

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
涼拌黃瓜
涼拌牛腩

Appetizers, Salads, Soup

Shrimp Dumpling or Shrimp & Pork Siu Mai or B.B.Q Pork Bun..... 8.50
Pea Shoot Dumpling or Mushroom Dumpling..... 7.80
Shanghai Dumpling..... 12.00
Chicken in Crispy Lettuce Cup (4 Cups)..... 12.00
Crispy Vegetarian Egg Roll (4 pc)..... 12.00
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..... 12.00
Crispy Shrimp Ball (4 Pieces) 12.00
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 16.00
Chicken Sweet Corn Soup Cup 8.00 16.00
Shrimp Dumpling Soup 12.00
Cold Fungus 12.00
Beat Cucumber..... 12.00
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
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
嗜嗜辣魚煲
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) 28.00
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..... 26.00
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..... 34.00
Garlic Beef and Asparagus..... 22.00
Honey Beef with Garlic 24.00
Mongolian Beef..... 22.00
Pan - Seared Steak Cubes with Chili Pepper..... 24.00
Sweet and Sour Pork in Pineapple or Chicken 20.00
Ox Tail in Clay Pot Pinot Noir 24.00
Chicken in Lemon Sauce 20.00
Jade Basil Chicken 20.00
Chicken with Canton Kung Pao Sauce 20.00
Fire Cracker Chicken 20.00
General Tso's Chicken..... 20.00
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 58.00
Wasabi Beef 22.00
Ma Po To Fu Meat 20.00

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..... 20.00
Tomatoes Eggs..... 20.00
Tender Pea-Shoots with Garlic..... 20.00
Tofu with Duet Mushroom 20.00
Chinese Broccoli with Oyster Sauce 20.00
"Jai" Buddha's Delight..... 20.00
Braised Tofu with Fresh Mushrooms 20.00
Sauteed Mushrooms and Snap Peas w/ Broccoli 20.00
Bak Choi w/ Suprme Broth 20.00
Sauteed Shredded Potato 20.00
Rainbow Egg ToFu..... 20.00

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

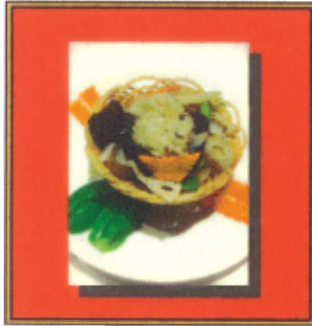
Egg White Fried Rice with Dry Scallop 20.00
Yang Chow Fried Rice with BBQ Pork & Shrimp 18.00
Mixed Vegetable Fried Brown Rice..... 18.00
Vermicelli Singapore Style..... 20.00
Chow Fun with Beef Chives..... 20.00
Chow Fun with Prawn and Egg..... 20.00
Hong Kong Style Pan Fried Noodle with Peppered Beef or Seafood..... 20.00
Chow Mein Beef or Chicken..... 18.00
Brown Rice or Steam Rice 2.50

18% Service Charge for 5 people or more

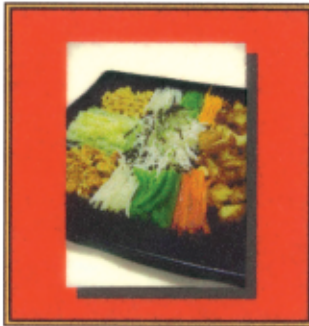
Tai Pan

HONG KONG CUISINE BAR

A Tai-Pan is one that shines above all else



Jai Buddha

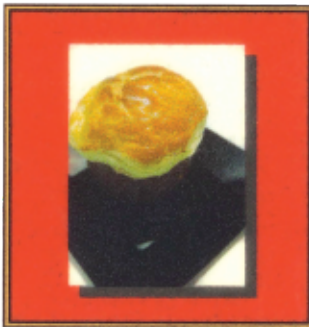


Chicken Salad

聚寶樓



Lobster in Chive



Sea Jewel Bisque

Hong Kong Style Chinese Cuisine

www.taipanpaloalto.com

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

\$ 68.00 per person (Half Lobster)

\$ 82.00 per person (Whole Lobster)

APPETIZER

松子菜片雞松

Minced Hoisin Chicken in Crisp Lettuce Cup

百花鑲蟹拑

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

\$ 98.00 per person

APPETIZER

松子菜片雞松

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.