

# THE TAI PAN

GRILL & TERRACE

## COLD APPETISERS

<b>SEASONAL OYSTER (HALF DOZEN/ DOZEN)</b>	<b>360/680</b>
Mignonette, Fresh Lemon, Tabasco	
<b>SLICED HAMACHI [G] [D]</b>	<b>240</b>
Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar	
<b>WAGYU STEAK TARTARE</b>	<b>290</b>
Bone Marrow, Kale, Quail Egg, Garlic Sourdough	
<b>HEIRLOOM TOMATO SALAD [V]</b>	<b>220</b>
Burrata, Basil, Kalamata, Espelette Pepper	
<b>BABY GEM SALAD [V] [N]</b>	<b>180</b>
Mixed Beans, Slow-cooked Egg, Avocado, Pumpkin & Sunflower Seeds,	

## HOT APPETISERS

<b>TAIPAN CRAB FRITTERS [SS] [C] [N]</b>	<b>280</b>
Alaskan Lump Crab, Romesco, Almond & Baby Leaf, Burnt Lime	
<b>SEARED HOKKAIDO SCALLOPS [C] [G]</b>	<b>290</b>
Cauliflower, Guanciale, Chanterelle, Black Truffle	
<b>GRILLED HALLOUMI [N] [G]</b>	<b>240</b>
Cured Beef, Roasted Figs & Walnuts	

## SOUPS

<b>DAILY SEASONAL VEGETABLES SOUP</b>	<b>190</b>
<b>LOBSTER BISQUE</b>	<b>220</b>
Lobster meat Tarragon, XO Brandy	

## TO BE SHARED

<b>TOMAHAWK 1.2 KG</b>	<b>1580</b>
Grilled Ranger Valley Angus Tomahawk with Seasonal Vegetables & Potatoes, Truffle Gravy	
<b>ROASTED LAMB RACK [G]</b>	<b>820</b>
Mushroom & Rosemary Potatoes, Merlot Sauce	
<b>MIXED GRILLED SEAFOOD PLATTER [G] [C] [SS]</b>	<b>1280</b>
Whole Lobster, Seabass, Scallops, Cuttlefish, Mussels, King Prawns, Seasonal Vegetables	

## FROM THE SEA

<b>DOVER SOLE MEUNIERE</b>	<b>520</b>
French beans, Almond & Brown Butter	
<b>ROASTED SEA BASS [G]</b>	<b>340</b>
Pernod Flamed, Mediterranean Style	
<b>FLAMED KING PRAWNS [G] [C]</b>	<b>480</b>
Grilled Baby Gem, Romesco, Olive & Tomato Salsa	
<b>THE TAI PAN MUSSELS</b>	<b>390</b>
Signature White Stewed Mussels Pot with Fries	

## FROM THE LAND

<b>AUSTRALIAN ANGUS STRIPLOIN or TENDERLOIN</b>	<b>480</b>
Baked Garlic & Smashed Potatoes, Rosemary Sauce	
<b>DEVILLED BABY CHICKEN</b>	<b>380</b>
Padron Peppers, Harra Potatoes & Garlic	
<b>GRILLED LAMB CHOP</b>	<b>420</b>
Smoked Eggplant, Baked Shallot, Fava Beans	
<b>GNOCCHI GRATIN [V]</b>	<b>260</b>
Mushroom and Truffle Ragout, Ricotta Salata	

## SIDES

<b>PADRON PEPPER</b>	<b>78</b>	<b>GRILLED BABY GEM</b>	<b>78</b>
Romesco & Almond		Parmesan flake, Salmoriglio	
<b>POTATO PURÉE</b>	<b>78</b>	<b>GRILLED PORTOBELLO</b>	<b>78</b>
Butter & Nutmeg		Chimichurri & Ricotta Cheese	
<b>FRIES</b>	<b>78</b>		
Garlic & Parmesan			
<b>CABBAGE</b>	<b>78</b>		
Sautéed in Ginger, Garlic & Pancetta			

## DESSERT

<b>CHOCOLATE BROWNIE [N] [V]</b>	<b>160</b>	<b>COCONUT MANGO MOUSSE CAKE [N]</b>	<b>150</b>	<b>ICE CREAM &amp; SORBET</b>	<b>per scoop 38</b>
70% Dark Chocolate Ganache, Vanilla Ice Cream		Vanilla Crumble, Passion Fruit Sorbet		Ask our service team for daily flavour selection	
<b>NEW YORK CHEESE CAKE [V]</b>	<b>150</b>	<b>CARAMEL DELIGHT [N]</b>	<b>150</b>		
Berries Compote, Raspberry Sorbet		Chocolate Caramel Cake, Caramel Ice Cream			

## PIZZA

<b>THE MURRAY [SS] [C]</b>	<b>320</b>
Caviar 10g, Mozzarella, Crab Meat, Cauliflower Mousse, Lemon, Baby Spinach	
<b>LA MARGHERITA [V]</b>	<b>190</b>
S.Marzano, Buffalo Mozzarella, Parmesan, Basil, Fresh Cherry Tomato	
<b>DIAVOLA</b>	<b>230</b>
S.Marzano, Mozzarella, Spicy Salami, Nduja, Taggiasca Olive, Basil	
<b>PEKING DUCK</b>	<b>260</b>
Hoisin, Sesame, Crème Fraiche, Leek, Spring Onion, Chili	
<b>PARMA</b>	<b>270</b>
S.Marzano, Mozzarella, Burrata, Parma Ham, Parmesan, Basil, Black Truffle	
<b>CAPRICCIOSA</b>	<b>230</b>
S.Marzano, Mozzarella, Ham, Artichokes, Mushrooms, Taggiasca Olives	
<b>NORCINA</b>	<b>230</b>
Mozzarella, Mascarpone, Italian Sausage, Mushroom, Black Truffle	
<b>FRIARELLI</b>	<b>240</b>
Mozzarella, Friarelli, Italian Sausage, Dried Tomatoes, Parmesan	
<b>5 FORMAGGI [V]</b>	<b>240</b>
5 Marzano, Mozzarella, Gorgonzola, Parmigiano Provola, Brie	