

# THE TAI PAN

## WEEKEND ROAST BRUNCH

\$698 per person

\$398 per child (aged 5 to 11)

### - APPETISER -

#### ★ SPANISH OCTOPUS [S][N][SS]

Potato, Red Endive, Piquillo & Romesco

#### ★ TAI PAN SALAD [G][S][D][SS]

Grilled Tiger Prawn, "Caesar" Dressing, Endive, Apple, Dill, Avocado, Parmesan Cheese

#### ★ STEAK TARTARE [G][D]

Japanese Egg Yolk, Capers, Garlic Sourdough

### - SMALL DISHES -

#### ★ THE TAI PAN MUSSELS & FRITES [S][D][SS]

White Wine Stewed Mussels Pot with Fries

#### SOUP

Daily Chef Special

## MAIN COURSE

#### ★ ATLANTIC SEABASS [S][D][SS]

Baby Spinach, Potato and Spring Onion Fricassee, Guanciale, Oyster Velouté

#### IBERICO PORK CHOP [D][N]

Mustard & Bacon Crushed Potatoes, Endive & Walnuts Salad, Manchego Cheese

#### ★ TAI PAN ROASTED CHICKEN [D]

Rosemary Roasted Potato, Wild Mushroom, Guanciale, Foie Gras Sauce

#### ★ TAI PAN SIGNATURE OP RIBS [D][G]

Yorkshire Pudding

## DESSERT

- please select one -

#### CHOCOLATE BROWNIE [V][G][D][N]

70% Dark Chocolate Ganache,  
Melted Chocolate, Caramel Ice Cream

#### PHILADELPHIA CHEESECAKE [V][G][D][N]

Sour Cherry Compote, Pistachio Ice Cream

#### STRAWBERRIES

#### MILLEFEUILLE [V][G][D]

Caramelised Filo Pastry, Custard,  
Korean Strawberry & Sorbet

## COFFEE OR TEA

## 120 MINS FREE-FLOW BEVERAGE

#### CHAMPAGNE

\$388 per person

BOLLINGER

#### PROSECCO

\$198 per person

SELECTED PROSECCO

As well as a selection of house red & white wine, beers and juices

★ Signature [V] Vegetarian [G] Contain Gluten [S] Seafood [D] Contain Dairy [N] Contain Nuts [SS] Sustainable  
Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.