

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

THE TAI PAN SET LUNCH MENU

午市套餐

2-Course Set Menu at \$468 per person (Appetiser / Soup + Main)

3-Course Set Menu at \$498 per person (Appetiser / Soup + Main + Dessert)

兩道菜菜單，每人 \$468 (前菜或湯+主菜)

三道菜菜單，每人 \$498 (前菜或湯+主菜+甜品)

APPETISER & SOUP 頭盤和湯

TAIPAN CRAB CAKE [C][N][M]

Romesco, Almond & Baby Leaf, Grilled Lime

大班蟹餅 [C][N][M]

西班牙紅椒醬、杏仁沙律、烤青檸

SCALLOPS GRATIN [C][M]

Truffle Mornay, Leek, Guanciale, Comté Cheese
[supplement \$68]

焗扇貝 [C][M]

松露芝士汁、大蔥、風乾豬面頰肉、康提芝士
(另加 \$68)

GREEN BABY GEM SALAD [V][G]

Kale, Baby Spinach, Courgette, Avocado, Edamame Ricotta Salata,
Confit Lemon

羅馬生菜沙律 [V][G]

羽衣甘藍、菠菜、意大利青瓜、牛油果、意大利乳清乾酪、
油封檸檬

ANGUS BEEF CARPACCIO [G]

Pickled Mushroom, Rocket, Parmesan, Horseradish Cream

生安格斯牛肉薄片 [M]

醃蘑菇、火箭菜、巴馬臣芝士、辣根忌廉

LOBSTER BISQUE [C][M]

Lobster Ragout, Kafir Lime, Sour Cream

龍蝦濃湯 [C][M]

龍蝦粒、青檸、酸忌廉

HEIRLOOM CARROT SOUP [V][N]

Ricotto & Lemon Dumpling, Ginger, Pistachio

原種甘筍湯 [V][N]

檸檬乳清乾酪芝士餃子、薑、開心果

MAIN 主菜

GRILLED SPRING CHICKEN [G]

Potato & Pepper Lyonnais, Chimichurri

燒春雞 [G]

洋蔥馬鈴薯、阿根廷青醬

THE TAI PAN BEEF ROAST CARVING [M][G]

Truffle Mashed Potato, Grilled Asparagus, Gravy
(Supplement \$108)

大班精選烤牛肉 [M][G]

松露薯蓉、烤蘆筍、燒汁

(另加 \$108)

HERBS CRUSTED LAMB LOIN

Roasted Fennel, Sweet Peas, Shallot, Bordelaise Sauce

香草脆面羊柳

烤茴香、青豆、火蔥、波爾多醬汁

ROASTED NORWEGIAN SALMON [SS][G]

Barley and Corn "Risotto", Brassica, Champagne Sauce

烤挪威三文魚 [SS][G]

甜粟燴意米、小棠菜、香檳忌廉汁

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Please let us know if you have any food allergies or special dietary requirements.

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

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如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

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MAIN 主菜

ROASTED DOVER SOLE [M][G]

Sautéed String Beans, Virgin Sauce
(Supplement \$108)

烤龍脷魚柳 [M][G]

炒四季豆及法式橄欖番茄檸檬蒜汁
(另加 \$108)

PAPPARDELLE [V]

Plant-Based Beef Ragout, Wild Mushrooms, Black Truffle

寬條意粉 [V]

燴植物牛肉、蘑菇、黑松露

DESSERT 甜品

CHOCOLATE BROWNIE [N][V]

70% Dark Chocolate Ganache, Vanilla Gelato

朱古力布朗尼 [N][V]

70% 黑朱古力忌廉醬、意式雲呢拿雪糕

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

紐約芝士蛋糕

莓果蜜餞、覆盆子雪葩

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A LA CARTE MENU

單點餐牌

STARTER 頭盤

SEASONAL OYSTER (HALF DOZEN/ DOZEN) [SS][C][D][G] \$380/720

Mignonette, Fresh Lemon, Tabasco

時令生蠔 (半打/ 一打) [SS][C][D][G]

紅酒醋、鮮檸檬、辣椒仔

OCTOPUS GALLEGA [SS][G] \$260

Grilled Octopus, Garlic Potatoes, Extra Virgin Olive Oil, Paprika

加利西亞八爪魚 [SS][G]

烤章魚、蒜蓉薯仔、特級初榨橄欖油、辣椒粉

COCONUT CRAB SALAD [M][SS][C][G] \$268

Amur Caviar, Jalapeño, Lime, Yuzu Pearl

椰子蟹沙律 [M][SS][C][G]

