

# THE TAI PAN

## MOTHER'S DAY BRUNCH

\$788 per person

\$398 per child (aged 6 to 12)

### - ENTRÉE -

#### CARPACCIO DE POISSON [S]

Hamachi, Red Onion, Capers, Lemon, Chives

#### PLAT DE CHARCUTERIE [G][D]

Saucisson, Jambon de Bayonne, Pâté en croûte, Olive, Cornichons

#### SALADE DE CHEVRE [G][D]

Goat Cheese, Green Lettuce, Cherry Tomato, Crouton, Lemon Vinaigrette

#### CAVIAR OEUF MIMOSA [D][S]

Amur Caviar, Boiled Egg, Mayonnaise, Parsley

### - SOUP -

#### SOUPE À L'OIGNON GRATINÉE [G][D]

Onion, Beef Stock, Gruyere Cheese, Crouton

## PLAT PRICIPAL

#### GAMBAS A LA PROVENCALE [S]

Tiger Prawn, Tomato Compote, Olive Oil, Garlic, Onions, Fresh Herbs

#### SAUMON BEURRE BLANC [S][D]

Seared Salmon, Butter, Cream, Scallion, Asparagus

#### LE STEAK DU BOUCHER [D]

Hanger Steak, Sauce Bordelaise, Sauce au Poivre, French Fries

### - SIDES -

#### RATATOUILLE [V]

Zucchini, Onion, Bell Pepper, Tomato Sauce

#### HARICOTS VERTS [D][N]

Sautéed French Green Beans with Beurre Noisette & Almond

## DESSERT

#### CANELÉ | Classic French Pastry [V][G][D]

#### FLAN A LA VANILLE | French Vanilla Custard Cake [V][G][D]

#### TARTE AUX POIRES | Almond Pear Pie [V][G][D][N]

#### MOUSSE AU CHOCOLAT | Traditional 75% Dark Chocolate Mousse [D]

#### CHOUX A LA CRÈME | Vanilla Chantilly Cream Puff [G][D]

#### MACARONS | French Almond Cookies [G][D]

#### SALADE DE FRUITS | Seasonal Fruits 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

[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.