



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

APPETISERS

OBSIBLUE PRAWN

Daikon, Green Mango, Pomelo, Red Chilli, Sakura Ebi
[Supplement \$28]

Or

TOMATO & FENNEL SOUP

Sweet Garlic Puree, Crispy Fried Leek

MAIN

ROASTED CHILEAN SEABASS

Okra, Thai Eggplant, Baby Corn, Spicy Basil, Coconut Foam

Or

AUSTRALIAN GRASS FED BEEF TENDERLOIN

Creamy Polenta, Broccolini, Cauliflower, Lime Zest
[Supplement \$38]

Or

VEGETABLE & GOAT CHEESE TART (V)

Sweet Corn Espuma, Curly Kale

DESSERT

POACHED PEAR AND HAZELNUT FINANCIER

Vanilla Cream, Hazelnut-Praline Sauce

Or

VALRHONA CHOCOLATE BROWNIE

Caramel Cream, 62% Chocolate Ganache, Cocoa Nibs Crunch

3-course menu at HK\$698 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

JUMBO LUMP CRAB MEAT SALAD \$270

Mango Emulsion, Tomato Salsa, Basil, Celery

OBSIBLUE PRAWN \$230

Daikon, Green Mango, Pomelo, Red Chilli, Sakura Ebi

HAND CUT OCTOPUS & SCALLOP \$230

Scallop Tartar, Plum Wine Jelly, Golden Leaf, Soy, Sake, Yuzu Cream

HAMACHI ROLL \$250

Seaweed, Sake, Black Garlic Puree, Smoked Caviar, Wasabi Mayo, Pearl Onion

SPAGHETTI SQUASH (V) \$210

Feuilles De Brick, Eggplant, Goat Yogurt, Curry Leaf

SOUP

TOMATO & FENNEL SOUP \$200

Sweet Garlic Puree, Crispy Fried Leek

CHICKEN CONSOMMÉ \$220

Root Vegetable Mirepoix, Potato Gnocchi

CAULIFLOWER SOUP (V) \$200

Curry, Crouton, Cauliflower Steak

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MAINS

ROASTED CHILEAN SEABASS	\$360
Okra, Thai Eggplant, Baby Corn, Spicy Basil, Coconut Foam	
PAN-FRIED BARRAMUNDI	\$310
Baby Squid, Olive, Clam, Broccoli Puree, Grilled Onion, Curry Coconut Sauce	
BROILED SALMON "JUST COOKED"	\$310
Saffron, Carrot, Fennel, Tomato, Black Olive, Yellow Wine Sauce	
ROASTED SLOW COOKED PORK LOIN	\$360
Cauliflower Puree, Mushroom, Quinoa, Baby Carrot, Pork Jus	
HONEY AND ORANGE SEARED PIGEON	\$390
Eggplant, Chorizo Sausage, Pineapple & Chili Salsa, Pigeon Jus	
SLOW ROASTED VEAL	\$370
Bacon, Crouton, Spinach, Foie Gras Veal Jus	
AUSTRALIAN GRASS FED BEEF TENDERLOIN	\$390
Creamy Polenta, Broccolini, Cauliflower, Lime Powder	
VEGETABLE & GOAT CHEESE TART (V)	\$390
Sweet Corn Espuma, Curly Kale	

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CARVED TABLE SIDE

MAYURA WAGYU RIBEYE M6

\$1550

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

BLUEBERRY CHEESE CAKE

Sour Cream, Lime And Lemon Sorbet

STRAWBERRY MILLE-FEUILLE

Thai Basil, Chantilly Cream, Vanilla Bean Ice Cream

VALRHONA CHOCOLATE BROWNIE

Caramel Cream, 62% Chocolate Ganache, Cocoa Nibs Crunch

FRESHLY BAKED APPLE CRUMBLE

Maple Walnut Ice Cream

POACHED PEAR AND HAZELNUT FINANCIER

Vanilla Bean Ice Cream, Hazelnut-Praline Sauce

SELECTION OF ICE CREAMS & SORBETS

Served With Seasonal Berries

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