

## 頭檯, 湯羹

蝦餃/燒賣/叉燒包  
素豆苗餃/什菌餃  
上海小籠包  
蒜子菜片雞崧  
炸春卷  
生煎鍋貼  
椒鹽鮮魷  
百花釀蟹鉗  
千扁四季豆  
金絲炸蝦丸  
紅燒回鍋排骨  
北京片皮鴨  
椒鹽雞翼  
蚵肉魚肚羹  
酥皮海皇羹  
竹笙海皇羹  
京川酸辣湯羹  
雞茸粟米羹  
上湯鮮蝦水餃  
涼拌木耳  
拍黃瓜  
涼拌牛腩

## Appetizers, Salads, Soup

Shrimp Dumpling or Shrimp & Pork Siu Mai or B.B.Q Pork Bun..... 7.80  
Pea Shoot Dumpling or Mushroom Dumpling..... 6.80  
Shanghai Dumpling..... 10.00  
Chicken in Crispy Lettuce Cup (4 Cups)..... 10.00  
Crispy Vegetarian Egg Roll (4 pc)..... 10.00  
Pan Fried Pot Stickers (6 Pieces)..... 12.00  
Crispy Salt and Pepper Calamari Tidbits ..... 12.00  
Crispy Crab Claws (2 Pieces) ..... 12.00  
Crunchy String Beans with Minced Pork..... 10.00  
Crispy Shrimp Ball (4 Pieces) ..... 10.00  
Twice Cooked Baby Honey Spare Ribs..... 14.00  
Tai-Pan Peking Duck with Lotus Bun (2 buns)..... 12.00  
Chicken Wing Salt & Pepper ..... 12.00  
Crab Meat Fish Maw Soup..... Cup 9.00 20.00  
Sea Jewels Bisque Baked with Pastry..... 12.00  
Seafood with Bamboo Piths Soup ..... Cup 8.00 16.00  
Szechuan Hot & Sour Soup ..... Cup 8.00 14.00  
Chicken Sweet Corn Soup ..... Cup 8.00 14.00  
Shrimp Dumpling Soup ..... 10.00  
Cold Fungus ..... 10.00  
Beat Cucumber..... 10.00  
Cold cattle show..... 14.00

## 海鮮

蝦龍糊  
雀巢三鮮  
合桃明蝦球  
翡翠黃金老虎蝦  
香煎蝦利球  
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  
咖喱鍋巴海鮮  
油泡斑球  
四川水煮魚或牛  
啫啫辣魚煲  
椒鹽雪魚

## From The Sea

Prawn with Lobster Sauce..... 24.00  
Seafood Melody in Bird Nest..... 24.00  
Walnut Prawn ..... 24.00  
Fried Tiger Prawn with Salted Egg Yolk..... 28.00  
Tiger Prawn in Special Soy Sauce ..... 28.00  
Flounder Two Taste (Fried and Sauteed with Vegetable) ..... 26.00  
Honey Smoked Sea Bass..... 36.00  
Eggplant with Scallop ..... 24.00  
Fresh Maine Lobster with Eu Fu Noodle ..... Seasonal  
Shanghai Crab ..... Seasonal  
Fresh Maine Lobster or Crab in Garlic Chive Sauce or Sampan Style ..... Seasonal  
Seafood with Sizzling Rice in Curry Sauce..... 24.00  
Sauteed Fish w/ Vegetable ..... 24.00  
Spicy Fish or Beef in Hot Szechuan Sauce ..... 24.00  
Fresh Basil Garlic Fish Fillets in a Clay Pot..... 24.00  
Crispy Salt and Pepper Seabass..... 24.00

## 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  
尖椒牛柳粒  
鳳梨咕咾肉或雞  
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  
台式三杯雞  
豉油皇田雞  
鮮百合鴿甫  
瑤柱蒸水蛋  
北京片皮鴨  
日本芥茉牛柳  
肉鬆麻婆豆腐

