THE TAI PAN

GRILL&TERRACE

SET LUNCH

(Monday-Saturday)

2-Course Set Menu at \$418 per person

Select any two from Appetiser Buffet Bar/ Middle / Main / Dessert

3-Course Set Menu at \$468 per person

Select any three from Appetiser Buffet Bar/ Middle / Main / Dessert

APPETISER BUFFET BAR

CHEFS SELECTION OF ARTISANAL CHEESE, COLD CUTS, CURED FISH AND ANTIPASTI

MIDDLE

(Please Select One)

SLICED HAMACHI [G][N] Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar

[Supplement \$68]

DUCK SALAD [N]

Crispy Leg Confit, Asian Cress, Shallot, Pomelo & Pomegranate ★ TAI PAN CRAB FRITTERS [SS][C][N]

Alaskan Lump Crab, Romesco, Almond & Baby Leaf, Burnt Lime

ASPARAGUS SOUP [V]

Ricotta & Asparagus Dumpling, Herbs Oil

★ LOBSTER BISQUE [C]

Lobster, Kaffir Lime, Sour Cream

LOBSTER CATALANA [C]

Lobster Salad with Celery, Cherry Tomato, Capers, Olive, Tropea Onion & Lemon [Supplement \$68]

MAIN COURSE

(Please Select One)

★ ROASTED SEABASS [SS] Chorizo, Yellow Tomato Gazpacho & Sweet Peas

★ GRILLED CANADIAN WHOLE LOBSTER

500/600 GR [C]

Butter & Garlic or Cheese Gratin Served with Creamy Spinach, Corn on The Cob

[Supplement \$168]

GRILLED CANADIAN PORK CHOP

Red Endive, Piquillo, Pepper & Grain Mustard Sauce

GRILLED LAMB CHOPS [G]

Braised Artichoke, Eggplant Purée, Edamame & Green Chimichurri

THE TAI PAN ROAST BEEF OP RIBS CARVING [G]

Asparagus & Mashed Potato, Rosemary Sauce

POTATO GNOCCHI [V] Impossible Ragout & Wild Mushroom

[Supplement \$108]

DESSERT

(Please Select One)

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

COCONUT MANGO MOUSSE CAKE [N]

Vanilla Crumble, Passion Fruit Sorbet

CARAMEL DELIGHT [N]

Chocolate Caramel Cake, Caramel Ice Cream

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

PROSECCO

\$498 per person

\$298 per person

VEUVE CLICQUOT YELLOW LABEL BRUT

SELECTED PROSECCO

As well as a selection of house red & white wines, beers & soft drinks