阿穆爾魚子醬、墨西哥辣椒、青檸、柚子珍珠

ANGUS BEEF TARTARE \$290

Anchovies, Stracciatella, Capers, Herb Oil, Lemon

安格斯牛肉鞑靼

鯷魚、莫札瑞拉芝士、水瓜柳、香草油、檸檬

PAN-SEARED SCALLOPS [M][SS][C] \$280

Leek Confit, Cauliflower Purée, Ikura, Herbs Oil, Dill Cream

香煎帶子 [M][SS][C]

油封大葱、椰菜花蓉、三文魚籽、香草油、蒔蘿忌廉

BURRATA [G] \$260

Heirloom Tomatoes, Espelette Pepper, Parma Ham

布拉塔芝士[G]

原種蕃茄、愛沛雷辣椒粉、帕爾馬火腿

BABY GEM SALAD [V] \$180

Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing

羅馬生菜沙律 [V]

羽衣甘藍、意大利乳清乾酪、慢煮雞蛋、黑松露醬

TAI PAN CAESAR [M] \$240

Grilled Giant Shrimps, Baby Gem, Endive, Bacon, Parmesan, Capers, Anchovies

大班凱撒沙律[M]

烤大蝦、羅馬生菜、苦白菜、煙肉、巴馬臣芝士、水瓜柳、白鳳尾魚

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SOUP 湯

LOBSTER BISQUE [SS][C] \$ 210

Seafood Ragout, Tarragon, Truffle Foam

龍蝦濃湯 [SS][C]

海鮮粒、龍蒿草、松露泡沫

MUSHROOM CAPPUCINO [V] \$ 180

Sour Cream, Mushroom Dumpling

蘑菇泡沫湯 [V]

酸忌廉、野蘑菇素餃

GOOD CARBS 精選澱粉類

CRAB LINGUINE [SS][C] \$ 390

Squid Ink Linguine, White Wine Sauce, Soft Shell Crab, Clams & Salmon Roe

蟹扁意粉 [SS][C]

墨汁意大利麵、白酒、軟殼蟹、蜆和三文魚籽

PAPPARDELLE \$ 360

Tuscan Sausage, Spicy Turnip Greens, Cacio & Pepe Sauce

寬條意粉

托斯卡納腸、辣無菁、黑胡椒芝士汁

MACCHERONCINI [V] \$ 260

Mushroom and Truffle Ragout, Ricotta Salata

長管意粉 [V]

蘑菇和松露醬、意大利乳清乾酪

EGGPLANT MILLEFUILLE [V] \$ 280

Scamorza, Tomato Emulsion, Garlic Crumbs, Pesto, Cheese Fondue

千層茄子 [V]

煙燻斯卡莫札芝士、番茄醬、大蒜屑、青醬、芝士汁

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FROM THE GRILL 烤物
SHARING FOR TWO 供二人分享

SIGNATURE BEEF

Originated from the Rangers Valley Farm, in Queensland, Australia

EXCLUSIVE in Hong Kong Only for The Murray

Black Onyx & Black Market selection

招牌牛肉

由澳大利亞昆士蘭山谷農場精選，澳洲精選為香港美利酒店獨家專供使用

黑安格斯和黑市精選

BIG CUT (Accompanied with choice of 2 sides & 2 sauce) [M][D][G]

大份量牛扒 配兩款配菜及兩款醬汁 [M][D][G]

TOMAHAWK (1.2 KG) 牛斧頭扒 \$1680

PORTERHOUSE (1.2 KG) 上等T骨扒 \$1680

INDIVIDUAL STEAK (Accompanied with choice of 1 side & 1 sauce) [M][D][G]

單人牛扒配一款配菜及一款醬汁 [M][D][G]

TENDERLOIN (250G) 牛柳 \$580

STRIPLOIN (320G) 西冷牛扒 \$680

RIBEYE (350G) 肉眼牛扒 \$720

OTHER MEAT 其他肉類 [M][D][G]

AUSTRALIAN LAMB CHOP (3 BONES) \$480

澳洲羊扒 (三條骨)

ROASTED SPRING CHICKEN \$390

燒春雞

Sauce and side dish Selection:

Green Peppercorn [D] [G] / Chimichurri [V] [D] [G] / Smoked Paprika Béarnaise [G] /

Rosemary [D] [G] / Dill Cream Sauce [G]

醬汁和配菜選項：

青花椒醬汁 [D][G]/阿根廷青醬 [V][D][G]/煙燻紅辣椒賓尼士醬汁 [G]/

迷迭香醬汁 [D][G]/ 香草忌廉醬汁 [G]

