價目以港幣計算及另收加一服務費

👑 Chef's recommendation
廚師推介

🍷 Vegetarian
素食

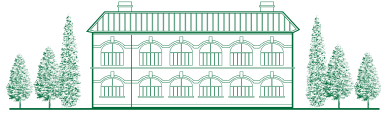
🍷 Spicy
香辣

Shrimp paste is an iconic delicacy of Tai O made traditionally by indigenous methods, producing a strong aromatic flavour that makes it the perfect condiment.
大澳漁村蝦膏、蝦醬一向馳名，並以傳統古法秘製，蝦味香濃，實為入廚佳品。

Mountain begonia is a miraculous tea tree leaf from Phoenix Mountain of Lantau. This magenta elixir with a slightly acidic sweet flavour has the power to help refresh and detoxify.
紫貝天葵生長在大嶼山鳳凰山上，色澤紫紅。以此製成的花草茶，味道像山楂一樣酸酸甜甜，有醒胃排毒之效。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡





TAI O HERITAGE HOTEL
大澳文物酒店
H O N G K O N G



#checkintaio



taioheritagehotel



UNESCO認可及頒授2013年優異項目獎

UNESCO
Asia-Pacific Awards for
*Cultural Heritage
Conservation*

