

THE TAI PAN

GRILL & TERRACE

COLD APPETISERS

SEASONAL OYSTER (HALF DOZEN/ DOZEN) [G] [D]	360/680
Mignonette, Fresh Lemon, Tabasco	
★ SLICED HAMACHI [G] [D]	240
Compressed Watermelon, Grapefruit, Jalapeno, Amur Caviar	
★ WAGYU STEAK TARTARE	290
Bone Marrow, Kale, Quail Egg , Garlic Sourdough	
HEIRLOOM TOMATO SALAD [V]	220
Burrata, Artichoke, Mint	
BABY GEM SALAD [V] [N]	180
Mixed Beans, Slow-cooked Egg, Avocado, Pumpkin & Sunflower Seeds, Lemon Emulsion	

HOT APPETISERS

★ SEARED HOKKAIDO SCALLOPS [C] [G]	260
Chorizo, Yellow Tomato Gazpacho & Sweet Peas	
DUCK SALAD [N]	240
Crispy Leg Confit, Asian Cress, Shallot, Pomelo, Pomegranate & Pine Nuts	
SPANISH OCTOPUS [G] [N]	280
New Baby Potatoes, Red Endive, Smoked Piquillo & Pepper	

SOUPS

SEASONAL VEGETABLE SOUP [V]	190
★ LOBSTER BISQUE [C]	220
Lobster meat Tarragon, XO Brandy	

TO BE SHARED

★ TOMAHAWK 1.2 KG [G]	1580
Grilled Ranger Valley Angus Tomahawk with Seasonal Vegetables & Potatoes, Truffle Gravy	
ROASTED LAMB RACK [G]	820
Mushroom & Rosemary Potatoes, Merlot Sauce	
MIXED GRILLED SEAFOOD PLATTER [G] [C] [SS]	1280
Whole Lobster, Seabass, Scallops, Cuttlefish, Mussels, King Prawns, Seasonal Vegetables	

FROM THE SEA

★ DOVER SOLE MEUNIERE [G]	520
French beans, Almond, Brown Butter & Capers	
TOOTHFISH [G] [N]	460
Seafood Bouillabaisse	
★ FLAMED KING PRAWNS [G] [C]	480
Grilled Baby Gem, Romesco, Olive & Tomato Salsa	
★ THE TAI PAN MUSSELS	390
Signature White Wine Stewed Mussels Pot with Fries	

FROM THE LAND

BLACK ANGUS TENDERLOIN or WAGYU STRIPLOIN [G]	460/520
Baked Garlic & Smashed New Potatoes, Rosemary Sauce	
DEVILLED BABY CHICKEN	380
Padron Peppers, Batata Harra Potatoes & Garlic	
GRILLED LAMB CHOP [G]	420
Braised Global Artichoke, Smoked Eggplant Purée , Fava Beans	
GNOCCHI GRATIN [V]	260
Mushroom and Truffle Ragout, Ricotta Salata	

SIDES

PADRON PEPPER [V] [N]	78	GRILLED BABY GEM [V]	78
Romesco & Almond		Parmesan Flake, Salmoriglio	
POTATO PURÉE [V]	78	GRILLED ASPARAGUS [G]	78
Butter & Nutmeg		Butter & Ricotta Salata	
FRIES	78		
Garlic & Parmesan			
★ CABBAGE	78		
Sautéed in Ginger, Garlic & Pancetta			

DESSERT

CHOCOLATE BROWNIE [N] [V]	160	COCONUT MANGO MOUSSE CAKE [N]	150	ICE CREAM & SORBET	per scoop 38
70% Dark Chocolate Ganache, Vanilla Ice Cream		Vanilla Crumble, Passion Fruit Sorbet		Ask our service team for daily flavour selection	
★ NEW YORK CHEESE CAKE [V]	150	CARAMEL DELIGHT [N]	150		
Berries Compote, Raspberry Sorbet		Chocolate Caramel Cake, Caramel Ice Cream			

PIZZA

THE MURRAY [SS] [C]	320
Caviar 10g, Mozzarella, Crab Meat, Cauliflower Mousse, Lemon, Baby Spinach	
LA MARGHERITA [V]	190
S.Marzano, Buffalo Mozzarella, Parmesan, Basil, Fresh Cherry Tomato	
DIAVOLA	230
S.Marzano, Mozzarella, Spicy Salami, Nduja, Taggiasca Olive, Basil	
PEKING DUCK	260
Hoisin, Sesame, Crème Fraiche, Leek, Spring Onion, Chili	
PARMA	270
S.Marzano, Mozzarella, Burrata, Parma Ham, Parmesan, Basil, Black Truffle	
CAPRICCIOSA	230
S.Marzano, Mozzarella, Ham, Artichokes, Mushrooms, Taggiasca Olives	
NORCINA	230
Mozzarella, Mascarpone, Italian Sausage, Mushroom, Black Truffle	
FRIARELLI	240
Mozzarella, Friarelli, Italian Sausage, Dried Tomatoes, Parmesan	
5 FORMAGGI [V]	240
5 Marzano, Mozzarella, Gorgonzola, Parmigiano Provola, Brie	