

For immediate release

THE TAI PAN WELCOMES SPRING WITH A NEW SEASONAL MENU

18 March 2021, Hong Kong SAR, China – In celebration of spring, a season of fresh beginnings and renewal, Chef de Cuisine, Kit Cheung, of The Tai Pan brushes up the lunch and dinner menu of the restaurant to present a delightful medley of expert creations from 1 April 2021. A specialist and enthusiast when crafting unique dining experiences, Chef Kit instils his unwavering passion into the new menu to enchant The Tai Pan's guests.

An appetising starter for spring, **Jumbo Lump Crab Meat Salad** features a symphony of textures and flavours. Tomato salsa and basil shreds form a refreshing bottom layer where French jumbo crab meat in the middle adds a delicate sweetness to the dish. Topped with a dash of feather-like mango emulsion and a spiced crispy Feuilles de Brick, every bite is a palate-pleaser.

Hand-Cut Octopus and Scallops, a delightful seafood appetiser, reminds guests of the unique umami flavours from the seas of Japan. Jet-fresh sushi-grade octopus and scallop tartar are seasoned with sake, mirin, light soy sauce and lemon olive oil. Adorned with de-alcoholised plum wine jelly, gold leaves and yuzu cream, it is also a feast for the eyes.

Mushroom Consommé is a soul-warming vegan soup, thanks to the craftsmanship of the chef. White mushrooms, king oyster mushrooms and shiitake mushrooms are oven-dried, followed by double-steaming, together with assorted vegetables, for three hours to extract the essence of tastes. Instead of using egg white, the broth is hand-strained to get a clear consommé. Pan-fried morels, cepes and daikoku mushrooms are added at the time of serving for an enriched taste profile.

Vanilla Butter Lobster promises to tempt seafood lovers. The de-shelled Boston Lobster is browned lightly and cooked with fresh vanilla butter until its texture and flavour is just right. The lobster head is then oven-dried, pan-fired, and reduced with port wine and sherry vinegar to make a savoury foam, making it a delicious companion to the pumpkin balls, fennel and green pea puree.

Not to be missed is the **Slow Roasted Veal** featuring milk-fed veal from Holland. The veal is briefly deep-fried, slow roasted and rested to retain the juiciness. Meat trimmings and bones are simmered with foie gras to produce a foamy glaze for the vegetable sides.

Roast Quail Wrapped in Brioche is a creative twist to surprise any gourmands. Deboned quail, foie gras terrine and fried spinach are wrapped in house-made brioche dough and baked. Seasonal vegetables are flavoured with orange zest and quail jus for a gamey touch.

THE MURRAY

HONG KONG

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