

WEEKDAY SET LUNCH

2-Course Set Menu at \$418 per person

Select any two from Appetiser Buffet Bar/ Middle / Main / Dessert

3-Course Set Menu at \$468 per person

Select any three from Appetiser Buffet Bar/ Middle / Main / Dessert

APPETISER BUFFET BAR

CHEFS SELECTION OF ARTISANAL CHEESE, COLD CUTS, CURED FISH AND ANTIPASTI

MIDDLE

(Please Select One)

SLICED HAMACHI [G][N]

Compressed Watermelon, Grapefruit,
Jalapeno, Amur Caviar
[Supplement \$68]

DUCK SALAD [N]

Crispy Leg Confit, Asian Cress,
Shallot, Pomelo & Pomegranate

★ TAI PAN CRAB FRITTERS [SS][C][N]

Alaskan Lump Crab, Romesco,
Almond & Baby Leaf, Burnt Lime

ASPARAGUS SOUP [V]

Ricotta & Asparagus Dumpling,
Herbs Oil

★ LOBSTER BISQUE [C]

Lobster, Kaffir Lime, Sour Cream

LOBSTER CATALANA [C]

Lobster Salad with Celery, Cherry Tomato,
Capers, Olive, Tropea Onion & Lemon
[Supplement \$68]

MAIN COURSE

(Please Select One)

★ ROASTED SEABASS [SS]

Chorizo, Yellow Tomato Gazpacho &
Sweet Peas

★ GRILLED CANADIAN WHOLE LOBSTER

500/600 GR [C]

Butter & Garlic or Cheese Gratin Served
with Creamy Spinach , Corn on The Cob

[Supplement \$168]

GRILLED CANADIAN PORK CHOP

Red Endive, Piquillo,
Pepper & Grain Mustard Sauce

GRILLED LAMB CHOPS [G]

Braised Artichoke, Eggplant Purée,
Edamame & Green Chimichurri

THE TAI PAN ROAST BEEF OP RIBS CARVING [G]

Asparagus & Mashed Potato,
Rosemary Sauce

[Supplement \$108]

POTATO GNOCCHI [V]

Impossible Ragout & Wild Mushroom

DESSERT

(Please Select One)

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

COCONUT MANGO MOUSSE CAKE [N]

Vanilla Crumble, Passion Fruit Sorbet

CARAMEL DELIGHT [N]

Chocolate Caramel Cake,
Caramel Ice Cream

★ Signature [V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to 10% service charge.