

# THE TAI PAN

## FATHER'S DAY BRUNCH

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

### - ENTRÉES -

- For Sharing -

#### 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

- For Sharing -

#### 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 -

- For Sharing -

#### 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.