

THE TAI PAN

GRILL & TERRACE

COLD APPETISERS

SEASONAL OYSTER (HALF DOZEN/ DOZEN)	360/680
Mignonette, Fresh Lemon, Tabasco	
SLICED HAMACHI [G] [D]	240
Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar	
WAGYU STEAK TARTARE	290
Bone Marrow, Kale, Quail Egg , Garlic Sourdough	
HEIRLOOM TOMATO SALAD [V]	220
Burrata, Basil, Kalamata, Espelette Pepper	
BABY GEM SALAD [V] [N]	180
Mixed Beans, Slow-cooked Egg, Avocado, Pumpkin & Sunflower Seeds, Lemon Emulsion	

HOT APPETISERS

TAIPAN CRAB FRITTERS [SS] [C] [N]	280
Alaskan Lump Crab, Romesco, Almond & Baby Leaf, Burnt Lime	
SEARED HOKKAIDO SCALLOPS [C] [G]	290
Cauliflower, Guanciale, Chanterelle, Black Truffle	
GRILLED HALLOUMI [N] [G]	240
Cured Beef , Roasted Figs & Walnuts	

SOUPS

DAILY SEASONAL VEGETABLES SOUP	190
LOBSTER BISQUE	220
Lobster meat Tarragon, XO Brandy	

TO BE SHARED

TOMAHAWK 1.2 KG	1580
Grilled Ranger Valley Angus Tomahawk with Seasonal Vegetables & Potatoes, Truffle Gravy	
ROASTED LAMB RACK [G]	820
Mushroom & Rosemary Potatoes, Merlot Sauce	
MIX GRILLED SEAFOOD PLATTER [G] [C] [SS]	1280
Whole Lobster, Seabass, Scallops, Cuttlefish, Mussels, King Prawns, Seasonal Vegetables	

FROM THE SEA

DOVER SOLE MEUNIERE	520
French beans, Almond & Brown Butter	
ROASTED SEA BASS [G]	340
Pernod Flamed, Mediterranean Style	
FLAMED KING PRAWNS [G] [C]	480
Grilled Baby Gem, Romesco, Olive & Tomato Salsa	
THE TAI PAN MUSSELS	390
Signature White Stewed Mussels Pot with Fries	

FROM THE LAND

AUSTRALIAN ANGUS STRIPLOIN or TENDERLOIN	480
Baked Garlic & Smashed Potatoes, Rosemary Sauce	
DEVILLED BABY CHICKEN	380
Padron Peppers, Harra Potatoes & Garlic	
GRILLED LAMB CHOP [G]	420
Smoked Eggplant, Baked Shallot, Fava Beans	
GNOCCHI GRATIN [V]	260
Mushroom and Truffle Ragout, Ricotta Salata	

SIDES

PADRON PEPPER	78	GRILLED BABY GEM	78
Romesco & Almond		Parmesan flake, Salmoriglio	
POTATO PURÉE	78	GRILLED PORTOBELLO	78
Butter & Nutmeg		Chimichurri & Ricotta Cheese	
FRIES	78		
Garlic & Parmesan			
CABBAGE	78		
Sautéed in Ginger, Garlic & Pancetta			

DAILY DINNER SPECIAL

Monday

MONSTER TOMAHAWK

Grilled Angus Tomahawk (1.4 kg) with Roasted Vegetables
998

Tuesday

SEAFOOD THERAPY

Seafood Tower, Smoked Salmon Pizza, Peri Peri Shrimps
688 per person

Wednesday



STEAK AND FRIES

Unlimited Angus Steak of the day with Fries & Signature Sauce
488 per person

Thursday



CRAVE MORE, CARVE MORE

Unlimited Roast Beef, Lamb Rack, Pork Rack with Fries & Salad
498 per person

Friday



BBQ NIGHT

Unlimited Grilled Seafood & Meat with Salad & Antipasti
688 per person

Saturday & Sunday

SURF & TURF

Grilled Australian Striploin & Half Boston Lobster
498

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE \$498 per person PROSECCO \$298 per person
As well as a selection of house red & white wines, beers, soft drinks



To be enjoyed by the entire table

DESSERT

CHOCOLATE BROWNIE [N] [V]	160	COCONUT MANGO MOUSSE CAKE [N]	150	ICE CREAM & SORBET	per scoop 38
70% Dark Chocolate Ganache, Vanilla Ice Cream		Vanilla Crumble, Passion Fruit Sorbet		Ask our service team for daily flavour selection	
NEW YORK CHEESE CAKE [V]	150	CARAMEL DELIGHT [N]	150		
Berries Compote, Raspberry Sorbet		Chocolate Caramel Cake, Caramel Ice Cream			