

THE TAI PAN

WEEKDAY SET LUNCH

2-Course Set Menu at \$428 per person

Select any two from Starter / Middle / Main / Dessert

3-Course Set Menu at \$498 per person

Select any three from Starter / Middle / Main / Dessert

4-Course Set Menu at \$558 per person

Select 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 MILLEFUIILLE

Caramelised Filo Pastry, Custard, Korean Strawberries & Sorbet