

## WEEKEND ROAST BRUNCH

\$698 per person

\$398 per child (aged 5 to 11)

### – APPETISER BAR –

#### SEAFOOD ON ICE [SS]

Oyster, Snow Crab Leg, Shrimp, Lobster,  
Smoked Salmon, Scallop, Squid

#### CHARCUTERIE

Selection of Premium Cold Cuts  
& European Cheese with Condiments

#### ANTIPASTI

Paté en Croute, Caesar Salad, Cobb Salad, Assorted Tartare, Grilled Vegetables, Caprese Salad

### – SOUP –

(To be served on the table)

Daily Special Soup

### – SMALL DISHES –

★ THE TAI PAN MUSSEL & FRITES    PARMENTIER WILD MUSHROOM GNOCCHI

### – SIGNATURE BEEF ROAST –

★ Tai Pan Signature OP Ribs with Yorkshire Pudding

### MAIN COURSE

(For Sharing)

FLAMED PRAWN WITH PADRON PEPPER [C][SS]

SEABASS & SEAFOOD RICE [SS]

TAI PAN ROASTED CHICKEN & POTATO

GRILLED LAMB CHOP, TOMATO SALAD, FAVA BEAN & GOAT CHEESE

### DESSERT [V]

ASSORTED CAKE & PETIT PATISSERIE

ICE CREAM & SORBET

COFFEE OR TEA

### TWO-HOUR FREE-FLOW BEVERAGE

#### CHAMPAGNE

*\$448 per person*

VEUVE CLICQUOT YELLOW LABEL BRUT

#### PROSECCO

*\$248 per person*

SELECTED PROSECCO

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