

THE TAI PAN

ENTRÉES CRUES

HUÎTRES	\$568 / half dozen \$988 / dozen
Daniel Sorlut Spéciale, Mignonette, Lemon	[S][SS]
CARPACCIO DE POISSON	\$ 268
Blue Fin Tuna, Red Onion, Capers, Lemon, Chives	[S][SS]
TARTARE DE BOEUF	\$ 298
Hand-cut Beef Tartare, Capers, Shallots, Cornichons, Dijon Mustard, Confit Free Range Egg Yolk, Chives	[G][D][M]

ENTRÉES ET SOUPE

SOUPE À L'OIGNON	\$ 168
Slow Braised Onion Soup, Beef Broth, Gruyère, Croûtons	[D][G][M]
BISQUE DE HOMARD	\$ 228
Fresh Dill, XO Brandy, Lobster Meat	[D][S][G][SS]
SALADE NIÇOISE	\$ 258
Blue Fin Tuna, Green Lettuce, French Bean, Slow Cooked Egg, Niçoise Olives, Tomato, Potato, Anchovy, Champagne Vinegar	[S][SS][H]
SALADE DE HOMARD	\$ 278
Fresh Half Lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing	[S][SS][D]
CHARCUTERIE	\$ 268
Pâté en Croûte, Selected Cured Meat & Cheese, Pickles	[G][D][P][N]
SALMON RILLETES	\$ 218
Smoked Salmon, Crème Fraîche, Dill, Chives, Sourdough	[S][SS][D][G]
PISSALADIÈRE PROVENÇALE	\$ 288
Baked Flatbread, Braised Onion, Gruyère, Kalamata Olive & Anchovies	[G][S][D]
COQUILLETES AU JAMBON	\$ 268
Shell Pasta, Parisian Ham, Cream, Comté Cheese	[G][P][D]
ESCARGOTS À LA BOURGUIGNONNE	\$ 198
Baked Land Snails, Garlic & Parsley Butter	[S][G][D][M]

PLATS PRINCIPAUX

BOUILLABAISSÉ	\$ 428	CANARD À L'ORANGE	\$ 598
Scallops, Prawns, Toothfish, Mussels, Fennels, Potatoes, Saffron	[S][SS][G][D]	Duck Breast, Sauce Bigarade	
SOLE MEUNIÈRE (800G-1000G)	\$ 988	POULET RÔTI	\$ 688
Brown Butter, Capers, Lemon, Croutons, Parsley	[S][D][SS][G]	Whole Yellow Chicken, Rosemary, Potatoes, Wild Mushroom, Red Onion, Foie Gras Jus	[G][D][P][M]
MOULES MARINIÈRES	\$ 388	CÔTELETTES D'AGNEAU	\$ 468
Fresh Mussels, White Wine, Shallot, Butter, Parsley	[S][D][SS][G]	Grilled Australian Lamb Chop, Eggplants, Purée, Heirloom Tomato, Fava Beans, Port Wine Jus	
LE BAR	\$ 458		
French Seabass, Vierge Sauce, Mashed Potatoes, Dill	[S][SS][D]		

GRILLADES

CÔTE DE BOEUF 1.2KG	\$ 1488
Black Angus Beef Tomahawk Choice of 2 side dishes	[D][G][M]
FILET DE BOEUF 250G	\$ 478
Black Angus Beef Tenderloin Choice of 1 side dish	[D][G]
CONTRE-FILET 300G	\$ 518
Black Angus Striploin Choice of 1 side dish	[D][G]
ONGLET DE BOEUF 300G	\$ 408
Wagyu Hanger Steak Choice of 1 side dish	[D][G]
HOMARD GRILLE	\$ 598
Grilled Whole Lobster Choice of 1 side dish	[D][S][SS]

GARNITURES

FRIES	\$ 78
Garlic, Black Pepper, Sea Salt	[M][G]
POMMES DE TERRE ÉCRASÉES	\$ 78
Crème Fraîche, Bacon, Chives	[D][P][M][SY]
ÉPINARDS À LA CRÈME	\$ 78
Spinach, Shallot, Double Cream, Gruyère	[D][M]
HARICOTS VERTS	\$ 78
French Beans, Brown Butter, Roasted Almond	[D][M][N]
SALADES	\$ 78
Mixed Green Salad, Cherry Tomatoes, Red Radish	[H][V]

DESSERTS

TARTE TATIN	\$ 108	GÂTEAU AU CHOCOLAT	\$ 108
Apple Tart, Vanilla Ice-cream	[D][G][M]	Warm Old Fashioned 64% Chocolate Cake, Vanilla Chantilly	[D][G][M]
CRÊPES SUZETTE	\$ 128	TARTE DU JOUR	\$ 98
Crêpes, Orange, Grand Marnier, Cognac, Vanilla Ice-cream	[D][G][V][M]	Butter Crust, Almond Cream, Vanilla Custard & Cream, Seasonal Fresh Fruits	[G][D][N][M]

WINE BY GLASS

CHAMPAGNE & PROSECCO	Glass / Bottle
NV Ruinart 'R de Ruinart' Champagne, France	\$ 230 / 1288
NV Veuve Cliquot Yellow Label, Champagne, France	\$ 220 / 1190
NV Santa Margherita, Prosecco Extra Dry, Italy	\$ 130 / 650
WHITE	
2025 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$ 170 / 800
2023 Friuli Fantinel Pinot Grigio, Borgo Tesis Grave, DOC, Italy	\$ 170 / 800
2023 Domaine Testut, Chablis, Vieilles, Vignes Blanc, Burgundy, France	\$ 150 / 750
ROSÉ	
2024 Whispering Angel, Château d'Esclans, Cotes de Provence, France	\$ 140 / 650
RED	
2022 Domaine Nicolas Rossignol Bourgogne, Burgundy, France	\$200 / 800
2022 Château Pindefleurs, Saint-Émilion Grand Cru, Bordeaux, France	\$160 / 788
2021 Olga Raffault 'Les Peuilles' Cabernet Franc Blend Chinon, Loire Valley, France	\$150 / 720
SWEET	
2022 Carmes de Rieussec – Sauternes, Bordeaux, France	\$150 / 400 (375ml)

COCKTAILS

BACON OLD FASHIONED	\$ 150
Bacon Fat Washed Bourbon, Bitters	
BOTANICAL NEGRONI	\$ 150
Botanical infused Gin, Campari, Sweet Vermouth	
BIANCO SPRITZ	\$ 150
Bianco Vermouth, Chandon Garden	
PASTIS	\$ 108
Duval, Pastis De Marseille	