

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

THE TAI PAN LUNCH SET MENU

午市套餐

2-course set menu at \$468 per person (Appetiser / Soup + Main)

3-course set menu at \$498 per person (Appetiser / Soup + Main + Dessert)

兩道菜菜單，每人 \$468 (前菜或湯、主菜)

三道菜菜單，每人 \$498 (前菜或湯、主菜、甜品)

APPETISER & SOUP 頭盤和湯

VEAL TONNATO

Slow-Cooked Veal Loin in Tuna Sauce,
Fried Capers, Radicchio, Quail Egg

金槍魚醬小牛肉

金槍魚醬慢煮小牛里脊、炒刺山柑、菊苣、鵝鶉蛋

PAN-SEARED SCALLOPS (M)

Leek Confit, Cauliflower Puree, Ikura,
Herbs Oil, Dill Cream

香煎帶子 (M)

油封大蔥、椰菜花蓉、三文魚籽、香草油、蒔蘿忌廉

LOBSTER BISQUE

Seafood Ragout, Smoked Pancetta, Lemon Cream

龍蝦濃湯

海鮮粒、煙燻豬腩肉、檸檬忌廉

EGG 65 (V)

Asparagus, Kale, Summer Truffle, Manchego Fondue

65度流心蛋 (V)

蘆筍、羽衣甘藍、松露、曼切戈芝士

BEEF TARTARE

Burrata, Anchovies, Capers, Herb Oil

牛肉他他

布拉塔芝士、鯷魚、刺山柑、香草油

MAIN 主菜

GRILLED ANGUS RIB EYE

Wilted Wild Mushroom, Parmesan Mash, Black Truffle

烤安格斯肉眼牛扒

野生蘑菇、巴馬臣芝士薯蓉、黑松露

THE TAI PAN ROAST BEEF CARVING (M)

Truffle Mashed Potato, Seasonal Greens, Gravy

(Supplement \$108)

大班精選烤牛肉 (M) (另加 \$108)

松露薯蓉、時令蔬菜、燒汁

PAN-SEARED SEABASS FILLET

Crabmeat Crushed Potatoes, Samphire, Crunchy Fennel,

Dill Cream Sauce

香煎鱸魚柳

蟹肉薯蓉、海蓬子、香脆茴香、蒔蘿忌廉汁

DOVER SOLE (Supplement \$108)

Brown Butter, Capers, Lemon,

Sautéed French Beans & Baked Almonds

慢煎比目魚 (M) (另加 \$108)

焦香牛油、水瓜柳、檸檬、炒法邊豆及烤杏仁

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

THE TAI PAN LUNCH SET MENU

午市套餐

2-course set menu at \$468 per person (Appetiser / Soup + Main)

3-course set menu at \$498 per person (Appetiser / Soup + Main + Dessert)

兩道菜菜單，每人 \$468 (前菜或湯、主菜)

三道菜菜單，每人 \$498 (前菜或湯、主菜、甜品)

MAIN 主菜

DEVILED SPRING CHICKEN (M)(S)

Ratatouille, Nduja, Confit Shallot, Burnt Lime

魔鬼燒春雞 (M)(S)

法式燉菜、意式辣香腸、油封乾蔥、燒青檸

HERBS CRUSTED LAMB CHOP

Braised Endive, Peas & Edamame Puree,

Chorizo, Rosemary Gravy

香草羊扒

燒菊苣、豌豆及毛豆蓉、西班牙辣香腸、迷迭香燒汁

CAVATELLI PASTA (V)(S)

Eggplants, Spicy Tomato Sauce,

Lemon Ricotta, Basil

貝殼意大利麵 (V)(S)

茄子、辣番茄汁、檸檬乳酪、羅勒香草

DESSERT 甜品

TAI PAN TIRAMISU

Mascarpone Mousse, Frangelico, Ladyfingers

大班提拉米蘇

馬斯卡彭慕斯、榛子甜酒、手指餅乾

BERRIES DELIGHT

Mix Berries, Compote, Vanilla Ice-cream,

Caramelized Filo Pastry

莓果喜悅

雜莓、蜜餞、雲尼拿雪糕、薄脆酥皮

CHOCOLATE PLAISIR

Dark Chocolate Ganache, Tonka Beans Crumble, Chocolate Gelato

朱古力樂園

70% 黑朱古力忌廉醬、零陵香豆碎、意式朱古力雪糕

[M]Signature [V] Vegetarian [S]Spicy

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食 [S] 香辣

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

A LA CARTE MENU

單點餐牌

STARTER 頭盤

SEASONAL OYSTER (HALF DOZEN/ DOZEN) \$380/720

Mignonette, Fresh Lemon, Tabasco

時令生蠔 (半打/ 一打)

