



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	CHABLIS, LA CHABLISIENNE, BOURGOGNE, FRANCE	160

RED

2015	CABERNET-MERLOT, THE PARING RED, NAPA VALLEY, U.S.A.	150
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 DINNER MARKET MENU

APPETISERS

CITRUS CURED HAMACHI

Sunflower Seeds, Green Apple, Seaweed Crumble
2017 Chablis, La Chablisienne, Bourgogne, France

Or

AVOCADO WITH MOZZARELLA CHEESE (V)

Mixed Salad, Fresh Mango, Orange, Pine Nuts, Citrus Dressing
2018 Pinot Grigio, Torre Rosazza, Friuli Venezia-Giulia, Italy

Or

CARROT AND ORANGE SOUP (V)

Crispy Rice And Carrot Puree
2018 Riesling Kabinett, Kunstler, Rheingau, Germany

MAIN

SUSTAINABLE SNAPPER

Zucchini Crushed, Baby Spinach, Couscous, Curry Coconut Foam
2018 Pomino Bianco Riserva, Frescobaldi, Tuscany

Or

ROASTED KUROBUTA PORK LOIN

Grilled Pineapple, Mixed Herbs, Mashed Potatoes, Onion, Natural Jus
2018 GSM Blend, Miss Harry, Hewitson, Barossa Valley, Australia

Or

WILD MUSHROOM PASTA (V)

Black Truffle, Parmesan Cheese Tuile
2017 Rosso di Montalcino, Ginestreto, Fuligni, Tuscany, Italy

Or

U.S. BEEF RIBEYE CARVING

Expertly Roasted with Natural Jus
[Supplement \$148]
2015 Cabernet-Merlot, The Paring Red, Napa Valley, U.S.A.

DESSERT

SEASONAL BERRIES CLAFOUTIS

Sicilian Pistachio Cream, Black Cherry Coulis
2017 Diamante, Passito, Tasca D'Almerita, Sicily, Italy

Or

DARK CHOCOLATE AND HAZELNUT TART

60% Dark Chocolate, Yuzu Gel and Hazelnut
2015 Late Bottle Vintage Port, Graham's, Duoro, Portugal

3-Course menu at HK\$698 per person
2-Glass Wine Pairing at HK\$260 per person
3-Glass Wine Pairing at HK\$390 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	\$310
Spinach Pancake, Beetroot, Shallot, Caper, Dijon Mustard	
HOKKAIDO SCALLOP A LA PLANCHA	\$290
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	
MUSHROOM CONSOMMÉ (V)	\$240
Chanterelle, Ceps, Daikoku	
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 AND HAZELNUT TART

60% Dark Chocolate, Yuzu Gel and Hazelnut

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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