

# THE TAI PAN

GRILL & TERRACE

## COLD APPETISERS

<b>SEASONAL OYSTER (HALF DOZEN/ DOZEN) [G] [D]</b>	<b>360/680</b>
Mignonette, Fresh Lemon, Tabasco	
★ <b>SLICED HAMACHI [G] [D]</b>	<b>240</b>
Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar	
★ <b>WAGYU STEAK TARTARE</b>	<b>290</b>
Bone Marrow, Kale, Quail Egg , Garlic Sourdough	
<b>HEIRLOOM TOMATO SALAD [V]</b>	<b>220</b>
Burrata, Artichoke, Mint	
<b>BABY GEM SALAD [V] [N]</b>	<b>180</b>
Mixed Beans, Slow-cooked Egg, Avocado, Pumpkin & Sunflower Seeds, Lemon Emulsion	

## HOT APPETISERS

★ <b>SEARED HOKKAIDO SCALLOPS [C] [G]</b>	<b>260</b>
Chorizo, Yellow Tomato Gazpacho & Sweet Peas	
<b>DUCK SALAD [N]</b>	<b>240</b>
Crispy Leg Confit, Asian Cress, Shallot, Pomelo, Pomegranate & Pine Nuts	
<b>SPANISH OCTOPUS [G][N]</b>	<b>280</b>
New Baby Potatoes, Red Endive, Smoked Piquillo & Pepper	

## SOUPS

<b>DAILY SEASONAL VEGETABLE SOUP [V]</b>	<b>190</b>
★ <b>LOBSTER BISQUE [C]</b>	<b>220</b>
Lobster Meat, Tarragon, XO Brandy	

## TO BE SHARED

★ <b>TOMAHAWK 1.2 KG [G]</b>	<b>1580</b>
Grilled Ranger Valley Angus Tomahawk with Seasonal Vegetables & Potatoes, Truffle Gravy	
<b>ROASTED LAMB RACK [G]</b>	<b>820</b>
Mushroom & Rosemary Potatoes, Merlot Sauce	
<b>MIX GRILLED SEAFOOD PLATTER [G] [C] [SS]</b>	<b>1280</b>
Whole Lobster, Seabass, Scallops, Cuttlefish, Mussels, King Prawns, Seasonal Vegetables	

## FROM THE SEA

★ <b>DOVER SOLE MEUNIERE [G]</b>	<b>520</b>
Potato Purée , Baby Spinach, Brown Butter & Capers	
<b>TOOTHFISH [G] [N]</b>	<b>460</b>
Seafood Bouillabaisse	
★ <b>FLAMED KING PRAWNS [G] [C]</b>	<b>480</b>
Grilled Baby Gem, Romesco, Olive & Tomato Salsa	
★ <b>THE TAI PAN MUSSELS</b>	<b>390</b>
Signature White Wine Stewed Mussels Pot with Fries	

## FROM THE LAND

<b>BLACK ANGUS TENDERLOIN or WAGYU STRIPLOIN [G]</b>	<b>460/520</b>
Baked Garlic & Smashed New Potatoes, Rosemary Sauce	
<b>DEVILLED BABY CHICKEN</b>	<b>380</b>
Padron Peppers, Batata Harra Potatoes & Garlic	
<b>GRILLED LAMB CHOP [G]</b>	<b>420</b>
Braised Global Artichoke, Smoked Eggplant Purée , Fava Beans	
<b>GNOCCHI GRATIN [V]</b>	<b>260</b>
Mushroom and Truffle Ragout, Ricotta Salata	

## SIDES

● <b>PADRON PEPPER [V] [N]</b>	<b>78</b>	● <b>GRILLED BABY GEM [V]</b>	<b>78</b>
Romesco & Almond		Parmesan Flake, Salmoriglio	
<b>POTATO PURÉE [V]</b>	<b>78</b>	<b>GRILLED ASPARAGUS [G]</b>	<b>78</b>
Butter & Nutmeg		Butter & Ricotta Salata	
<b>FRIES</b>	<b>78</b>		
Garlic & Parmesan			
★ <b>CABBAGE</b>	<b>78</b>		
Sautéed in Ginger, Garlic & Pancetta			

## DAILY DINNER SPECIAL

*Monday*

### OYSTER & BUBBLES

Fresh Market Oysters (1 dozen), Murray Caviar 10g with a bottle of Champagne - Veuve Clicquot Yellow Label, France

**888**

*Tuesday*

### TOMAHAWK & WINE

1.2 kg Angus Tomahawk & Roasted Vegetables with a bottle of House Red Wine (30-40 minutes preparation time)

**1088**

*Wednesday*

### 🍷 MUSSELS THERAPY

Unlimited Stewed Mussels & Fries  
Tomato & Chili | Shallot & White Wine | Creamy Tom Yum

**388 per person**

*Thursday*

### 🍷 STEAK & FRIES

Unlimited Australian Angus Steak with Unlimited Fries & Signature Sauces

**488 per person**

*Friday*

### 🍷 MEAT ME AT THE TAI PAN

Unlimited Australian Angus Steak, Lamb Rack, Pork Chop, Spring Chicken, Sausage with Salad & Fries

**688 per person**

*Saturday & Sunday*

### SURF & TURF

Grilled Australian Striploin & Half Boston Lobster

**498**



To be enjoyed by the entire table

No additional discounts are applicable on the above items.

## DESSERT

<b>CHOCOLATE BROWNIE [N] [V]</b>	<b>160</b>	<b>COCONUT MANGO MOUSSE CAKE [N]</b>	<b>150</b>	<b>ICE CREAM &amp; SORBET</b>	per scoop <b>38</b>
70% Dark Chocolate Ganache, Vanilla Ice Cream		Vanilla Crumble, Passion Fruit Sorbet		Ask our service team for daily flavour selection	
★ <b>NEW YORK CHEESE CAKE [V]</b>	<b>150</b>	<b>CARAMEL DELIGHT [N]</b>	<b>150</b>		
Berries Compote, Raspberry Sorbet		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 a 10% service charge.