

THE TAI PAN

GRILL & TERRACE

SET LUNCH

(Monday-Saturday)

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

MAIN COURSE

(Please Select One)

ROASTED SEABASS [SS]

Chorizo, Yellow Tomato Gazpacho &
Sweet Peas

★ DOVER SOLE MEUNIERE [N][G][SS]

French Beans, Almond & Brown Butter
[Supplement \$108]

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

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

VEUVE CLICQUOT YELLOW LABEL BRUT

PROSECCO

\$298 per person

SELECTED PROSECCO

As well as a selection of house red & white wines, beers & soft drinks

★ 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.