

THE TAI PAN

WEEKDAY SET LUNCH

2-Course Set Menu at \$408 per person

Select any two from Starter/ Middle / Main / Dessert

3-Course Set Menu at \$468 per person

Select any three from Starter/ Middle / Main / Dessert

STARTER

- please select one-

SPANISH OCTOPUS [G][N]

Potato, Red Endive,
Piquillo & Romesco

★ **SLICED BLUE FIN TUNA** [SS]

Compressed Watermelon,
Grapefruit, Jalapeno, Amur Caviar
[Supplement \$118]

★ **STEAK TARTARE** [G][D]

Japanese Egg Yolk, Caper,
Garlic Sourdough

BURRATA [V]

Heirloom Tomato Salad,
Purple Eggplant & Mint

MIDDLE

- please select one-

ARTICHOKE SOUP [V]

Artichoke Ragout, Ricotta & Truffle
Dumpling

★ **LOBSTER BISQUE** [SS][C]

Lobster Meat, Tarragon, XO Brandy

MAFALDE PASTA

Braised Veal Cheek Bourguignonne,
Manchego

MAIN COURSE

- please select one-

ATLANTIC SEABASS [SS][C]

Seafood Rice "Bouillabaisse" &
Fennel Salad

DOVER SOLE MEUNIERE [SS][G]

Potato Puree, Baby Spinach,
Brown Butter & Capers

★ **THE TAI PAN ROASTED CHICKEN**

Rosemary Baked Potatoes,
Wild Mushroom, Foie Gras Sauce

[Supplement \$148]

★ **OP BEEF RIBS ROAST**

The Signature Ranger Valley Roast Carving
[Supplement \$138]

GNOCCHI GRATIN [V]

Mushroom and Truffle Ragout, Ricotta Salata

DESSERT

- please select one-

★ **CHOCOLATE BROWNIE** [V][N]

70% Dark Chocolate Ganache,
Chocolate Heart, Caramel Ice Cream

PHILADELPHIA CHEESECAKE [N]

Sour Cherry Compote, Pistachio Ice Cream

STRAWBERRIES MILLEFUILLE

Caramelised Filo Pastry, Custard,
Korean Strawberries & Sorbet

★ 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 10% service charge.