

# THE TAI PAN

## A LA CARTE MENU

### RAW

<b>SEASONAL OYSTER</b> Mignonette, Fresh Lemon, Tabasco	\$368/ half dozen OR <b>\$698</b> / dozen [G][D][SS]
<b>SLICED BLUE FIN TUNA ★</b> Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar	\$ 298 [G][D][SS]
<b>STEAK TARTARE ★</b> Japanese Egg Yolk, Capers, Garlic Sourdough	\$238 [G][D]

### APPETISER

<b>BURRATA</b> Heirloom Tomato Salad, Artichoke & Mint	\$218 [V]
<b>TAI PAN SALAD ★</b> Canadian Lobster “Caesar”, Endive, Apple, Dill, Avocado, Parmesan Cheese	\$298 [C][SS]
<b>CHARCUTERIE PLATE</b> Pan En Crouete, Cured Meat & Cheese, Pickles	\$268
<b>SPANISH OCTOPUS</b> Potato, Red Endive, Piquillo & Romesco	\$ 268 [G][N][SS]

### GOOD CARBS

<b>GNOCCHI GRATIN</b> Mushroom and Truffle Ragout, Ricotta Salata	\$268 [V]
<b>SMOKED SALMON</b> Stone Baked Flat Bread, Mozzarella, Smoked Salmon, Salmon Egg & Capers, Leek	\$278 [SS]
<b>NORCINA</b> Stone Baked Flat Bread, Truffle Mascarpone, Farm Sausage, Mozzarella, Porcini & Black Truffle	\$268

### FROM THE SEA

<b>BAKED BLACK COD</b> Seafood Rice “Bouillabaisse”	\$398 [C][SS]
<b>DOVER SOLE MEUNIERE</b> Potato Purée, Baby Spinach, Brown Butter & Capers	\$508 [G][SS]
<b>THE TAI PAN SIGNATURE MUSSELS ★</b> White Stewed Mussels Pot with Fries	\$388 [C][SS]

<b>SEAFOOD MIX GRILLED PLATTER</b> Whole Lobster, Seabass, Scallop, Cuttlefish, Mussel, King Prawn, Vegetables	\$1088 [C][SS]
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### FROM THE LAND

<b>PORK MILANESE TOMAHAWK”</b> Red Endive Salad, Manchego Cheese & Walnut, Charred Lemon	\$388 [N]
<b>TAI PAN CHICKEN ★</b> Rosemary Roasted Potato, Wild Mushroom, Foie Gras Sauce	\$368 / half OR <b>\$698</b> / whole
<b>GRILLED LAMB CHOP</b> Eggplant Purée, Heirloom Tomato, Fava Beans, Ricotta Salad	\$398 [G]

### FROM THE FLAME GRILL

<b>AUSTRALIAN M3 TOMAHAWK 1.2 KG ★</b> .....	\$1488 [G]
Served with your choice of <b>TWO</b> side dishes	
<b>BLACK ANGUS TENDERLOIN 250gr</b>	\$468 [G]
<b>SIZZLING NEW YORK STRIPLOIN 300gr ★</b>	\$548 [G]
<b>RANGER VALLEY HANGER STEAK 300gr ★</b>	\$398 [G]
<b>FLAMED GRILLED CANADIAN LOBSTER ★</b> .....	\$538 [C][SS]
served with your choice of side dish	

### SIDE DISH

<b>STRING FRIES</b> Garlic & Black Pepper	\$78 [V]
<b>PADRON PEPPER</b> Romesco & Almond	\$78 [G][N][V]
<b>POTATO PUREE</b> Butter & Nutmeg	\$78 [G][V]
<b>DRAGON BEAN</b> Sauté in Ginger, Garlic	\$78 [V]
<b>GRILLED BABY GEM</b> Parmesan Flake, Salmoriglio	\$78 [G][V]
<b>HEIRLOOM TOMATO SALAD</b> Oregano & Ricotta Salata	\$78 [G][V]

### SOUP

<b>ONION SOUP</b> Slow Braised Onion Soup, Melted Gruyere, Sourdough	\$208 [V]
<b>LOBSTER BISQUE ★</b> Tarragon, XO Brandy	\$258 [C][SS]

### DESSERT

<b>CHOCOLATE BROWNIE</b> 70% Dark Chocolate Ganache, Chocolate Heart, Caramel Ice Cream	\$108 [V][N]
<b>PHILADELPHIA CHEESECAKE</b> Sour Cherry Compote, Pistachio Ice Cream	\$118 [N]
<b>STRAWBERRIES MILLEFUILLE</b> Caramelised Filo Pastry, Custard, Korean Strawberry & Sorbet	\$108
<b>PROFITTEROLES</b> Gianduja Ice Cream, Hazelnut, Chantilly, Milk Chocolate Sauce	\$108 [N]
<b>APPLE CRUMBLE</b> Fuji Apples, Raisin, Cinnamon, Vanilla Ice Cream	\$108 [N]
<b>ICE CREAM &amp; SORBET</b> Ask our service team for the daily flavour selection	\$40 per scoop

### DAILY SPECIAL

<b>MONDAY OYSTER &amp; BUBBLES</b>  • Fresh Market Oysters (1 dozen), Murray Caviar 10g with a bottle of Champagne - Veuve Clicquot Yellow Label, France  \$888	<b>TUESDAY TOMAHAWK &amp; WINE</b>  • 1.2 kg Angus Tomahawk & Roasted Vegetables (30-40 minutes preparation time) with a bottle of House Red Wine  \$988	<b>WEDNESDAY MUSSELS THERAPY*</b>  • Unlimited Stewed Mussels & Fries Tomato & Chili   Shallot & White Wine   Creamy Tom Yum  \$328 per person	<b>THURSDAY STEAK &amp; FRIES*</b>  • Unlimited Australian Angus Steak with Unlimited Fries & Signature Sauces  \$458 per person	<b>FRIDAY MEAT ME AT THE TAI PAN*</b>  • Unlimited Australian Angus Steak, Lamb Rack, Pork Chop, Spring Chicken, Sausage with Salad & Fries  \$688 per person	<b>SATURDAY &amp; SUNDAY SURF &amp; TURF</b>  • Grilled Australian Striploin & Half Boston Lobster  \$498
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\*To be enjoyed by the entire table | No additional discounts are applicable on the above items