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 LUNCH SET MENU
午市套餐

2-course set menu at $468 per person (Appetiser / Soup + Main)
3-course set menu at $498 per person (Appetiser / Soup + Main + Dessert)

兩道菜菜單，每人 $468 (前菜或湯、主菜)
三道菜菜單，每人 $498 (前菜或湯、主菜、甜品)

NORDAQ FILTERED WATER IN HOT, STILL,
OR SPARKLING IS SERVED AT $28 PER PERSON

NORDAQ過濾熱水、蒸餾水或氣泡水每人收費$28

APPETISER & SOUP 頭盤和湯

TAIPAN CRAB CAKE
Romesco, Almond & Baby Leaf, Burnt Lime
[supplement $68]
大班蟹餅
西班牙紅椒醬、杏仁沙律、燒青檸

FOIE GRAS TERRINE
Figs, Hazelnuts, Onion Jam, Coffee, Pan Brioche
鵝肝醬
無花果、榛果、洋蔥醬、咖啡、法式牛油包

KING PRAWN CEASAR
Romaine Lettuce, Pancetta, Crouton, Parmesan, Anchovy, Capers
大蝦凱撒沙律
羅馬生菜、意大利煙肉、麵包粒、巴馬臣芝士、鯷魚、酸豆

LOBSTER BISQUE
Seafood Ragout, Smoked Pancetta, Kaffir Lime
龍蝦濃湯
海鮮燉、煙燻意大利煙肉、泰國檸檬

TUSCAN TOMATO SOUP (V)
Basil, Lemon Scented Ricotta, Semi-Dried Tomatoes, EVO
托斯卡納番茄湯 (V)
羅勒、檸檬香乳清乾酪、半乾番茄、橄欖油

MAIN 主菜

DEVILLED SPRING CHICKEN
Eggplant Parmigiana, Shishito, Chimichurri
芥末燒春雞
茄子巴馬臣芝士、唐辛子、阿根廷青醬

THE TAI PAN BEEF ROAST CARVING(M)
Truffle Mashed Potato, Seasonal Greens, Gravy
(Supplement $108)
大班精選烤牛肉 (M) (另加 $108)
松露薯蓉、時令蔬菜、燒汁

BRAISED BEEF CHEEK
Celeriac Mash, Heirloom Carrot, Shallot, Bordelaise Sauce
紅燒牛臉頰肉
芹菜蓉、原種甘筍、乾蔥、波爾多醬

SEARED SEABASS
Minted Courgette, Peas Purée, Seaweed & Clams Emulsion
香煎鱸魚柳
薄荷意大利青瓜、豌豆蓉、紫菜及蜆奶泡

[M]Signature [V] Vegetarian [S]Spicy
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[M]招牌 [V] 素食 [S] 香辣
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MAIN 主菜

ROASTED TOOTHFISH
Brassica, Crab Crushed Potatoes, Lobster Sauce
(Supplement $108)
烤鱈魚
小棠菜、蟹肉碎馬鈴薯、龍蝦汁
(另加 $108)

SPINACH RAVIOLI (V)
Sage, Brown Butter, Confit Tomatoes, Ricotta Fondue
菠菜意大利雲吞
鼠尾草、牛油、油封番茄、意大利乳清乾酪

DESSERT 甜品

TAI PAN TIRAMISU
Espresso & Mascarpone Mousse, Marsala, Ristretto Ice Cream
大班提拉米蘇
馬斯卡彭芝士慕斯、瑪莎拉甜酒、濃萃咖啡雪糕

PASSION FRUIT CHEESE CAKE
Baked Cream Cheese, Passion Fruit, Mango Sorbet
百香果芝士蛋糕
烤忌廉芝士、百香果、芒果雪葩

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A LA CARTE MENU
單點餐牌

STARTER 頭盤

SEASONAL OYSTER (HALF DOZEN/ DOZEN) $380/720
Mignonette, Fresh Lemon, Tabasco
時令生蠔 (半打/ 一打)
紅酒醋、鮮檸檬、辣椒仔

OCTOPUS GALLEGA $260
Grilled Octopus, Garlic Potatoes, Extra Virgin Olive Oil, Paprika
加利西亞八爪魚
烤章魚、蒜蓉薯仔、特級初搾橄欖油、辣椒粉

