

# THE TAI PAN

## FATHER'S DAY BRUNCH

\$788 per person  
\$398 per child (aged 6 to 12)

### - ENTRÉES -

#### **CARPACCIO DE BOEUF** [D]

Wagyu Rump, Red Endives, Horseradish Cream, Comté Cheese, Lemon Zest, Chives

#### **CHARCUTERIE** [G][D]

Saucisson, Jambon de Bayonne, Pâté en croûte, Olive, Cornichons

#### **SALADE NIÇOISE** [S][SS]

Bluefin Tuna, Green Lettuce, French Beans, Egg, Niçoise Olives, Potato, Anchovy, Champagne Vinegar

#### **CAVIAR OEUF MIMOSA** [D][S][SS]

Amur Caviar, Boiled Egg, Mayonnaise, Parsley

### - SOUPE -

#### **BISQUE DE HOMARD** [D][S][SS]

Lobster Meat, Fresh Cream, Dill

## PLATS PRINCIPAUX

#### **MOULES MARINIÈRES** [S][SS][D]

Mussels, Shallot, White Wine, Butter, Parsley

#### **LE BAR** [S][D][SS]

Seared Seabass, French Bean, Champagne Sauce

#### **COTE DE BOEUF** [D]

Roasted Prime Ribs, Port Jus

### - ACCOMPAGNEMENTS -

#### **FRITES À LA GRAISSE DE CANARD**

French Fries, Duck Fat, Pepper, Salt

#### **ASPERGES GRILLÉES** [D][G]

Grilled Asparagus, Butter, Crouton, Capers

## DESSERTS

**CANELÉ** | Bordeaux Rum Cake [V][G][D]

**MADELEINE** | Assorted Butter Madeleine [V][G][D]

**TARTE AUX FRUITS** | Seasonal Fresh Fruit Tartlet [V][G][D]

**MOUSSE AU CHOCOLAT** | 64% Dark Chocolate Mousse [D]

**TABLETTE DE CHOCOLAT** | 35% Milk Chocolate Couverture and Hazelnut [V][G][D][N]

**MACARONS** | Assorted Macarons [V][G][D][N]

**OPÉRA** | Coffee Chocolate Cake and Joconde Sponge [V][G][D][N]

**SALADE DE FRUITS** | Seasonal Fruit Salad [V]

### COFFEE OR TEA

## 120 MINS FREE-FLOW BEVERAGE

#### CHAMPAGNE

\$388 per person

CHAMPAGNE

*Includes a selection of house red & white wine, beers and juices*

#### PROSECCO

\$198 per person

PROSECCO

★ 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.