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Tycoon Tann  
A La Carte

		每位 per person
30年珍藏普洱 具越陳越香, 茶味醇厚回甘, 兼有 溫脾暖胃, 幫助消化的特性	30 Years Puerh Tea The fully fermented tea improves with age as it continues maturing to create a smooth, mellow flavor	\$88
獅峰龍井 香馥豆香, 滋味甘鮮醇和, 享有 「色翠, 香鬱, 味醇, 形美四絕」 的美譽	Lion Peak Dragon Well Tea Enjoy fresh fragrance and flavor of green tea, noted to contain health enhancing properties	\$58
頂級白牡丹 為白茶之王, 毫香明顯, 清甜醇爽, 具清熱潤肺的功效	Supreme Peony Tea A yellow liquor from this tea gives a hint of lotus flower fragrance, its buds are covered with fine silver down	\$38
馬騮搥茶 採用傳統的人手式在木炭上煎炒 制成, 香味濃郁, 潤喉回甘	Monkey Pick Tea Using traditional method of manually frying the teas over wood charcoal with the aromatic flavor of roasted Oolong	\$38
武夷大紅袍茶 為岩茶之首, 有「茶中狀元」的美 譽, 其茶韻深厚, 餘香不息	Great Red Robe Tea It grows on heavenly mind cliff with the excellent quality	\$58
白雞冠茶 為武夷山四大名樅之一, 香氣 馥郁, 滋味醇厚回甘	Bai Ji Guan Tea The tea trees from this rocky terrain feed on the minerals in the earth of this region and moisture from pure mountain mists for its noted character and flavor	\$138
茉莉龍珠花茶 手工制珠形嫩芽茶葉, 淡雅芬芳, 沁入心脾	Oriental Jasmine Pearl Tea Hand rolled spheres of young shoots scented with fragrant jasmine	\$38
胎菊 濃郁芬芳, 甘醇爽口, 兼有清熱解 毒及明目之功效	Baby Chrysanthemum It helps to relieve stress and tension, calms and promotes restful sleep	\$38
龍鳳雙喜 外形猶如含苞待放的花蕾, 內裏 的千日紅以及茉莉花, 猶如一 對龍鳳	Double Happiness Blossom Creating a wonderfully romantic scene and help to relax and relieve the stress	\$38
花開富貴 外形猶如含苞待放的花蕾, 內裏 的千日紅猶如初升之太陽	Blooming Fortune Offering a great refreshing taste and help to relax and relieve the stress	\$38

正  
品  
茗  
茶

Premium Chinese Tea

		每位 per person
<b>鐵觀音</b> 清香而甘醇, 具有降血脂, 清熱解火, 防止血管硬化等保健及減肥之功效	<b>Tie Guan Yin Tea</b> Linger in the moment serenity with the fruit aroma. Each sip of the tea is rich and full-bodied	\$20
<b>普洱</b> 普洱茶屬重醱酵茶, 色澤烏潤, 滋味醇厚回甘, 兼有溫脾暖胃, 幫助消化的特性	<b>Puerh Tea</b> The fully fermented tea improves with age as it continues maturing to create a smooth, mellow flavor	\$20
<b>西湖龍井</b> 香馥豆香, 滋味甘鮮醇和, 當中含大量抗氧化物, 能夠對抗自由基, 預防皮膚老化	<b>West Lake Dragon Well Tea</b> Enjoy fresh fragrance and flavor of green tea, noted to contain health enhancing properties	\$20
<b>茉莉</b> 茉莉花茶, 馥郁宜人, 滋味濃醇, 能令人心曠神怡, 緩和情緒	<b>Jasmine Tea</b> To bring a new dimension of flavor. A scented tea infusion will arouse the senses and lift the spirits	\$20
<b>壽眉</b> 茶色清澈, 性質中庸, 具清熱氣, 有助排出毒素及加速新陳代謝	<b>Shou Mei Tea</b> Its refreshing fragrance, the clear yellow-brown color of the tea, and the delicate sweetness of its aftertaste	\$20
<b>荔枝紅茶</b> 湯色紅亮, 滋味甘醇, 冷熱皆宜。荔枝味與紅茶完美融合, 散發出陣陣甘甜與芬芳	<b>Lychee Black Tea</b> Entice the palate with the hint of sweet fruity flavor of lychee	\$20

