

THE TAI PAN

GRILL & TERRACE

COLD APPETISERS

SEASONAL OYSTER (HALF DOZEN/ DOZEN) [G] [D]	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, Artichoke, Mint	
BABY GEM SALAD [V] [N]	180
Mixed Beans, Slow-cooked Egg, Avocado, Pumpkin & Sunflower Seeds, Lemon Emulsion	

HOT APPETISERS

★ SEARED HOKKAIDO SCALLOPS [C] [G]	260
Chorizo, Yellow Tomato Gazpacho & Sweet Peas	
DUCK SALAD [N]	240
Crispy Leg Confit, Asian Cress, Shallot, Pomelo, Pomegranate & Pine Nuts	
SPANISH OCTOPUS [G][N]	280
New Baby Potatoes, Red Endive, Smoked Piquillo & Pepper	

SOUPS

DAILY SEASONAL VEGETABLE SOUP [V]	190
★ LOBSTER BISQUE [C]	220
Lobster Meat, Tarragon, XO Brandy	

TO BE SHARED

★ TOMAHAWK 1.2 KG [G]	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 [G]	520
Potato Purée , Baby Spinach, Brown Butter & Capers	
TOOTHFISH [G] [N]	460
Seafood Bouillabaisse	
★ FLAMED KING PRAWNS [G] [C]	480
Grilled Baby Gem, Romesco, Olive & Tomato Salsa	
★ THE TAI PAN MUSSELS	390
Signature White Wine Stewed Mussels Pot with Fries	

FROM THE LAND

BLACK ANGUS TENDERLOIN or WAGYU STRIPLOIN [G]	460/520
Baked Garlic & Smashed New Potatoes, Rosemary Sauce	
DEVILLED BABY CHICKEN	380
Padron Peppers, Batata Harra Potatoes & Garlic	
GRILLED LAMB CHOP [G]	420
Braised Global Artichoke, Smoked Eggplant Purée , Fava Beans	
GNOCCHI GRATIN [V]	260
Mushroom and Truffle Ragout, Ricotta Salata	

SIDES

● PADRON PEPPER [V] [N]	78	● GRILLED BABY GEM [V]	78
Romesco & Almond		Parmesan Flake, Salmoriglio	
POTATO PURÉE [V]	78	GRILLED ASPARAGUS [G]	78
Butter & Nutmeg		Butter & Ricotta Salata	
FRIES	78		
Garlic & Parmesan			
★ CABBAGE	78		
Sautéed in Ginger, Garlic & Pancetta			

DAILY DINNER SPECIAL

Monday

OYSTER & BUBBLES

Fresh Market Oysters (1 dozen), Murray Caviar 10g
with a bottle of Champagne - Veuve Clicquot Yellow Label, France
888

Tuesday

TOMAHAWK & WINE

1.2 kg Angus Tomahawk & Roasted Vegetables with a bottle of House Red Wine
(30-40 minutes preparation time)
1088

Wednesday



MUSSELS THERAPY

Unlimited Stewed Mussels & Fries
Tomato & Chili | Shallot & White Wine | Creamy Tom Yum
388 per person

Thursday



STEAK & FRIES

Unlimited Australian Angus Steak with Unlimited Fries & Signature Sauces
488 per person

Friday



MEAT ME AT THE TAI PAN

Unlimited Australian Angus Steak, Lamb Rack, Pork Chop, Spring Chicken,
Sausage with Salad & Fries
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**
Veuve Clicquot Yellow Label Brut NV
As well as a selection of house red & white wines, beers, soft drinks



To be enjoyed by the entire table

No additional discounts are applicable on the above items.

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			

★ Signature [V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to a 10% service charge.