

# THE TAI PAN

## STARTERS

<b>CURATED CAVIAR</b> (served with blinis, cracker & sour cream) ★	
THE MURRAY AMUR CAVIAR 30gr	680
PERSEUS BAERI CAVIAR 30gr	880
<b>SEASONAL OYSTER (HALF DOZEN/ DOZEN)</b> [G][C]	380/720
<i>Mignonette, Fresh Lemon, Tabasco</i>	
<b>FOIE GRAS TERRINE</b>	280
<i>Toasted Brioche, Figs Chutney, Maldon Salt</i>	
<b>WAGYU STEAK TARTARE</b> ★	320
<i>Parmesan Fries</i>	
<b>IBERICO HAM</b> [G]	260
<i>Burrata, Heirloom Tomatoes, Espelette Pepper</i>	
<b>BABY GEM SALAD</b> [G]	180
<i>Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing</i>	
<b>TAI PAN CAESAR</b> ★	290
<i>Grilled Half Boston Lobster, Baby Gem, Endive, Bacon, Parmesan, Capers, Anchovies</i>	
<b>BONE MARROW</b>	290
<i>Parsley, Shallot, Capers, Salsa Verde</i>	
<b>TAIPAN CRAB CAKE</b> [C][N][SS]	280
<i>Alaskan Lump Crab, Romesco, Almond &amp; Baby Leaf, Burnt Lime</i>	
<b>SCALLOPS GRATIN</b> [C]	320
<i>Truffle Mornay, Leek, Guanciale, Comte Cheese</i>	

## SOUP & CARBS

<b>FRENCH ONION SOUP</b>	240
<i>Gruyère, Thyme, Puff Pastry</i>	
<b>LOBSTER BISQUE</b> ★ [C]	210
<i>Lobster, Tarragon, XO Brandy</i>	
<b>CRAB LINGUINE</b> [C][SS]	390
<i>Squid Ink Linguine, White Wine Sauce, Soft Shell Crab, Clams</i>	
<b>MACCHERONCINI</b> [V]	260
<i>Mushroom and Truffle Ragout, Ricotta Salata</i>	

## From The Grill

### CURATED BEEF SELECTION

M5 Wagyu selected by Rangers Valley from Queensland, Australia

TOMAHAWK 1.2kg	1880
STRIPLOIN 320gr	680
TENDERLOIN 250gr	620
RIBEYE 350gr	780

### BEEF AROUND THE WORLD

USDA PRIME BEEF STRIPLOIN 320gr	560
USDA PRIME BEEF RIB EYE 350gr	620
KOREAN HANWOO BEEF SIRLOIN 250gr	700
JAPANESE KAGOSHIMA STRIPLOIN 180gr	740
ITALIAN CARIMA FIORENTINA DRY AGED 21 DAYS 1.2kg	1680
SPANISH CHARRA BONE-IN RIB EYE DRY AGED 21 Days 1kg	1580

### FROM THE SEA

ATLANTIC SUSTAINABLE SALMON FILLET 280gr [SS]	390
DOVER SOLE MEUNIERE 500gr ★	520
ANDAMAN SEABASS 280gr [SS]	390
WHOLE BOSTON LOBSTER 500gr [C][SS]	680

### FROM THE LAND

AUSTRALIAN LAMB CHOP	480
CORN-FED SPRING CHICKEN	390
CANADIAN PORK TOMAHAWK	480

## ADD-ON SURF & TURF

SEARED FOIE GRAS [G]	200
GRILLED BOSTON LOBSTER (HALF) [C][SS]	280
GRILLED GIANT PRAWN [C][SS]	180
MURRAY CAVIAR 10gr	220

### SIDE DISH 80

Truffle Mac & Cheese [V] / Parmesan & Garlic Fries [V][G] /  
Sautéed French Beans & Almond [V][N][G] / Sautéed Spinach [V][G][D] /  
Wilted Wild Mushroom / Padron Peppers [V][G][D] / Potato Purée with Butter &  
Nutmeg [V][N] / Grilled Green Asparagus [V][G]

### SAUCE

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

All dishes will be accompanied by a choice of sauce

## DESSERT

<b>CHOCOLATE BROWNIE</b> [N]	160
<i>70% Dark Chocolate Ganache, Vanilla Gelato</i>	
<b>APPLE TART</b>	150
<i>Cinnamon Ice Cream, Caramel Sauce</i>	
<b>MILLEFUILLE</b> [N]	150
<i>Strawberries Compote, Chantilly, Almond, Caramelised Puff Pastry, Raspberry Sorbet</i>	
<b>ESPRESSO TIRAMISU</b> [N]	160
<i>Marsala &amp; Mascarpone Cream, Crunchy Hazelnuts</i>	
<b>NEW YORK CHEESE CAKE</b>	150
<i>Berries Compote, Raspberry Sorbet</i>	
<b>GELATO OR SORBET</b>	Per Scoop 38
<i>Ask our service team for daily flavour options</i>	

★ 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 a 10% service charge.