頭盆

Appetizers

		每位 per person
* 大官點心四喜 榆耳花竹蝦餃, 黑魚子西班牙豬帶子燒賣, 鮑魚雞粒酥, 螃蟹芝心春卷	Tycoon Tann Dim Sum Platter Shrimps Dumpling with Pork and Elm Fungus, Iberico Pork Dumpling with Scallop and Caviar, Abalone and Chicken Puff, Crab Meat Spring Roll Stuffed with Cheese	\$138
* 一品頂戴頭拼 青芥菜紅海蜇頭, 冰鎮冷鮑魚, 蒜泥匈牙利攀毛豬腩卷, 黑鑽蒜香溫室小青瓜	Tycoon Tann Appetizers Platter Red Jelly Fish Tossed with Wasabi, Chilled South African Abalone on Ice, Sliced Hungarian Mangalica Hogs Belly Rolled with Asparagus and Garlic Sauce, Chilled Greenhouse Cucumber with Black Garlic and Garlic Sauce	\$158
		每份 per portion
松茸脆皮素鵝	Crispy Beancurd Sheet Rolled with Matsutake Mushroom	\$68
* 滷心皮蛋伴子薑芽	Preserved Eggs with Japanese Pickled Ginger	\$68
黃金豆腐粒	Deep-fried Beancurd Cubes with Seven Flavours Chilli Pepper	\$68
* 川味迷你八爪魚	Mini Octopus Tossed with Sichuan Spicy Sauce	\$78
黑鑽蒜香溫室小青瓜	Chilled Greenhouse Cucumber with Black Garlic and Garlic Sauce	\$78
* 青芥菜紅海蜇頭	Red Jelly Fish Tossed with Wasabi	\$128
* 冰鎮冷鮑魚	Chilled South African Abalones on Ice	\$168
海苔椒鹽白飯魚	Deep-fried Chinese Noodlefish with Seaweed	\$128
* 蒜泥匈牙利攀毛豬腩卷	Sliced Hungarian Mangalica Hogs Belly Rolled with Asparagus and Garlic Sauce	\$158
避風塘軟殼蟹	Wok-fried Soft Shell Crab with Garlic and Chilli	\$138
麻辣和牛脰	Wagyu Beef Shank with Sichuan Pepper and Chilli Sauce	\$118

\* Recommendation 大官推介

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燒味

Barbecued Meat

		每份 per portion
* 黑魚子片皮鴨	Sliced Peking Duck with Caviar	\$468
* 金箔鵝肝醬片皮鴨	Sliced Peking Duck with Foie Gras Mousse and Golden Leaf	\$368
大官烤鴨	Tycoon Tann Signature Roasted Peking Duck	
	半隻 Half	\$328
	壹隻 Whole	\$628
* 大官富貴鹽香雞	Tycoon Tann Crispy Salted Chicken	
	半隻 Half	\$210
	壹隻 Whole	\$420
瓦礫即浸豉油雞	Simmered Soya Sauce Chicken in Casserole	
	半隻 Half	\$190
	壹隻 Whole	\$380
* 蜜汁炭燒匈牙利 攀毛豬叉燒	Charcoal-Grilled Hungarian Mangalica Hogs with Honey Sauce	\$288

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鮑魚・花膠・遼參

Abalone・Fish Maw・Sea Cucumber

		每位 per person
蠔皇二十八頭皇冠 吉品鮑魚	Braised Yoshihama Abalone 28 Heads in Supreme Oyster Sauce	\$888
蠔皇南非鮮鮑魚	Braised South Africa Fresh Abalone in Supreme Oyster Sauce	\$328
* 銅燒黑松露鮑角	Braised Abalone with Black Truffles in Casserole	\$368
蝦籽百花鮑魚卷	Braised Sliced Abalone Rolled with Asparagus and Shrimp Roe	\$368
* 鮑汁扣花膠	Braised Superior Fish Maw in Abalone Sauce	\$988
* 葱燒關東遼參	Braised Japanese Kanto Sea Cucumber with Scallion	\$268

