

THE TAI PAN

GRILL & TERRACE

WEEKEND FAMILY BRUNCH

\$698 per person

\$398 per child (aged 5 to 11)

– APPETISER –

SEAFOOD ON ICE

Oyster, Snow Crab Legs, Prawn,
Sea-Whelk, Cray Fish, Scallop

CHARCUTERIE

Selection of Premium Cold Cuts & European Cheese
with Condiments and Pickles

SEASONAL SPECIALITIES

Tuna Tataki, Smoked Salmon, Haddock

SOUP & SALAD CORNER

With Assorted Bread Selection

– KIDS CORNER –

Daily Pizza, Fried Chicken, Mini Cheese Burger, Mac & Cheese, Fries

– HOT SECTION –

★ TAI PAN SIGNATURE OP RIBS DAILY PASTA STEAMED MUSSELS BBQ MEATS & SEAFOOD SPECIALTIES

TASTE OF NUSANTARA

Gado-Gado, Assorted Satay, Beef Rendang, Cumi Bakar, Crispy Bebek Sambal Ljo,
Soto Ayam, Seabass Acar Kuning

– BEVERAGE EXPERIENCE –

Batavia Mary – Pandan Highball

MAIN COURSE

(Please Select One)

BAKED SEABASS [G][SS]

Mediterranean Style, Fennel Salad,
Pernod Sauce

★ DOVER SOLE MEUNIERE [N][G][SS]

French Beans, Almond & Brown Butter
[Supplement \$108]

★ GRILLED BABY CHICKEN [G]

Ginger Braised Cabbage &
Smashed Potatoes

GRILLED LAMB CHOPS [G]

Peas Purée, Heirloom Carrots, Shallot,
Lemon & Mint Labna

GRILLED ANGUS STRIPLOIN [G]

Baked Garlic & Asparagus,
Baked Tomatoes

[Supplement \$108]

GNOCCHI [V]

Heirloom Tomato Sauce,
Eggplant & Burrata

DESSERT

ASSORTED CAKES & PETIT PATISserie

ICE CREAMS & SORBETS

COFFEE OR TEA

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

VEUVE CLICQUOT YELLOW LABEL BRUT

PROSECCO

\$298 per person

SELECTED PROSECCO

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

★ Signature [V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to 10% service charge.