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SEAFOOD 海鮮

DOVER SOLE MEUNIERE [M][G][N] Brown Butter, Capers, Lemon, Sautéed French Beans & Almond 慢煎比目魚 [M][G][N] 焦香牛油、水瓜柳、檸檬、炒法邊豆及烤杏仁	\$ 520
PAN-SEARED SALMON FILLET [SS][G] Crushed Baby potato, Samphire, Crunchy Fennel, Dill Sauce 香烤三文魚扒 [SS][G] 薯蓉、海蘆筍、香脆茴香、香草醬汁	\$ 390
JUMBO TIGER PRAWN [SS][C][G] Asparagus, Smoked Paprika Béarnaise 巨型虎蝦 [SS][C][G] 蘆筍、煙熏紅辣椒賓尼士醬汁	\$ 390
PAN-SEARED SEABASS FILLET [SS][C] Clams ,Vegetable Ratatouille , Black Olives , Lobster Sauce 香烤鱸魚柳 [SS][C] 蜆、炖菜、黑橄欖、龍蝦醬汁	\$ 390
THE TAI PAN MUSSEL [M][SS][C] Shallot, White Wine , Cream , Chili , Ginger and Served Garlic Country Bread 白酒燴青口 [M][SS][C] 乾蔥、白酒、忌廉、辣椒、薑和大蒜鄉村麵包	\$ 390

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SIDE DISH 配菜

\$70

PARMESAN & GARLIC FRIES [G][V]

巴馬臣芝士及香蒜薯條 [G][V]

SAUTÉED FRENCH BEANS & ALMOND [G][V][N]

炒法邊豆及烤杏仁 [G][V][N]

GARLIC SPINACH [V][G][D]

蒜蓉菠菜 [V][G][D]

WILTED WILD MUSHROOM [D][G]

野蘑菇 [D][G]

EGGPLANT CASSOULET [V]

茄子燉菜 [V]

PADRON PEPPER, SALT & ESPELETTE [V] [D] [G]

燒帕德隆辣椒 [V][D][G]

POTATO PUREE, BUTTER, NUTMEG [V][G]

薯蓉、牛油及豆蔻 [V][G]

GRILLED GREEN ASPARAGUS [V][G]

烤青蘆筍 [V][G]

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DESSERT 甜品

MANGO SAGO[N][G] Seasonal Mango, Coconut, Pomelo 楊枝金露 [N][G] 時令香芒、椰子、柚子	\$150
CHOCOLATE PLAISIR 70% Dark Chocolate Ganache , Tonka Beans Crumble, Chocolate Gelato 朱古力樂園 70% 黑朱古力忌廉醬、香豆碎、意式朱古力雪糕	\$160
APPLE TART Cinnamon, Vanilla Ice Cream, Caramel Sauce 蘋果餡餅 肉桂、雲呢拿雪糕、焦糖醬	\$150
ESPRESSO TIRAMISU [N] Marsala & Mascarpone Cream, Crunchy Hazelnuts 濃縮咖啡提拉米蘇 [N] 馬沙拉和馬斯卡彭忌廉、鬆脆榛子	\$160
SOUR CREAM & LIME CHEESE CAKE Berries Compote, Raspberry Sorbet 酸忌廉青檸芝士蛋糕 雜莓蜜餞、紅桑子雪葩	\$150

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

Cake cutting \$60 per person for own cake.

開瓶費：每枝酒\$ 500，每枝烈酒 \$1,000

切餅費：自攜蛋糕每人\$60

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CHILDREN'S DINING 兒童餐牌

MAIN COURSE 主菜

SPAGHETTI WITH [V]TOMATO OR BOLOGNESE SAUCE 蕃茄 [V] 或肉醬意大利麵	\$110
BEEF BURGER OR CHEESE BURGER WITH FRIES 牛肉漢堡或芝士漢堡配薯條	\$150
FRIED RICE [V] Assorted Vegetables and Egg 雞蛋雜錦蔬菜炒飯 [V]	\$120
FISH & CHIPS Fried Fish with Fries 炸魚薯條 炸魚柳配薯條	\$120
FRIED CHICKEN Served with Fries 炸雞配薯條	\$120

DESSERT 甜品

CHOCOLATE BROWNIE SUNDAE Vanilla Ice Cream , Berries , Whipped Cream , Chocolate Sauce 朱古力布朗尼新地 雲呢拿雪糕、雜莓、鮮忌廉、朱古力醬	\$100
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