燕窩

Bird's Nest

		每位 per person
* 紅燒龍牙官燕盞	Braised Imperial Bird's Nest in Brown Sauce	\$498
雲腿高湯燉官燕	Double-boiled Imperial Bird's Nest with Yunnan Ham in Superior Soup	\$498
* 花膠瑤柱燴官燕	Braised Imperial Bird's Nest with Fish Maw and Conpoy	\$368
鮮蟹肉燴官燕	Braised Imperial Bird's Nest with Crab Meat	\$368

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湯羹

Soup

		每位 per person
* 大官佛跳牆 吉品鮑魚, 遼參, 花膠, 魚唇, 鹿根, 鴿蛋, 瑤柱, 花菇, 火腿, 雞件	Buddha Jumps Over The Wall Abalone, Sea Cucumber, Fish Maw, Shark's Fin Skin, Deer Sinew, Pigeon Egg, Conpoy, Black Mushroom, Yunnan Ham, Chicken	\$688
* 天籽蘭花松茸花膠 燉響螺湯	Double-boiled Sea Whelk Soup with Dendrobium Flower, Fish Maw, Matsutake Mushroom	\$338
鮮竹笙瑤柱燉津白苾	Double-boiled Tijian Cabbage with Bamboo Pitch and Conpoy	\$128
* 鮑魚花膠海味羹	Braised Abalone, Fish Maw and Chicken Soup	\$238
海皇酸辣羹	Hot and Sour Seafood Soup	\$108
蟹肉帶子粟米羹	Sweet Corn Soup with Crab Meat and Scallops	\$128
* 菠菜苗黃耳豆腐羹	Baby Spinach Soup with Yellow Fungus and Beancurd	\$98

海魚

Fresh Fish

各類游水海魚 野生忘不了 / 花金鼓 / 海紅斑 / 三刀 / 老鼠斑 / 東星斑	Fresh Live Fish Wild Empurau / Spotted Knifejaw / Pink Garoupa / Flag Fish / Pacific Garoupa / Spotted Garoupa	時價 Seasonal Price
		每位 per person
* 芙蓉玉簪東星斑卷	Poached Spotted Garoupa Fillet in Chicken Broth on Steamed Egg White	\$198
荷香羊肚菌雲腿蒸 東星斑球	Steamed Spotted Garoupa Fillet with Morel Mushroom and Yunnan Ham on Lotus Leaf	\$228
		每份 per portion
* 砂鍋生焗東星斑球	Baked Spotted Garoupa Fillet with Garlic, Ginger and Spring Onion in Casserole	\$428
頭抽香煎東星斑柳	Pan-fried Spotted Garoupa Fillet with Superior Soya Sauce	\$428
* 黑蒜白玉炆東星斑翅	Braised Spotted Garoupa Fin with Black Garlic and Beancurd	\$688
甜酸斑塊	Sweet and Sour Garoupa Fillet	\$398

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海鮮

Seafood

		每位 per person
* 大官兩儀龍蝦	Local Lobster Served in Two Ways: Sautéed Lobster with Black Truffles And Crispy Rice Toast with Lobster	\$488
黑蒜焗龍蝦	Baked Local Lobster with Black Garlic	\$488
* 黑魚子水晶玻璃蝦球	Sautéed Crystal King Prawn with Caviar	\$238
* 大官焗釀鮮蟹蓋	Baked Crab Shell Stuffed with Fresh Crab Meat, Onion and Cheese	\$168
花雕蛋白蒸蟹拑	Steamed Fresh Crab Claw with Hua Diao Wine and Egg White	\$288
* 陳皮鵝肝香煎珍寶帶子皇	Pan-fried Jumbo Scallop with Foie Gras and Dried Mandarin Peel	\$108
		每份 per portion
脆米黃金蝦球	Wok-fried Prawns with Salty Egg Yolk and Crispy Rice	\$268
珊瑚四川蝦球	Sautéed Prawns with Crab Meat and Crab Roe in Sichuan Style	\$328
椒鹽南澳鮮帶子	Deep-fried South Australian Scallops with Spicy Salt	\$268
金沙蟹	Wok-fried Mud Crab with Crispy Garlic	時價 Seasonal Price

