



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 BEVERAGE LIST

WINE

GLASS

BUBBLES

CUVÉE 4.5 BRUT, MUMM RSRV, CHAMPAGNE, FRANCE	210
VALDOBBIADENE PROSECCO BRUT, FAGHER, LE COLTURE, VENETO, ITALY	130

WHITE

2020	SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND	140
2017	CHARDONNAY, LES MURELLES, ROUX, BOURGOGNE, FRANCE	150

RED

2017	CABERNET SAUVIGNON, SONGBIRD, CORIOLE, MCLAREN VALE, AUSTRALIA	140
2018	PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND	160

WATER

ANTIPODES STILL, SPARKLING 500ML	70
ANTIPODES STILL, SPARKLING 1000ML	95

SOFT DRINK

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75

THE TAI PAN 3-COURSE DINNER MARKET MENU

APPETISER

HOKKAIDO SCALLOP A LA PLANCHA

Cauliflower Puree, Edamame, Peanut, Dry Crab Meat, Uni Foam
(Supplement \$88)

OR

CITRUS CURED HAMACHI

Sunflower Seeds, Green Apple, Seaweed Crumble

OR

DAIKON SOUP

Silken Tofu, Spring Onion

MAIN

U.S RIBEYE CARVING

Expertly Roasted, Gravy
(Supplement \$128)

OR

SUSTAINABLE BARRAMUNDI

Baby Spinach, Ratatouille, Couscous, Curry Coconut Foam

OR

CREAMED WILD MUSHROOM PASTA (V)

Black Truffle, Parmesan Cheese Tuile

DESSERT

SEASONAL BERRIES CLAFOUTIS

Sicilian Pistachio Cream, Black cherry Coulis

OR

DARK CHOCOLATE AND HAZELNUT TART

Yuzu Gel, Hazelnut Cream

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

M7 WAGYU CHUNK FLAP BEEF TARTAR	\$330
Spinach Pancake, Beetroot, Shallot, Caper, Dijon Mustard	
HOKKAIDO SCALLOP A LA PLANCHA	\$310
Cauliflower Puree, Edamame, Peanut, Dry Crab Meat, Uni Foam	
CITRUS CURED HAMACHI	\$260
Sunflower Seed, Green Apple, Seaweed Crumble	
JUMBO LUMP CRAB MEAT SALAD	\$290
Mango Emulsion, Tomato Salsa, Basil, Celery, Crispy Feuilles de Brick	
HAND CUT OCTOPUS & SCALLOP	\$290
Scallop Tartar, Plum Wine Jelly, Gold Leaf, Soy, Yuzu Cream	
YELLOW FIN TUNA ROLL	\$290
Seaweed, Sake, Black Garlic Puree, Smoked Caviar, Wasabi Mayo, Pearl Onion	
BALLOTINE DE FOIE GRAS	\$330
Blueberry Gelee, Pear, Cream Cheese, Mint, Brioche	

SOUP

CHICKEN CONSOMMÉ	\$260
Root Vegetable Mirepoix, Potato Gnocchi	
SPICY CREAM OF CAPSICUM SOUP (V)	\$240
French Beans, Red Kidney Beans, Corns, Onion	
DAIKON SOUP	\$240
Siken Tofu, Spring Onion	

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MAINS

CREAMY WILD MUSHROOM PASTA (V) Black Truffle, Parmesan Cheese Tuille	\$280
ROASTED CHILEAN SEABASS Micro Green, Black Garlic, Black Bean, Green Oil, Lobster Port Wine Sauce	\$390
VANILLA BUTTER LOBSTER Fennel, Green Peas Puree, Pumpkin, Herbs Salad, Lobster Port Wine Sauce	\$450
ROASTED KUROBUTA PORK LOIN Crushed Potatoes, Arugula, Curry Mayo, Natural Jus	\$390
BAKED FRENCH QUAIL Foie Gras, Spinach, Brioche, Orange, Seasonal Vegetable, Quail Jus	\$420
U.S GRAIN FEED BEEF TENDERLOIN Celery Root Puree, Grilled Spring Onion, Mai Take Mushroom, Green Pepper Sauce	\$490
U.S. GRAIN-FED SPRING CHICKEN Wild Rice, Potato, Spring Onion, Black Truffle Sauce Serves Two (Please Allow 30 Mins)	\$580
DAILY CARVING Expertly Roasted and Carved Tableside	\$450

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CARVED TABLE SIDE

MAYURA WAGYU RIBEYE M6

\$1880

Serves 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

MIXED GREEN SALAD

SAUCES

GREEN PEPPERCORN

TARRAGON BÉARNAISE

RED WINE JUS

GARLIC BUTTER

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DESSERTS

\$128

BLUEBERRY CHEESE CAKE

Sour Cream, Lime And Lemon Sorbet

STRAWBERRY MILLE-FEUILLE

Thai Basil, Chantilly Cream, Vanilla Bean Ice Cream

FRESHLY BAKED APPLE CRUMBLE

Maple Walnut Ice Cream

SEASONAL BERRIES CLAFOUTIS

Sicilian Pistachio Cream, Black Cherry Coulis

DARK CHOCOLATE TART

62% Dark Chocolate, Vanilla Cream, Salted Caramel Sauce

SELECTION OF ICE CREAMS & SORBETS

Served With Seasonal Berries

Corkage Fee: \$500 per bottle of wine and \$1,000 per bottle of spirit

Cake cutting \$60 per person for own cake.

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CHILDREN'S DINING

SOUP

CREAMLESS ROASTED TOMATO SOUP	\$90
Parmesan Cheese and Croutons	

MAINS

CRISPY FISH FINGERS	\$98
Tartar Sauce and Lemon	

CHINESE STYLE STEAMED TOOTHFISH FILLET	\$140
Baby Bok Choy and Soy Sauce	

GOLDEN CHICKEN FINGERS WITH YUZU HONEY	\$98
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KIDS BEEF BURGER OR CHEESE BURGER	\$98
Lettuce, Tomatoes and Pickles	

GRILLED HAM AND CHEESE SANDWICH	\$98
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[M] THE MURRAY MACARONI AND CHEESE	\$95
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[V] ASSORTED VEGETABLES AND EGG FRIED RICE	\$95
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All Mains Served With A Choice Of:
French Fries, Sweet Potato Fries, Mashed Potato or Garden Salad

DESSERTS

TROPICAL FRUITS WITH COCONUT ICE CREAM	\$95
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[N] CHOCOLATE BROWNIE SUNDAE	\$95
Vanilla Ice Cream, Berries, Whipped Cream, Sprinkles and Warm Chocolate Sauce	

[N] TRIPLE CHOCOLATE CHIP COOKIES WITH VANILLA ICE CREAM	\$95
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DOGGIE FOOD

HUGO & CELINE LOLLIPUP	88
CHICKEN BREAST WITH QUINOA	88
HUGO & CELINE CRUNCHY COOKIES	98
HUGO & CELINE ICE CREAM	98

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