

THE TAI PAN

GRILL & TERRACE

WEEKDAY SET LUNCH

2-Course Set Menu at \$418 per person

Select any two (Appetiser Buffet Bar/ Middle / Main / Dessert)

3-Course Set Menu at \$468 per person

Select any three (Appetiser Buffet Bar/ Middle / Main / Dessert)

TO BEGIN WITH

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

MIDDLE

(Please Select One)

★ SEARED SCALLOP [C]
Chanterelle, Cauliflower,
Guanciale & Black Truffle

[Supplement \$68]

SMOKED CURED BEEF [N]
Radicchio, Hazelnut, Ricotta

★ LOBSTER BISQUE [C]
Lobster, Kaffir Lime, Sour
Cream

WILD MUSHROOM
CAPPUCCINO [V]
Braised Cepes &
Mushroom Dumpling

MAIN COURSE

(Please Select One)

BAKED SEABASS [G][SS]
Mediterranean Style, Fennel Salad,
Pernod Sauce

★ DOVER SOLE MEUNIERE [N][G][SS]
French Beans, Almond & Brown Butter

[Supplement \$108]

GRILLED BABY CHICKEN [G]
Ginger Braised Cabbage &
Smashed Potatoes

GRILLED LAMB CHOPS [G]
Peas Purée, Heirloom Carrots, Shallot,
Lemon & Mint Labna

★ THE TAI PAN ROASTED
BEEF CARVING [G][D]
Asparagus & Mashed Potato,
Rosemary Sauce

[Supplement \$108]

GNOCCHI [V]
Heirloom Tomato Sauce,
Eggplant & Burrata

DESSERT

(Please Select One)

CHOCOLATE BROWNIE [N][V]
70% Dark Chocolate Ganache,
Vanilla Gelato

COCONUT MANGO MOUSSE CAKE
Vanilla Crumble, Passion Fruit Sorbet

CARAMEL DELIGHT
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.