

THE TAI PAN

WEEKEND STEAKHOUSE BRUNCH

\$968 per person

\$498 per child aged 5 to 11

SEAFOOD ON ICE (BUFFET)

HOUSE CAVIAR, OYSTERS, SNOW CRAB LEGS,
PRAWNS, SEA-WHELK, LOBSTERS, SCALLOPS, SQUID

FOR SHARING (SERVE ON TABLE)

HAND CUT BEEF TARTARE [G], CLASSIC CAESAR SALAD,
CRAB CAKE [SS][C], CHARCUTERIE PLATE, DAILY SOUP

DAILY SPECIAL BBQ (PASS AROUND)

MAIN COURSE

Choose one with a choice of side & sauce

FROM THE SEA

ATLANTIC SUSTAINABLE SALMON FILLET [SS][G][D]
ANDAMAN SEA BASS [SS][G][D]
WHOLE BOSTON LOBSTER [SS][C][G] (SUPPLEMENT \$128)

FROM THE LAND

AUSTRALIAN LAMB CHOP (3 BONES) [G][D]
CORN-FED SPRING CHICKEN [G][D]
CANADIAN PORK TOMAHAWK [G][D]

CURATED BEEF SELECTION

USDA PRIME BEEF STRIPLOIN [G][D]
USDA PRIME BEEF RIB EYE [G][D]
RANGER VALLEY TENDERLOIN [G][D] (SUPPLEMENT \$188)

KOREAN HANWOO BEEF SIRLOIN [G][D] (SUPPLEMENT \$288)
ITALIAN CARIMA FIORENTINA DRY-AGED 21 DAYS [G][D]
(SUPPLEMENT \$888)

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]

DESSERT

Choose one

70 % DARK CHOCOLATE BROWNIES, VANILLA GELATO [N]
NEW YORK CHEESE CAKE, RASPBERRY SORBET

STRAWBERRIES MILLEFUILLE, RASPBERRY SORBET [N]
APPLE TART, CINNAMON ICE CREAM

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

R DE RUINART BRUT, CHAMPAGNE, FRANCE

SPARKLING

\$298 per person

B&G SPARKLING BLANC DE BLANCS, FRANCE

As well as a selection of house red & white wines, beers, soft drinks, juices and coffee or tea

[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.