



Tai O Delicacies 大澳地道美食

standard 例

-  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

HK\$88

HK\$88

HK\$118


HK\$98

HK\$118

HK\$88

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 housemade 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

standard 例

HK\$88


HK\$108

HK\$148

HK\$98

HK\$88


Light Meals 輕食

 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

HK\$98

Classic Caesar salad
Romaine lettuce | crouton | parmesan cheese | bacon bits | accompanied
with choices of grilled prawns or grilled chicken breast
凱撒沙律配(可選擇：燒蝦或烤雞胸肉)

HK\$118

 Garden vegetable soup
with pearl barley mixed vegetable
田園雜菜濃湯配薏仁

HK\$68

 Soup of the day
精選湯品

HK\$68

Hong Kong style sandwich
corned beef | scrambled egg | white toast
港式鹹牛肉雞蛋三文治

HK\$98

Sandwich wrap
lettuce | mango | cucumber | prawns | mints | beetroot | dipping sauce
芒果夏卷(生菜、芒果、青瓜、蝦肉、薄荷葉及紅菜頭)

HK\$88

Traditional club sandwich
grilled chicken | bacon | ham | fried eggs | tomato | lettuce | white toast
公司三文治


HK\$118

Chicken Panini with country fries
chicken breast | pickle onion | honey mustard | lettuce |
cheddar cheese | steak fries
芝士番茄雞扒包配炸薯條

HK\$118


Truffle fries
薯條配黑松露醬

HK\$88

 Spring Roll
shrimp and vegetables
蝦肉雜菜春卷

HK\$88

Mains 主菜

 Beef burger with country fries
lettuce | fried egg | avocado | tomato | bacon | steak fries
牛肉漢堡配炸薯條

HK\$158

Grilled US rib-eye steak (228g)
vegetables | baked potato | beef sauce
香煎肉眼扒配時蔬焗薯及牛肉汁(228克)

HK\$298

Grilled Australian lamb chop
rosemary | vegetables | baked Potato | mint sauce
香煎澳洲香草羊扒配時蔬焗薯及薄荷汁


HK\$268

Braised beef cheeks in red wine sauce
with mashed potato
紅酒燴牛面頰配薯蓉

HK\$298

Steamed cod fillet with steam rice
white turnip | salty egg yolk | black bean sauce | seasonal vegetable
特色清蒸鱈魚配香苗白飯

HK\$198

 Hong Kong style curry beef brisket
with steamed rice or egg noodles
咖喱牛腩配香苗白飯或麵

HK\$118

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)

HK\$198

Spaghetti Bolognese
肉醬意粉

HK\$118

Linguine con vongole
蜆肉濃湯扁意粉

HK\$138

 Tomato and basil penne
羅勒番茄醬長通粉

HK\$98

 Macaroni and cheese
焗芝士通心粉

HK\$98

Sweets 甜品

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

HK\$98

Portuguese egg tart
葡式蛋撻

HK\$98

 Seasonal fresh fruit platter
時令鮮果碟

HK\$88

Ice cream
Chocolate, vanilla or strawberry
朱古力、雲呢拿或士多啤梨雪糕

HK\$68

 Chef's recommendation 廚師推介

 Vegetarian 素食

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

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