

THE TAI PAN

WEEKDAY SET LUNCH

2-Course Set Menu at \$428 per person

Select any two from Starter / Middle / Main / Dessert

3-Course Set Menu at \$498 per person

Select any three from Starter / Middle / Main / Dessert

4-Course Set Menu at \$558 per person

Select from Starter / Middle / Main / Dessert

STARTER

- please select one-

SPANISH OCTOPUS [S][N][SS]

Potato, Red Endive,
Piquillo & Romesco

★ TAI PAN SALAD [S][D][SS]

Canadian Lobster 'Caesar', Endive,
Apple, Avocado, Dill,
Parmesan Cheese
[Supplement \$128]

★ STEAK TARTARE [G][D]

Japanese Egg Yolk, Capers,
Garlic Sourdough

BURRATA [V][D]

Heirloom Tomato Salad,
Purple Eggplant &
Olive Tapenade

MIDDLE

- please select one-

FARMER'S SOUP [V][D]

Garden Vegetables, Mixed Beans,
Parmesan Cheese

★ CRAB BISQUE [S][D][SS]

Alaskan Crab Meat, Tarragon,
XO Brandy

GNOCCHI [G][S][D][SS]

Blue Mussel, Scallop, Prawns, Clams,
Saffron & Dill Sauce

MAIN COURSE

- please select one-

ATLANTIC SEABASS [S][D][SS]

Baby Spinach, Potato and Spring
Onion Fricassee, Guanciale,
Oyster Velouté

DOVER SOLE MEUNIÈRE [S][D][SS]

Onion, Potatoes, Cherry Tomatoes,
Kalamata Olive & Meunière Sauce

[Supplement \$108]

★ TAI PAN ROASTED CHICKEN [D]

Rosemary Baked Potatoes,
Wild Mushroom, Foie Gras Sauce,
Guanciale

★ OP BEEF RIBS ROAST [G][D]

Signature Rangers Valley Roast Carving,
Mashed Potatoes, Yorkshire Pudding,
Seasonal Vegetables, Gravy

[Supplement \$108]

RICOTTA RAVIOLI [V][G][D][N]

Butter & Sage Walnut Pesto

DESSERT

- please select one-

★ CHOCOLATE BROWNIE [V][G][D][N]

70% Dark Chocolate Ganache,
Melted Chocolate, Caramel Ice Cream

PHILADELPHIA CHEESECAKE [V][D][G][N]

Sour Cherry Compote, Pistachio Ice Cream

★ Signature [V] Vegetarian [G] Contain Gluten [S] Seafood [D] Contains Dairy [N] Contains Nuts [SS] Sustainable
Please let us know if you have any food allergies or special dietary requirements.

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