



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

STARTERS

BABY GEM LETTUCE AND CITRUS SALAD	\$190
Feta cheese, Himalayan black pepper, Greek yoghurt dressing	
THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD	\$270
White anchovy fillets, aged parmesan, pancetta chips, sourdough croutons	
TUNA AND KING FISH CEVICHE	\$240
Cucumber, radish, pineapple, ponzu dressing	
BEEF CARPACCIO	\$220
US prime beef tenderloin, pickled vegetables, zucchini, tabasco mayo	
PAN SEARED DUCK FOIE GRAS	\$230
Rhubarb and strawberry compote, brioche, pistachio	
HAND PICKED CRAB CAKE	\$220
Garden salad, jalapeno pepper, lime mayonnaise	

SOUPS

SWEET CORN AND LOBSTER SOUP	\$220
Zucchini, piquillo pepper, espelette	
SAFFRON TOMATO CONSOMMÉ	\$190
Chick peas, cucumber, harissa, oven dried tomato	

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

3-course menu at \$598 per person (Starter, soup and main course)

2-course menu at \$518 per person (with whole roasted Chicken for 2 persons)
3-course menu at \$688 per person

2-course menu at \$868 per person (with Mayura Wagyu Ribeye M6 for 2 persons)
3-course menu at \$988 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

MAINS

WHITE MISO GLAZED PATAGONIAN TOOTHFISH	\$390
Asian greens, braised daikon, shimeji mushroom, miso espuma	
GINGER AND HONEY GLAZED CANADIAN PORK RACK	\$320
Sweet potato mousseline, sautéed kale, grilled baby leek, spiced pork jus	
GRILLED WAGYU BEEF FLANK STEAK	\$310
Wild mushroom fregola, broccoli , pine nut	
PAN SEARED WILD SUZUKI SEABASS	\$390
Sea Beans, green asparagus, piquillo piperade	
SLOW ROASTED AUSTRALIAN LAMB LOIN	\$320
Eggplant caponata, ras el hanout, crispy panise	
RICOTTA AND SPINACH STUFFED RIGATONI PASTA	\$240
Roasted portobello, tomato coulis, parmesan shaving	

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CARVED TABLE SIDE

THE TAI PAN SPICED ROASTED WHOLE CHICKEN

\$680

Serves for two (please allow 45 mins)

The Taipan's Signature roasted chicken is marinated with freshly cut herbs and toasted spices then gently roasted until fragrant and golden brown

MAYURA WAGYU RIBEYE M6

\$1380

Serves for two (please allow 45 mins)

Mayura Station is home to one of the world's most elite sustainable and vertically integrated Full-blood Wagyu operations delivering the ultimate quality

This highly sought after "Artisan" beef is raised by de Bruin family in small controlled herds on the beautiful limestone pastures of South Australia

The Wagyu cattle are raised on clover grasses and grains solely produced on the Mayura Station Ranch and Cadbury Chocolate which is mixed into the feed giving the meal it's luxurious richness and depth of flavor

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

SIDES

TRUFFLE WHIPPED POTATOES

MAPLE ROASTED CARROTS WITH YOGHURT AND DUKKAH SPICES

SAUTÉED KALE WITH GARLIC AND BACON

SAUTÉED GREEN ASPARAGUS WITH CHORIZO

ROASTED BABY POTATOES WITH HERBS

FRENCH FRIES WITH SPICED SALT

MIXED GREEN SALAD

SAUCES

BRANDY GREEN PEPPERCORN

TARRAGON BÉARNAISE

RED WINE JUS

GARLIC BUTTER

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

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DESSERTS

HAZELNUT MILLE-FEUILLE \$130

Mandarin orange and vanilla gelée, raspberry sorbet

MANGO & FLOURLESS CHOCOLATE CAKE \$140

Marinated exotic fruits, coconut gelato

CITRUS TARTELETTE \$130

Mint and lime agar gelée, strawberry sorbet

FRUIT MINISTRONE \$120

Lychee & sake broth, yuzu sorbet

SELECTION OF ICE CREAMS & SORBETS \$120

Seasonal berries, brandy snaps

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