

THE TAI PAN

SET DINNER

3-Course Set Menu (Appetiser or Middle+Main+Dessert) HK\$888 per person

4-Course Set Menu (Appetiser+Middle+Main+Dessert) HK\$988 per person

APPETISER

WAGYU STEAK TARTARE [G]

Parmesan Fries

★ TAI PAN CRAB CAKE [C][N]

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

★ SCALLOPS GRATIN [C]

Truffle Mornaise, Leek, Guanciale,
Comté Cheese

MIDDLE

★ FRENCH ONION SOUP

Gruyère, Thyme,
Puff Pastry

★ LOBSTER BISQUE [C]

Lobster, Tarragon, XO Brandy

CRAB LINGUINE [C][SS]

Squid Ink Linguine, White Wine Sauce,
Softshell Crab, Clams

MAIN COURSE

Accompanied by a choice of side & sauce

CURATED BEEF SELECTION

M5 Wagyu selected by Rangers Valley from Queensland, Australia

[SUPPLEMENT \$80]

STRIPLOIN[D]

RIB EYE[D]

TENDERLOIN[D]

FROM THE GRILL

ATLANTIC SUSTAINABLE SALMON FILLET [SS]

★ DOVER SOLE MEUNIÈRE [G]

AUSTRALIAN LAMB CHOP (3 BONES) [D]

CORN-FED SPRING CHICKEN[D]

CANADIAN PORK TOMAHAWK[D]

SIDE DISH

Truffle Mac & Cheese [V] /
Parmesan Fries [V][G] / Sautéed French Beans [V][N][G] /
Garlic Wilted Spinach [V][G][D] / Potato Puree [V][G] /
Grilled Asparagus [V][G]

SAUCE

Bordelaise / Chimichurri [V][G] / Truffle & Mushroom /
Rosemary / Dill Cream Sauce [V] / Béarnaise [V]

UPGRADE OPTION

SEARED FOIE GRAS [SUPPLEMENT \$120]

GRILLED GIANT PRAWN [SUPPLEMENT \$160]

MURRAY CAVIAR [10G] [SUPPLEMENT \$200]

GRILLED HALF BOSTON LOBSTER [SUPPLEMENT \$260]

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.