

# THE TAI PAN

## WEEKDAY SET LUNCH

2-Course Set Menu at \$468 per person (Appetiser / Soup + Main)

3-Course Set Menu at \$498 per person (Appetiser / Soup + Main + Dessert)

### APPETISERS & SOUP

★ **TAIPAN CRAB CAKE [C][N]**

Romesco, Almond & Baby Leaf,  
Grilled Lime

**GREEN BABY GEM SALAD [V][G]**

Kale, Baby Spinach, Courgette, Avocado  
Edamame Ricotta Salata, Confit Lemon

★ **ANGUS BEEF CARPACCIO [G]**

Pickled Mushroom, Rocket, Parmesan,  
Horseradish Cream

★ **SCALLOPS GRATIN [C]**

Truffle Mornay, Leek, Guanciale,  
Comté Cheese  
(supplement \$68)

★ **LOBSTER BISQUE [C]**

Lobster Ragout, Kafir Lime, Sour Cream

**HEIRLOOM CARROT SOUP [V][N]**

Ricotta & Lemon Dumpling, Ginger,  
Pistachio

### MAIN COURSE

**GRILLED SPRING CHICKEN [G]**

Potato & Pepper Lyonnais,  
Chimichurri

**HERBS CRUSTED LAMB LOIN**

Roasted Fennel, Sweet Peas, Shallot,  
Bordelaise Sauce

★ **THE TAI PAN BEEF ROAST CARVING [G]**

Truffle Mashed Potato,  
Grilled Asparagus, Gravy  
(Supplement \$108)

**ROASTED NORWEGIAN SALMON [SS][G]**

Barley and Corn "Risotto", Brassica,  
Champagne Sauce

★ **ROASTED DOVER SOLE [G]**

Sautéed String Beans, Virgin Sauce  
(Supplement \$108)

**PAPPARDELLE [V]**

Plant-Based Beef Ragout,  
Wild Mushrooms, Black Truffle

### DESSERT

**CHOCOLATE BROWNIES [N][V]**

70 % Dark Chocolate Ganache, Vanilla Gelato

**NEW YORK CHEESE CAKE [V]**

Berries Compote, Raspberry Sorbet

★ 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.