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豬牛

Pork · Beef

		每份 per portion
* 無花果咕嚕黑豚肉	Sweet and Sour Iberico Pork Fillet with Figs	\$238
陳皮香酥骨	Deep-fried Crispy Iberico Pork Spare Ribs with Dried Mandarin Peel	\$198
露筍金醬炒黑毛豬柳	Wok-fried Iberico Pork Fillet with Asparagus and XO Chilli Sauce	\$288
黑豚肉麻婆豆腐	Braised Beancurd with Diced Iberico Pork in Chilli Sauce	\$198
* 乾葱香煎鵝肝日本和牛	Pan-fried Wagyu Beef with Foie Gras and Spring Onion	\$688
青芥茉燒汁日本和牛粒	Sautéed Wagyu Beef Cubes with Wasabi and Barbecued Sauce	\$628
中式牛柳甫	Pan-fried US Beef Fillet with Onion in Homemade Sauce	\$238
* 牛肝菌燴牛仔膝	Stewed Veal Shank with Porcini Mushroom	\$298

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家禽Poultry

		每位 per person
* 黑松露洋薏米釀鮮雞翼	Crispy Free-range Chicken Wing Stuffed with Black Truffles, Pearl Barley, Yunnan Ham and Foie Gras	\$138
芝麻西檸煎軟雞	Deep-fried Chicken Fillet with Sesame and Lemon Sauce	\$198
手吊脆皮炸子雞	Roasted Crispy Chicken	
	半隻 Half	\$190
	壹隻 Whole	\$380
* 麻辣泡子雞	Wok-fried Chicken with Sichuan Pepper and Dried Chilli	
	半隻 Half	\$190
	壹隻 Whole	\$380

豆腐・蔬菜Beancurd・Vegetables

		每份 per portion
* 白玉藏珍	Steamed Winter Melon Box with Wild Fungus and Mushrooms	\$188
* 黑松露金磚	Braised Beancurd with Black Truffles	\$188
羊肚菌燒豆腐	Braised Beancurd with Morel Mushrooms	\$168
* 雞蹤菌干煸法邊豆	Stir-fried French Bean with Spicy Termite Mushrooms	\$128
鮮枝竹野菌泡冰菜	Poached Ice Plant with Fresh Beancurd Sticks and Mushrooms	\$138
松茸湯浸鮮露筍	Poached Fresh Asparagus in Matsutake Soup	\$168

粉麵飯

Rice & Noodles

		每份 per portion
* 大官炒飯 吉品鮑魚, 蝦, 蟹肉, 雲腿, 櫻花蝦, 瑤柱	Tycoon Tann Signature Fried Rice (Abalone, Shrimps, Crab Meat, Yunnan Ham, Sergia Lucens, Conpoy)	\$328
* 海味三絲燴手工拉麵	Braised Homemade Noodles with Shredded Abalone, Fish Maw, Sea Cucumber	\$268
黑松露蝦球煎麵	Pan-fried Crispy Noodles with Prawns and Black Truffles	\$268
		每位 per person
* 松茸海皇西施泡飯	Rice with Diced Seafood in Matsutake Soup	\$168
飄香龍蝦荷葉飯	Fried Rice with Lobster, Crab Meat and Duck Meat Wrapped in Lotus Leaf	\$128
鮑汁撈銀絲麵	Braised Egg Noodles with Abalone Sauce	\$118
* 雪裡紅靈芝菇鴨絲湯 紫薯粉	Purple Potato Noodles with Shredded Duck Meat, Preserved Vegetables and Ling Zhi Mushrooms in Duck Broth	\$88

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