

頭檯, 湯羹

- 三色點心
- 上海小籠包
- 生煎雞包仔
- 蒜子菜片雞崧
- 炸春卷
- 生煎鍋貼
- 酥炸鮮魷
- 酥炸帶子
- 椒鹽雪魚
- 酥炸鵪鶉
- 百花釀蟹鉗
- 糖醋小排骨
- 干扁四季豆
- 金絲炸蝦丸
- 紅燒回鍋排骨
- 北京片皮鴨
- 干烹雞翼
- 四季雞沙律
- 青木瓜蝦沙律
- 蚧肉魚肚羹
- 酥皮海皇羹
- 竹筴海皇羹
- 京川酸辣湯
- 雞茸粟米羹
- 上湯鮮蝦水餃

海鮮

- 蝦龍糊
- 椰青咖喱海鮮
- 雀巢三鮮
- 合桃明蝦球
- 香煎蝦
- 骨香龍利球
- 煙焗雪魚
- 魚香帶子茄子
- 鍋燒龍蝦生麵
- 上海賽螃蟹
- 上湯避風塘龍蝦蟹
- 魚香鍋巴海鮮
- 海鮮蒸乳酪
- 紙包游水魚
- 四川水煮魚或牛
- 薑蔥三文魚頭

豬牛雞鴨羊

- XO醬泡羊片
- 香煎羊扒
- 利筍牛柳
- 蜜椒牛柳
- 蒙古牛肉
- 鳳梨咕佬肉
- 蜜椒牛仔骨
- 紅酒牛尾煲
- 西檸煎軟雞
- 辣汁川椒雞
- 宮保雞丁
- 四川辣子雞
- 左宗雞
- 豉油皇田雞
- 鮮百合鴿甫
- 瑤柱蒸水蛋
- 北京片皮鴨
- 香煎牛柳
- 日本芥菜牛柳

健康素食

- 木須肉
- 蒜子上湯豆腐
- 雙菇扒滑豆腐
- 蠔油芥蘭遠
- 雀巢蘿漢齋
- 紅燒豆腐雜菌
- 鮮雜菌甜豆小炒
- 芙蓉蛋

飯粉和麵

- 蛋白瑤柱炒飯
- 揚州炒飯
- 招牌素炒糙米
- 星州炒米粉
- 幹炒牛河
- 滑蛋蝦炒河
- 牛肉海鮮煎麵
- 牛肉/雞球炒麵

Appetizers, Salads, Soup

- Dim Sum Plate (6 pc)..... 12.00
- Shanghai Dumpling..... 8.00
- Pan Fried Shanghai Chicken Bun In Clay Pot..... 7.00
- Chicken in Crispy Lettuce Cup (4 Cups)..... 10.00
- Crispy Vegetarian Egg Roll (4 pc)..... 8.00
- Pan Fried Pot Stickers (6 Pieces)..... 8.00
- Crispy Salt and Pepper Calamari Tidbits..... 10.00
- Salt and Pepper Scallops..... 10.00
- Crispy Salt and Pepper Seabass..... 10.00
- Fried Quail..... 7.00
- Crispy Crab Claws (2 Pieces)..... 9.00
- Shanghai Riblets..... 10.00
- Crunchy String Beans with Minced Pork..... 8.00
- Crispy Shrimp Ball (4 Pieces)..... 8.00
- Twice Cooked Baby Honey Spare Ribs..... 10.00
- Tai-Pan Peking Duck with Lotus Bun (2 buns)..... 8.00
- Chicken Wing w/Szechuan Sauce..... 9.00
- Four Seasons Tai-Pan Chicken Salad..... 13.00
- Tai-Pan Summer Shrimp Papaya Salad..... 14.00
- Crab Meat Fish Maw Soup..... 12.00
- Sea Jewels Bisque Baked with Pastry..... 9.00
- Seafood with Bamboo Piths Soup..... Cup 5.00 12.00
- Vegetarian Szechuan Hot & Sour Soup..... Cup 5.00 12.00
- Chicken Sweet Corn Soup..... Cup 5.00 12.00
- Shrimp Dumpling Soup..... 9.00

From The Sea

- Prawn with Lobster Sauce..... 16.00
- Seafood Madras in Light Curry Sauce..... 16.00
- Seafood Melody in Taro Bird Nest..... 16.00
- Walnut Prawn..... 16.00
- Tiger Prawn in Special Soy Sauce..... 18.00
- Flounder Two Taste (Fried and Sauteed with Vegetable)..... 22.00
- Honey Smoked Sea Bass..... 28.00
- Eggplant with Scallop..... 16.00
- Fresh Maine Lobster with Eu Fu Noodle..... 34.00
- Shanghai Crab..... 36.00
- Fresh Maine Lobster or Crab in Garlic Chive Sauce or Sampan Style..... 32.00
- Seafood with Sizzling Rice in Garlic Sauce..... 16.00
- Seafood with Steamed Egg White..... 16.00
- Szechuan Foiled Fish..... Seasonal
- Spicy Fish or Beef in Hot Szechuan Sauce..... 22.00
- Ginger & Green Onion Salmon Fish Head..... 16.00

From the Ground

- Spicy "XO" Lamb..... 18.00
- Taipan Grill Lamb Chops..... 28.00
- Garlic Beef and Asparagus..... 16.00
- Honey Beef with Garlic..... 16.00
- Mongolian Beef..... 15.00
- Sweet and Sour Pork in Pineapple..... 15.00
- Veal Chops with Honey Sauce..... 16.00
- Ox Tail in Clay Pot Pinot Noir..... 18.00
- Chicken in Lemon Sauce..... 14.00
- Jade Basil Chicken..... 14.00
- Chicken with Canton Kung Pao Sauce..... 14.00
- Fire Cracker Chicken..... 15.00
- General Tso's Chicken..... 15.00
- Sauteed Frog Soy Sauce..... 18.00
- Sauteed Squab w/Fresh Lily..... 18.00
- Steamed Egg w/Dry Scallop..... 16.00
- Whole Crispy Peking Duck with Lotus Bun..... 34.00
- Tappan Beef with Garlic Noodle..... 16.00
- Wasabi Beef..... 16.00

From The Earth

- Mu Shu Veg..... 14.00
- Tender Pea-Shoots with Garlic..... 16.00
- Tofu with Duet Mushroom..... 15.00
- Chinese Broccoli with Oyster Sauce..... 15.00
- "Jai" Buddha's Delight..... 15.00
- Braised Tofu with Fresh Mushrooms..... 15.00
- Sauteed Mushrooms and Snap Peas..... 15.00
- Egg Fu Yung Vegetarian..... 15.00

Rice & Noodles

- Egg White Fried Rice with Dry Scallop..... 16.00
- Yang Chow Fried Rice with BBQ Pork & Shrimp..... 14.00
- Mixed Vegetable Fried Brown Rice..... 13.00
- Vermicelli Singapore Style..... 14.00
- Chow Fun with Beef Chives..... 14.00
- Chow Fun with Prawn and Egg..... 15.00
- Hong Kong Style Pan Fried Noodle with Peppered Beef or Seafood..... 15.00
- Chow Mein Beef or Chicken..... 13.00

18% Service Charge for 5 people or more