紅酒醋、鮮檸檬、辣椒仔

OCTOPUS GALLEGA \$260

Grilled Octopus, Garlic Potatoes, Extra Virgin Olive Oil, Paprika

加利西亞八爪魚

烤章魚、蒜蓉薯仔、特級初榨橄欖油、辣椒粉

COCONUT CRAB SALAD \$268

Amur Caviar, Jalapeño, Lime, Yuzu Pearl

椰子蟹沙律

阿穆爾魚子醬、墨西哥辣椒、青檸、柚子珍珠

ANGUS BEEF TARTARE \$290

Anchovies, Stracciatella, Capers, Herb Oil, Lemon

安格斯牛肉他他

鯷魚、莫札瑞拉芝士、水瓜柳、香草油、檸檬

PAN-SEARED SCALLOPS (M) \$280

Leek Confit, Cauliflower Purée, Ikura, Herbs Oil, Dill Cream

香煎帶子 (M)

油封大葱、椰菜花蓉、三文魚籽、香草油、蒔蘿忌廉

BURRATA \$260

Heirloom Tomatoes, Espelette Pepper, Parma Ham

布拉塔芝士

原種蕃茄、愛沛雷辣椒粉、帕爾馬火腿

BABY GEM SALAD (V) \$180

Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing

羅馬生菜沙律 (V)

羽衣甘藍、意大利乳清乾酪、慢煮雞蛋、黑松露醬

TAI PAN CAESAR \$240

Grilled Giant Shrimps, Baby Gem, Endive, Bacon, Parmesan, Capers, Anchovies

大班凱撒沙律

烤大蝦、羅馬生菜、苦白菜、煙肉、巴馬臣芝士、水瓜柳、白鳳尾魚

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

SOUP 湯

LOBSTER BISQUE \$ 210

Seafood Ragout, Tarragon, Truffle Foam

龍蝦濃湯

海鮮粒、龍蒿草、松露泡沫

MUSHROOM CAPPUCINO (V) \$ 180

Sour Cream, Mushroom Dumpling

蘑菇泡沫湯 (V)

酸忌廉、野蘑菇素餃

GOOD CARBS 精選澱粉類

CRAB LINGUINE \$ 390

Squid Ink Linguine, White Wine Sauce, Soft Shell Crab, Clams & Salmon Roe

蟹扁意粉

墨汁意大利麵、白酒、軟殼蟹、蜆和三文魚籽

PAPPARDELLE \$ 360

Tuscan Sausage, Spicy Turnip Greens, Cacio & Pepe Sauce

寬條意粉

托斯卡納腸、辣無菁、黑胡椒芝士汁

MACCHERONCINI (V) \$ 260

Mushroom and Truffle Ragout, Ricotta Salata

長管意粉(V)

蘑菇和松露醬、意大利乳清乾酪

EGGPLANT MILLEFUILLE (V) \$ 280

Scamorza, Tomato Emulsion, Garlic Crumbs, Pesto, Cheese Fondue

千層茄子 (V)

煙燻斯卡莫札芝士、番茄醬、大蒜屑、青醬、芝士汁

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

FROM THE GRILL 烤物
SHARING FOR TWO 供二人分享

SIGNATURE BEEF (Black Onyx & Black Market selection) 黑安格斯和黑市精選

Originated from the Rangers Valley Farm, in Queensland, Australia

EXCLUSIVE in Hong Kong Only for The Murray, Hong Kong

招牌牛肉

源產於澳洲昆士蘭山谷農場，於香港美利酒店獨家供應

BIG CUT (Accompanied with choice of 2 sides & 2 sauces)

大份量牛扒 配兩款配菜及兩款醬汁

TOMAHAWK (1.2 KG) 牛斧頭扒 \$1680

PORTERHOUSE (1.2 KG) 上等T骨扒 \$1680

SMALL CUT (Accompanied with choice of 1 side & 1 sauce)

細份量牛扒配一款配菜及一款醬汁

TENDERLOIN (250G) 牛柳 \$580

STRIPLOIN (320G) 西冷牛扒 \$680

RIBEYE (350G) 肉眼牛扒 \$720

OTHER MEAT (Accompanied with choice of 1 side & 1 sauce)

其他肉類配一款配菜及一款醬汁

AUSTRALIAN LAMB CHOP (3 BONES) \$480

澳洲羊扒 (三條骨)