## From the Ground

Spicy "XO" Lamb ..... 24.00  
Taipan Grill Lamb Chops..... 32.00  
Garlic Beef and Asparagus..... 22.00  
Honey Beef with Garlic ..... 22.00  
Mongolian Beef..... 22.00  
Pan - Seared Steak Cubes with Chili Pepper..... 22.00  
Sweet and Sour Pork in Pineapple or Chicken ..... 18.00  
Ox Tail in Clay Pot Pinot Noir ..... 24.00  
Chicken in Lemon Sauce ..... 18.00  
Jade Basil Chicken ..... 18.00  
Chicken with Canton Kung Pao Sauce ..... 18.00  
Fire Cracker Chicken ..... 18.00  
General Tso's Chicken..... 18.00  
Taiwan Country - Style Chicken..... 22.00  
Sauteed Frog Soy Sauce ..... 28.00  
Sauteed Squab w/Fresh Lily ..... 28.00  
Steamed Egg w/Dry Scallop ..... 24.00  
Whole Crispy Peking Duck with Lotus Bun ..... 52.00  
Wasabi Beef ..... 22.00  
Ma Po To Fu Meat ..... 18.00

## 健康素食

木須菜  
西紅柿雞蛋  
蒜子豆苗  
雙菇扒滑豆腐  
蠔油芥蘭遠齋  
雀巢蘿漢齋  
紅燒豆腐雜菌  
西蘭花鮮雜菌甜豆小炒  
上湯白菜仔  
醋溜土豆絲  
三絲扒玉子豆腐

## From The Earth

Mu Shu Veg..... 18.00  
Tomatoes Eggs..... 18.00  
Tender Pea-Shoots with Garlic..... 18.00  
Tofu with Duet Mushroom ..... 18.00  
Chinese Broccoli with Oyster Sauce ..... 18.00  
"Jai" Buddha's Delight..... 18.00  
Braised Tofu with Fresh Mushrooms ..... 18.00  
Sauteed Mushrooms and Snap Peas w/ Broccoli ..... 18.00  
Bak Choi w/ Suprme Broth ..... 18.00  
Sauteed Shredded Potato ..... 18.00  
Rainbow Egg ToFu..... 18.00

## 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  
白飯

## Rice & Noodles

Egg White Fried Rice with Dry Scallop ..... 20.00  
Yang Chow Fried Rice with BBQ Pork & Shrimp ..... 18.00  
Mixed Vegetable Fried Brown Rice..... 18.00  
Vermicelli Singapore Style..... 18.00  
Chow Fun with Beef Chives..... 18.00  
Chow Fun with Prawn and Egg..... 18.00  
Hong Kong Style Pan Fried Noodle with Peppered Beef or Seafood..... 18.00  
Chow Mein Beef or Chicken..... 18.00  
Brown Rice or Steam Rice ..... 2.00

18% Service Charge for 5 people or more

# Tai Pan

HONG KONG CUISINE BAR

A Tai-Pan is one that shines above all else



Jai Buddha



Chicken Salad

## 聚寶樓



Lobster in Chive



Sea Jewel Bisque

## Hong Kong Style Chinese Cuisine

[www.taipanpaloalto.com](http://www.taipanpaloalto.com)

560 Waverley Street (at University), Palo Alto, Ca 94301 Tel: 650-329-9168 Fax: 650-329-9386

## PRIX FIXE TAI-PAN SIGNATURE DINNER

### FIVE COURSES DINNER

\$ 62.00 per person (Half Lobster)

\$ 78.00 per person (Whole Lobster)

#### APPETIZER

松子菜片雞卷

Minced Hoisin Chicken in Crisp Lettuce Cup

百花鑲蟹鉗

Crispy Deep Fried Crab Claw

#### SOUP

酥皮海皇羹

Sea Jewels Bisque Baked with Pastry

#### SEAFOOD ENTRÉE

上湯龍蝦

Whole or Half Fresh Maine Lobster with Vermicelli in Garlic Chive Sauce

#### CHOICE OF ONE ADDITIONAL ENTRÉE

Served with small "Jai" Buddha's Delight on the side

Jade Basil Chicken

香汁川椒雞

Honey Sirloin Beef with Garlic

蜜椒牛柳

Walnuts Prawn

核桃蝦

#### DESSERT

精美甜品

Served with Tea Rice

### ABALONE DINNER

\$ 88.00 per person

#### APPETIZER

松子菜片雞卷

Minced Hoisin Chicken in Crisp Lettuce Cup

#### SOUP

雞茸燕窩羹

Chicken Bird's Nest Soup

#### SEAFOOD ENTRÉE

原只蠔皇鮮鮑

Abalone in Oyster Sauce

Please ask your server for more information for additional Vegetarian Dishes  
Gratuity charge of \$18% is applied to all parties of 5 or more persons.