

THE TAI PAN

WEEKDAY SET LUNCH

2-Course Set Menu at \$428 per person

Select any two from Starter / Middle / Main / Dessert

3-Course Set Menu at \$498 per person

Select any three from Starter / Middle / Main / Dessert

4-Course Set Menu at \$558 per person

Select from Starter / Middle / Main / Dessert

ENTRÉES

- please select one-

CARPACCIO DE POISSON

Hamachi, Red Onion, Capers,
Lemon, Chives



SALADE DE HOMARD

Maine Lobster, Gem Lettuce,
Avocado, Red Radish,
Baby Spinach, Lobster Dressing
[Supplement \$108]



TARTARE DE BOEUF

Hand-cut Beef, Capers,
Shallot, Cornichons, Dijon
Mustard, Confit Egg Yolk,
Chives



SALADE DE CHEVRE

Goat Cheese, Green Lettuce,
Cherry Tomato, Croutons,
Lemon Vinaigrette



ENTRÉES CHAUDES

- please select one-

SOUPE DU JOUR

Soup of the Day



BISQUE DE HOMARD

Maine Lobster, Tarragon, XO Brandy



ESCARGOTS À LA BOURGUIGNONNE

Baked Land Snails, Garlic & Parsley



PLATS PRINCIPAUX

- please select one-

LE BAR

Atlantic Seabass, Mashed Potatoes,
French Bean, Dill, Sauce Vierge



BOUILLABAISSE

Scallops, Prawns, Toothfish, Mussels,
Fennels, Potatoes, Saffron
[Supplement \$128]



POULET ROTI

Roasted Chicken, Rosemary Baked
Potatoes, Wild Mushroom, Red Onion,
Foie Gras Sauce



STEAK FRITES

Black Angus Striploin, French Fries,
Roasted Cherry Tomato, Sauce au Poivre
[Supplement \$128]



PÂTES AUX OIGNONS CARAMÉLISÉS

French Caramelised Onion Pasta,
Comté & Gruyère Cheese, Chervil



LES DESSERTS

- please select one-

TARTE DU JOUR

Almond Cream, Seasonal Fruits, Vanilla Custard, Chantilly



CRÈME BRULÉE

Burnt Vanilla Custard, Fresh Berries



Contains Seafood



Contains Nut



Contains Dairy



Contains Gluten



Vegetarian



Spicy



Signature Dish



Contains Pork



Healthy



Sustainable

Prices are in HKD and subject to 10% service charge.