COCONUT CRAB SALAD $268
Amur Caviar, Jalapeño, Lime, Yuzu Pearl
椰子蟹沙律
阿穆爾魚子醬、墨西哥辣椒、青檸、柚子珍珠

ANGUS BEEF TARTARE $290
Anchovies, Stracciatella, Capers, Herb Oil, Lemon
安格斯牛肉鞑靼
鯷魚、莫札瑞拉芝士、水瓜柳、香草油、檸檬

PAN-SEARED SCALLOPS (M) $280
Leek Confit, Cauliflower Purée , Ikura, Herbs Oil, Dill Cream
香煎帶子 (M)
油封大葱、椰菜花蓉、三文魚籽、香草油、蒔蘿忌廉

BURRATA $260
Heirloom Tomatoes, Espelette Pepper, Parma Ham
布拉塔芝士
原種蕃茄、愛沛雷辣椒粉、帕爾馬火腿

BABY GEM SALAD (V) $180
Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing
羅馬生菜沙律 (V)
羽衣甘藍、意大利乳清乾酪、慢煮雞蛋、黑松露醬

TAI PAN CAESAR $240
Grilled Giant Shrimps, Baby Gem, Endive, Bacon, Parmesan, Capers, Anchovies
大班凱撒沙律
烤大蝦、羅馬生菜、苦白菜、煙肉、巴馬臣芝士、水瓜柳、白鳳尾魚

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SOUP 湯

LOBSTER BISQUE $210
Seafood Ragout, Tarragon, Truffle Foam
龍蝦濃湯
海鮮粒、龍蒿草、松露泡沫

MUSHROOM CAPPUCCINO (V) $180
Sour Cream, Mushroom Dumpling
蘑菇泡沫湯 (V)
酸忌廉、野蘑菇素餃

GOOD CARBS 精選澱粉類

CRAB LINGUINE $390
Squid Ink Linguine, White Wine Sauce, Soft Shell Crab, Clams & Salmon Roe
蟹扁意粉
墨汁意大利麵、白酒、軟殼蟹、蜆和三文魚籽

PAPPARDELLE $360
Tuscan Sausage, Spicy Turnip Greens, Cacio & Pepe Sauce
寬條意粉
托斯卡納腸、辣無菁、黑胡椒芝士汁

MACCHERONCINI (V) $260
Mushroom and Truffle Ragout, Ricotta Salata
長管意粉(V)
蘑菇和松露醬、意大利乳清乾酪

EGGPLANT MILLEFUILLE (V) $280
Scamorza, Tomato Emulsion, Garlic Crumbs, Pesto , Cheese Fondue
千層茄子 (V)
煙燻斯卡莫札芝士、番茄醬、大蒜屑、青醬、芝士汁

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FROM THE GRILL 烤物
SHARING FOR TWO 供二人分享

SIGNATURE BEEF
Originated from the Rangers Valley Farm, in Queensland, Australia
EXCLUSIVE in Hong Kong Only for The Murray
Black Onyx & Black Market selection
招牌牛肉
由澳大利亞昆士蘭山谷農場精選，澳洲精選為香港美利酒店獨家專供使用
黑安格斯和黑市精選

BIG CUT（Accompanied with choice of 2 sides & 2 sauce）
大份量牛扒 配兩款配菜及兩款醬汁

TOMAHAWK（1.2 KG）牛斧頭扒	$1680
PORTERHOUSE（1.2 KG）上等T骨扒	$1680

INDIVIDUAL STEAK（Accompanied with choice of 1 side & 1 sauce）
單人牛扒配一款配菜及一款醬汁

TENDERLOIN（250G）牛柳	$580
STRIPLOIN（320G）西冷牛扒	$680
RIBEYE（350G） 肉眼牛扒	$720

OTHER MEAT 其他肉類

AUSTRALIAN LAMB CHOP（3 BONES） 澳洲羊扒 (三條骨)	$480
ROASTED SPRING CHICKEN 燒春雞	$390

Please pick one sauce and one side dish:
Green Peppercorn / Chimichurri/ Smoked Paprika Béarnaise/ Rosemary / Dill Cream Sauce
請選擇一款醬汁和一款配菜：
青花椒醬汁/阿根廷青醬/煙熏紅辣椒賓尼士醬汁/迷迭香醬汁/ 香草忌廉醬汁

