

THE TAI PAN

Parisian Roast Dinner

\$1,088 for two persons, including 3 glasses of wine pairing

ENTRÉES

- For Sharing -

SALMON RILLETES

Smoked Salmon, Crème Fraîche, Dill, Chives, Sourdough



SALADE NIÇOISE

Blue Fin Tuna, Green Lettuce, French Bean, Slow Cooked Egg, Niçoise Olives, Tomato, Potato, Anchovy, Champagne Vinaigrette



PLATS PRINCIPAUX

- For Sharing -

POULET RÔTI

Whole Yellow Chicken, Rosemary, Potatoes, Wild Mushroom, Red Onion, Foie Gras Jus



DESSERTS

-Pleasee select one -

GÂTEAU AU CHOCOLAT

Warm Old Fashion 64% Chocolate Cake, Butter, Vanilla Chantilly



TARTE TATIN

Caramelized Apple, Butter, Cinnamon, Vanilla Ice-Cream



TARTE DU JOUR

Butter Crust, Almond Cream, Vanilla Custard Cream, Seasonal Fresh Fruits



Spicy



Signature Dish



Contains Pork



Healthy



Sustainable



Contains Seafood



Contains Nut



Contains Dairy



Contains Gluten



Vegetarian

Prices are in HKD and subject to 10% service charge.

THE TAI PAN

法式烤全雞晚宴

兩位\$1,088 配三杯葡萄酒

頭盤

- 分享菜式 -

煙燻三文魚肉醬

煙燻三文魚、法式酸忌廉、蒔蘿、
細香蔥、酸種麵包



尼斯沙律

藍鱈吞拿魚、迷你羅馬生菜、法邊豆、溫泉蛋、尼斯橄欖、
番茄、馬鈴薯、鯷魚、香檳醋汁



主菜

- 分享菜式 -

法式烤全雞

原隻黃雞、迷迭香、馬鈴薯、野菌、紅洋蔥、雞肝汁



甜品

- 請選擇一款 -

朱古力蛋糕

原暖心64%黑朱古力蛋糕、
雲呢拿鮮奶油



法式蘋果撻

焦糖蘋果、肉桂、
雲呢拿雪糕



每日精選法式果撻

杏仁奶油、時令水果、
雲呢拿鮮奶油



辣味



招牌菜



含豬肉



健康



可持續



含海鮮



含堅果



含乳製品



含麩質



素食

所有價目以港幣計算及另加一服務費。