



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

STARTERS

IMPORTED SEASONAL OYSTERS (6PCS) \$178

Served with natural traditional accompaniments

THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD \$270

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

ENDIVE AND TART APPLE SALAD \$190

Belgium crumbled blue cheese, smoked bacon, tarragon-walnut vinaigrette

TUNA AND KING FISH POKÉ \$240

Cucumber, radish, pomelo, ponzu dressing

SMOKED PRIME BEEF CARPACCIO \$220

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

PAN SEARED DUCK FOIE GRAS \$230

Granny smith apple compote, brioche, hazelnut crumble

HAIRY CRAB RISOTTO \$220

Carnaroli rice, orange, coriander froth, Timut pepper

SOUPS

PUMPKIN SOUP \$220

Hairy crab, truffle, cinnamon, croutons

OXTAIL BROTH \$190

Caramelized onion jam, cheese ravioli, sour dough croutons

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

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

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

DAILY CARVING \$400

The Chef's daily inspirations from market, expertly roasted and caved table side

WHITE MISO GLAZED PATAGONIAN TOOTHFISH \$390

Braised radishes, shimeji mushroom, miso espuma

GINGER AND HONEY GLAZED CANADIAN PORK RACK \$320

Sweet potato mousseline, sautéed kale, grilled baby leek, spiced pork jus

GRILLED M4 WAGYU BEEF STRIPLOIN \$410

Smoked whipped potato, sautéed spring vegetable, red wine jus

PAN SEARED MEDITERRANEAN SEABASS \$390

Clams, salicornia, sautéed swiss chard, curry emulsion

SLOW ROASTED AUSTRALIAN LAMB LOIN \$320

Eggplant caponata, ras el hanout, crispy panisse

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)
(Supplement \$498)

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)
(Supplement \$888)

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

MAPLE ROASTED CARROTS WITH YOGHURT AND DUKKAH SPICES

SAUTÉED KALE WITH GARLIC AND BACON

SAUTÉED GREEN ASPARAGUS

ROASTED BABY POTATOES WITH HERBS

FRENCH FRIES WITH SPICED SALT

MIXED GREEN SALAD

SAUCES

GREEN PEPPERCORN

TARRAGON BÉARNAISE

RED WINE JUS

GARLIC BUTTER

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

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DESSERTS

\$98

RED VELVET CAKE

Red fruit gelée, strawberry sorbet

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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