ROASTED SPRING CHICKEN \$390

燒春雞

Sauce and side dish Selection:

Green Peppercorn / Chimichurri / Smoked Paprika Béarnaise / Rosemary / Dill Cream Sauce

醬汁和配菜選：

青花椒醬汁/阿根廷青醬/煙燻紅辣椒賓尼士醬汁/迷迭香醬汁/香草忌廉醬汁

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

SEAFOOD 海鮮

DOVER SOLE MEUNIERE (M)	\$ 520
Brown Butter, Capers, Lemon, Sautéed French Beans & Baked Almonds	
慢煎比目魚 (M)	
焦香牛油、水瓜柳、檸檬、炒法邊豆及烤杏仁	
PAN-SEARED SEABASS FILLET	\$ 390
Clams ,Vegetable Ratatouille , Black Olives , Lobster Sauce	
香烤鱸魚柳	
蜆、法式炖菜、黑橄欖、龍蝦醬汁	
JUMBO TIGER PRAWN	\$ 390
Asparagus, Smoked Paprika Béarnaise	
巨型虎蝦	
蘆筍、煙燻紅辣椒賓尼士醬汁	
THE TAI PAN MUSSEL (M)	\$ 390
Shallot, White Wine , Cream , Chili , Ginger and Served Garlic Country Bread	
白酒燴青口 (M)	
乾蔥、白酒、忌廉、辣椒、薑和大蒜鄉村麵包	

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

SIDE DISH 配菜

\$70

PARMESAN & GARLIC FRIES

巴馬臣芝士及香蒜薯條

SAUTÉED FRENCH BEANS & BAKED ALMONDS

炒法邊豆及烤杏仁

GARLIC SPINACH

蒜蓉菠菜

WILTED WILD MUSHROOMS

野蘑菇

EGGPLANT CASSOULET

茄子燉菜

PADRON PEPPERS, SALT & ESPELETTE

燒帕德隆辣椒

POTATO PURÉE, BUTTER, NUTMEG

薯蓉、牛油及豆蔻

GRILLED GREEN ASPARAGUS

烤青蘆筍

Please let us know if you have any food allergies or special dietary requirements.

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

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

DESSERT 甜品

MANGO SAGO	\$ 150
Seasonal Mango, Coconut, Pomelo 楊枝金露 時令香芒、椰子、柚子	
CHOCOLATE PLAISIR	\$ 160
70% Dark Chocolate Ganache, Tonka Beans Crumble, Chocolate Gelato 朱古力樂園 70% 黑朱古力忌廉醬、香豆碎、意式朱古力雪糕	
APPLE TART	\$ 150
Cinnamon, Vanilla Ice Cream, Caramel Sauce 蘋果餡餅 肉桂、雲呢拿雪糕、焦糖醬	
ESPRESSO TIRAMISU	\$ 160
Marsala & Mascarpone Cream, Crunchy Hazelnuts 濃縮咖啡提拉米蘇 馬沙拉和馬斯卡彭忌廉、鬆脆榛子	
SOUR CREAM & LIME CHEESE CAKE	\$ 150
Berries Compote, Raspberry Sorbet 酸忌廉青檸芝士蛋糕 雜莓蜜餞、紅桑子雪葩	

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

Cake cutting \$60 per person for own cake.

開瓶費：每枝酒\$ 500，每枝烈酒 \$1,000

切餅費：自攜蛋糕每人\$60

Please let us know if you have any food allergies or special dietary requirements.

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

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

CHILDREN'S DINING 兒童餐牌

MAIN COURSE 主菜

SPAGHETTI WITH TOMATO [V] OR BOLOGNESE SAUCE
\$110

蕃茄 (V) 或肉醬意大利麵

BEEF BURGER OR CHEESE BURGER WITH FRIES

牛肉漢堡或芝士漢堡配薯條

\$150

FRIED RICE (V)

Assorted Vegetables and Egg

雞蛋雜錦蔬菜炒飯 (V)

\$120

FISH & CHIPS

炸魚薯條

\$120

FRIED CHICKEN

Served with Fries

炸雞配薯條

\$120

DESSERT 甜品

CHOCOLATE BROWNIE SUNDAE

Vanilla Ice Cream, Berries, Whipped Cream, Chocolate Sauce

朱古力布朗尼新地

雲呢拿雪糕、雜莓、鮮忌廉、朱古力醬

\$100

[M]Signature [V] Vegetarian

Please let us know if you have any food allergies or special dietary requirements.

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

[M]招牌 [V] 素食

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。