



EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

THE TAI PAN MARKET MENU

STARTERS

THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD
White anchovy fillets, aged parmesan, pancetta chips, sourdough croutons
[Supplement \$48]

OR

FRENCH BEAN AND ORGANIC QUINOA (V)
Togarashi shallot, shiitake mushroom, edamame, miso dressing

OR

PAN SEARED DUCK FOIE GRAS
Rhubarb and strawberry compote, brioche, pistachio

OR

ALPINE SALMON TARTAR
Finger lime, toasted sesame, ogo seaweed

SECOND COURSE

PRAWNS A'LA PLANCHA
Zucchini, chermoula, preserved lemon, spicy nage

OR

GINGERED CARROT POTAGE
Lemon grass, Thai basil, kaffir oil

MAINS

GRILLED AUSTRALIAN "BLACK ONYX" BEEF STRIPLOIN
Broccolini, shimeji mushroom, black garlic whipped potatoes
[Supplement \$58]

OR

NEW ZEALAND TE MANA ALPINE LAMB
Sweet peas, spices, hibiscus

OR

PLANCHA SEARED FISH MAHI MAHI
Chinese lettuce, corn and ginger salsa, soy-lime vinaigrette

OR

FRESH HERBS BARLEY RISOTTO (V)
Feta cheese, roasted piquillo pepper, pickled squash, parsley leaves

DESSERTS

STRAWBERRY MILLE-FEUILLE
Thai basil, chantilly cream, vanilla bean ice cream

OR

VALRHONA 66% CHOCOLATE CAKE
Roasted beetroot, pistachio chips, raspberry sorbet

OR

BLUEBERRY CHEESE CAKE
Sour cream, lime and lemon sorbet

2-course menu at \$498 per person (Starter and main course)

3-course menu at \$588 per person (Starter, second course and main course)

4-course menu at HK\$688 per person (Starter, second course, main course, dessert)

Please let us know if you have any food allergies or special dietary requirements

Prices are in HKD and subject to 10% service charge

STARTERS

IMPORTED SEASONAL OYSTERS (6PCS) \$228

Served with natural traditional accompaniments

THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD \$278

White anchovy fillets, aged parmesan, pancetta chips, sourdough croutons

FRENCH BEAN AND ORGANIC QUINOA (V) \$190

Togarashi shallot, shiitake mushroom, edamame, miso dressing

TUNA AND KING FISH POKÉ \$260

Cucumber, radish, pomelo, ponzu dressing

Served table side

SMOKED PRIME BEEF CARPACCIO \$220

Tenderloin, fried oyster, pickled okra, borage leaves, oyster mayonnaise

PAN SEARED DUCK FOIE GRAS \$250

Rhubarb and strawberry compote, brioche, pistachio

HAIRY CRAB RISOTTO \$268

Carnaroli rice, orange, coriander froth, Timut pepper

SOUPS

GINGERED CARROT POTAGE \$190

Lemon grass, Thai basil, kaffir oil

OXTAIL BROTH \$220

Caramelized onion jam, cheese ravioli, sour dough croutons

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MAINS

STEAMED IMPORTED MUSSELS (1 KILOGRAM)	\$298
French leeks, garlic, white wine Served with grilled country bread, saffron-potato rouille Served tableside	
WHITE MISO GLAZED PATAGONIAN TOOTHFISH	\$398
Braised radishes, shimeji mushroom, miso espuma	
SLOW ROASTED AUSTRALIAN LAMB LOIN	\$368
Eggplant caponata, ras el hanout, crispy panisse	
GINGER AND HONEY GLAZED CANADIAN PORK RACK	\$340
Sweet potato mousseline, sautéed kale, grilled baby leek, spiced pork jus	
GRILLED AUSTRALIAN "BLACK ONYX" BEEF STRIPLOIN	\$410
Broccolini, shimeji mushroom, black garlic whipped potatoes	
PLANCHA SEARED FISH MAHI MAHI	\$388
Chinese lettuce, corn and ginger salsa, soy-lime vinaigrette	
SOY-GINGER GLAZED EGGPLANT (V)	\$240
Organic quinoa, swiss chard, chicken leg mushroom	

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CARVED TABLE SIDE

WHOLE ROASTED BARRAMUDI \$498

Mediterranean mussel, cherry tomato stew, olive oil and fennel crushed potatoes

Serves for two (please allow 45 mins)

MAYURA WAGYU RIBEYE M6 \$1480

Serves for two (please allow 45 mins)

Specially priced for a limited period only, the Wagyu Ribeye M6 promises a heavenly indulgence from the celebrated "Mayura Farms" a small artisanal ranch in Australia where cattle are fed with chocolates and sweets for a unique and luxurious flavour.

Carving items served with your choice of sauce and two side dishes

SIDES

TRUFFLE WHIPPED POTATOES

SPAGHETTI SQUASH WITH GINGER, ROASTED SCALLIONS, SHITAKE MUSHROOM

SAUTÉED KALE WITH GARLIC AND BACON

SAUTÉED BOK CHOY WITH GINGER, GARLIC, CHILIES, SESAME OIL

ROASTED BABY POTATOES WITH HERBS

FRENCH FRIES WITH SPICED SALT

GREEN SALAD WITH SUMAC, RED ONION, ALLSPICE

SAUCES

GREEN PEPPERCORN

TARRAGAON BÉARNAISE

RED WINE JUS

GARLIC BUTTER

Additional sides (\$60) and sauces (\$30) available upon request

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DESSERTS

\$108

RED VELVET CAKE

Red fruit gelée, strawberry sorbet

STRAWBERRY MILLE-FEUILLE

Thai basil, chantilly cream, vanilla bean ice cream

VALRHONA 66% CHOCOLATE CAKE

Roasted beetroot, pistachio chips, raspberry sorbet

BLUEBERRY CHEESE CAKE

Sour cream, lime and lemon sorbet

FRESHLY BAKED APPLE CRUMBLE

Vanilla sauce, maple and walnut ice-cream

SELECTION OF ICE CREAMS & SORBETS

Seasonal fruit and berries, freshly baked chocolate chips cookie

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