

# THE TAI PAN

## WAGYU A LA CARTE MENU

W. BLACK WAGYU from Riverina, New South Wales, Australia

### ENTRÉES

**CARPACCIO** [D][S]

Wagyu Rump, Red Endives,  
Horseradish Cream, Amur Caviar

\$298

★ **CROQUETTE** [G][D]

Braised Wagyu Beef & Bone Marrow,  
Gruyère Cheese Fondue, Tender Herbs

\$268

★ **CONSOMMÉ** [G][D]

Double-boiled Beef Broth,  
Wagyu Beef Ravioli & Black Truffle

\$288

### LE PLAT PRINCIPAL

**L'ENTRECÔTE 350g** [D]

Ribeye MB5

\$788

**LE FILET 250g** [D]

Tenderloin MB5

\$768

★ **LE FAUX-FILET 300g** [D]

Striploin MB8

\$888

**SAUCE**

*(Please select one)*

**BÉARNAISE** [D]

Tarragon, Shallot Butter & Egg Emulsion

**BORDELAISE**

Red Wine Reduction, Bone Marrow & Shallots

**AU POIVRE** [D]

Cream Peppercorn Sauce

**BEURRE MAÎTRE D'HÔTEL** [D]

Parsley Butter

### PLAT D'ACCOMPAGNEMENT

**HARICOTS VERTS** [N][D]

Sautéed French Green Beans with  
Beurre Noisette & Almonds

\$78

**POMMES DE TERRE PURÉE** [D]

Mashed Potatoes, Butter & Cream

\$78

**CHAMPIGNONS** [D]

Sautéed Mushrooms with Garlic &  
Parsley

\$78

★ 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.