



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 TASMANIAN TRUFFLE DINNER MENU



Tasmania's fabulous Black Perigord Truffles are cultivated amongst the roots of three thousand oak trees in the beautiful Tamar Valley in the heart of Tasmania's north, the truffles they produce are renowned for their amazing aroma and flavor.

TASMANIAN CAPE GRIM BEEF CARPACCIO

Foie Gras, Pickled Walnuts, Watercress, Truffle
Nebbiolo, The Hairy Arm, Heathcote, Australia 2015

ORGANIC TAIYOURAN EGG

Hairy Crab, Pumpkin, Ginger, Truffle, Rye Crisp
Reisling, Springvale, Grosset, Clare Valley, Australia 2018

ISAKE MARINATED TOOTHFISH

Truffled Miso, Honshimeji, Celtuce
Roussanne Marsanne, Powell & Son, Barossa Valley, Australia 2017

CHOCOLATE – PRALINE LINGOT

Soor Cherry, Truffled Sunchoke Sorbet

\$888HKD PER PERSON + 10% SERVICE CHARGE
AUSTRALIAN WINE PAIRING \$380HKD PER PERSON

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

THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD \$278

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

SUMMER CITRUS SALAD (V) \$190

Mint, arugula, feta cheese, timut pepper, greek yoghurt dressing

TUNA AND KING FISH POKE \$260

Cucumber, radish, pomelo, ogo seaweed, ponzu dressing

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

HEIRLOOM TOMATO - SAFFRON SOUP \$190

Sweet fennel, orzo pasta, New Zealand mussels

GINGER INFUSED CHICKEN BOUILLON \$210

Chicken sumplings, green onion, taro

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MAINS

WHITE MISO GLAZED PATAGONIAN TOOTHFISH	\$ 398
Braised radish, shimeji mushroom, miso espuma	
AUSTRALIAN GRASS FED LAMB	\$ 368
White bean, bell pepper marmalade, tomato & olive soffrito	
SLOW ROASTED CANADIAN PORK CHOP	\$ 340
Chinese lettuce, pickled onion, gingered carrot, shiitake mushroom tare sauce	
SPICED AUSTRALIAN WAGYU BEEF STRIPLOIN	\$ 410
Summer herb whipped potato, grilled asparagus, piquillo pepper	
GRILLED STONE BASS	\$ 320
Petite herb salad, lemony fregola, basil, vinaigrette	
GREEN ASPARAGUS BARLEY RISOTTO (V)	\$ 240
Sweet peas, leek, mushroom, chervil, parmesan	

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CARVED TABLE SIDE

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.

Served with Chef's inspirations daily from the Market, Chimichurri sauce, Natural Jus

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

SIDES

BUTTER WHIPPED POTATOES

FRENCH FRIES

GREEN SALAD WITH SUMAC, RED ONION, ALLSPICE

SAUCES

GREEN PEPPERCORN

TARRAGON BÉARNAISE

RED WINE JUS

GARLIC BUTTER

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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

Red fruit compote, 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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