THE TAI PAN

SANDWICHES

(Served with French Fries)

JAMBON BEURRE
Baguette, Brie Cheese, Parisian Ham

CROQUE MONSIEUR
Sourdough, Parisian Ham, Gruyère Cheese, Dijon Mustard, Béchamel Sauce

CHÈVRE TOMATES
Sourdough, Goat Cheese, Tomatoes

$288 — including one soda

SET LUNCH

ENTRÉES

- please select one-

SALADE DE CRABE
Fennel, Orange, Shallot, Dill, Chives, Mayonnaise, Pickles

SALADE DE HOMARD
Maine Lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing
[Supplement $108]

TARTARE DE BOEUF
Hand-cut Beef, Capers, Shallot, Cornichons, Dijon Mustard, Confit Egg Yolk, Chives

SALADE DE CHOU-FLEUR
Lightly Roasted Cauliflower, Radish, Capers, Almond, Herbs, Lemon Vinaigrette

ENTRÉES CHAUDES

- please select one-

SOUPE DU JOUR
Soup of the Day

BISQUE DE HOMARD
Maine Lobster, Tarragon, XO Brandy

ESCARGOTS À LA BOURGUIGNONNE
Baked Land Snails, Garlic & Parsley

PLATS PRINCIPAUX

- please select one-

SAUMON RÔTI
Salmon, Crushed Potato, Golden Saffron and Salmon Roe, Champagne Sauce

BOUILLABAISSE
Scallops, Prawns, Toothfish, Mussels, Fennels, Potatoes, Saffron
[Supplement $128]

POULET ROTI
Roasted Chicken, French Fries, Burnt Lemon, Dijonnaise

STEAK FRITES
Black Angus Striploin, French Fries, Roasted Cherry Tomato, Sauce au Poivre
[Supplement $158]

DES PATES AUX CHAMPIGNONS
Pasta, Cream Forest Mushroom Sauce, Porcini, Comté Cheese

LES DESSERTS

- please select one-

TARTE AU CHOCOLAT & NOISETTES
Dark Chocolate Ganache, Caramel Sauce, Hazelnut, Cinnamon Chantilly

CRÈME BRÛLÉE
Burnt Vanilla Custard, Fresh Berries

2-Course $428 / 3-Course $498 / 4-Course $558

Add $78 per glass of Selected Wine / 0% ABV Sparkling Tea

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.