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SEAFOOD 海鮮

DOVER SOLE MEUNIERE (M) $520
Brown Butter, Capers, Lemon, Sautéed French Beans & Almond
慢煎比目魚 (M)
焦香牛油、水瓜柳、檸檬、炒法邊豆及烤杏仁

PAN-SEARED SALMON FILLET $390
Crushed Baby potato, Samphire, Crunchy Fennel, Dill Sauce
香烤三文魚扒
薯蓉、海蘆筍、香脆茴香、香草醬汁

JUMBO TIGER PRAWN $390
Asparagus, Smoked Paprika Béarnaise
巨型虎蝦
蘆筍、煙熏紅辣椒賓尼士醬汁

PAN-SEARED SEABASS FILLET $390
Clams ,Vegetable Ratatouille , Black Olives , Lobster Sauce
香烤鱸魚柳
蜆、炖菜、黑橄欖、龍蝦醬汁

THE TAI PAN MUSSEL (M) $390
Shallot, White Wine , Cream , Chili , Ginger and Served Garlic Country Bread
白酒燴青口 (M)
乾蔥、白酒、忌廉、辣椒、薑和大蒜鄉村麵包

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SIDE DISH 配菜 $70

PARMESAN & GARLIC FRIES
巴馬臣芝士及香蒜薯條

SAUTÉED FRENCH BEANS & ALMOND
炒法邊豆及烤杏仁

GARLIC SPINACH
蒜蓉菠菜

WILTED WILD MUSHROOM
野蘑菇

EGGPLANT CASSOULET
茄子燉菜

PADRON PEPPER, SALT & ESPELETTE
燒帕德隆辣椒

POTATO PUREE, BUTTER, NUTMEG
薯蓉、牛油及豆蔻

GRILLED GREEN ASPARAGUS
烤青蘆筍

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DESSERT 甜品

MANGO SAGO $150
Seasonal Mango, Coconut, Pomelo
楊枝金露
時令香芒、椰子、柚子

CHOCOLATE PLAISIR $160
70% Dark Chocolate Ganache , Tonka Beans Crumble, Chocolate Gelato
朱古力樂園
70% 黑朱古力忌廉醬、香豆碎、意式朱古力雪糕

APPLE TART $150
Cinnamon, Vanilla Ice Cream, Caramel Sauce
蘋果餡餅
肉桂、雲呢拿雪糕、焦糖醬

ESPRESSO TIRAMISU $160
Marsala & Mascarpone Cream, Crunchy Hazelnuts
濃縮咖啡提拉米蘇
馬沙拉和馬斯卡彭忌廉、鬆脆榛子

SOUR CREAM & LIME CHEESE CAKE $150
Berries Compote, Raspberry Sorbet
酸忌廉青檸芝士蛋糕
雜莓蜜餞、紅桑子雪葩

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Corkage fee: $500 per bottle of wine and $1,000 per bottle of spirit.
Cake cutting $60 per person for own cake.
開瓶費：每枝酒$ 500，每枝烈酒 $1,000
切餅費: 自攜蛋糕每人$60
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CHILDREN'S DINING 兒童餐牌

MAIN COURSE 主菜

SPAGHETTI WITH [V]TOMATO OR BOLOGNESE SAUCE $110
蕃茄 (V) 或肉醬意大利麵

BEEF BURGER OR CHEESE BURGER WITH FRIES $150
牛肉漢堡或芝士漢堡配薯條

FRIED RICE (V) $120
Assorted Vegetables and Egg
雞蛋雜錦蔬菜炒飯 (V)

FISH & CHIPS $120
Fried Fish with Fries
炸魚薯條
炸魚柳配薯條

FRIED CHICKEN $120
Served with Fries
炸雞配薯條

DESSERT 甜品

CHOCOLATE BROWNIE SUNDAE $100
Vanilla Ice Cream , Berries , Whipped Cream , Chocolate Sauce
朱古力布朗尼新地
雲呢拿雪糕、雜莓、鮮忌廉、朱古力醬

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