



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 DINNER MENU

晚市套餐

3-Course Set Menu (Appetiser or Soup+Main+Dessert) HK\$888 per person

三道菜菜單 (頭盤或湯+主菜+甜品), 每位 \$888

4-Course Set Menu (Appetiser or Soup+Middle+Main+Dessert) HK\$988 per person

四道菜菜單 (頭盤或湯+第二道菜+主菜+甜品), 每位 \$988

APPETISER 頭盤

WAGYU STEAK

TARTARE [G]

Tableside, Parmesan Fries

和牛他他 [G]

巴馬臣芝士薄片

TAIPAN

CRAB CAKE [C][N][M]

Alaskan Lump Crab, Romesco, Almond &

Baby Leaf, Grilled Lime

大班蟹餅 [C][N][M]

西班牙紅椒醬、杏仁沙律、燒青檸

SCALLOPS GRATIN [C][M]

Truffle Mornaise, Leek, Guanciale, Comté Cheese

焗扇貝 [C][M]

松露芝士汁、大蔥、風乾豬面頰肉、

康提芝士

MIDDLE 第二道菜

FRENCH ONION SOUP

Gruyère, Thyme, Puff Pastry

法式洋葱湯

格魯耶爾芝士、百里香、酥皮

LOBSTER BISQUE [M]

Lobster, Tarragon, XO Brandy

龍蝦濃湯

龍蝦肉、龍蒿草、陳釀白蘭地

CRAB LINGUINE [C][SS]

Squid Ink Linguine, White Wine Sauce,

Softshell Crab, Clams

蟹肉扁意粉 [C][SS]

墨魚汁扁麵、白酒汁、軟殼蟹、蜆

FROM THE GRILL (Accompanied by a choice of sides & sauces)

主菜 (配一款配菜及一款醬汁)

ATLANTIC SUSTAINABLE SALMON FILLET 挪威三文魚扒 (280GR)

DOVER SOLE MEUNIÈRE 龍脷魚柳 (400/500GR)

AUSTRALIAN LAMB CHOP (3 BONES) 澳洲羊扒(三骨)

CORN-FED SPRING CHICKEN 粟飼春雞

CANADIAN PORK TOMAHAWK 加拿大豬肉斧頭扒

THE TAI PAN SIGNATURE BEEF AUSTRALIAN M5 WAGYU.

Originated from the Rangers Valley in Queensland, Australia.

Exclusively served in Hong Kong for The Murray, Hong Kong

香港美利酒店獨家供應特選澳洲昆士蘭州M5和牛

[SUPPLEMENT 另加 \$80]

STRIPLOIN 西冷 (320 GR)

TENDERLOIN 牛柳 (250 GR)

RIBEYE 肉眼 (350 GR)

[M] 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.

[M]招牌 [V]素食 [G]不含麩質 [D]無乳製品 [SS]可持續食材 [N]含有堅果 [C]甲殼類

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THE TAI PAN SET DINNER MENU

晚市套餐

SIDE DISH 配菜

Truffle Mac & Cheese / Parmesan & Garlic Fries / Sautéed French Beans & Almond / Sautéed Spinach
松露芝士通心粉 / 蒜香巴馬臣芝士薯條 / 炒四季豆和杏仁 / 蒜香菠菜

Wilted Wild Mushrooms / Padrón Peppers / Potato Purée, Butter, Nutmeg / Grilled Green Asparagus
野生蘑菇 / 西班牙辣椒 / 馬鈴薯蓉、牛油、肉豆蔻 / 烤蘆筍

SAUCE 醬汁

Bordelaise / Chimichurri / Truffle & Mushroom / Green Peppercorn / Rosemary / Dill Cream / Béarnaise
波爾多醬汁 / 阿根廷青醬 / 松露蘑菇汁 / 青胡椒汁 / 迷迭香醬 / 濃香蒔蘿醬 / 伯納西醬

UPGRADE OPTIONS 升級選項

SEARED FOIE GRAS

煎鵝肝

[SUPPLEMENT 另加 \$120]

GRILLED HALF BOSTON LOBSTER

烤半隻波士頓龍蝦

[SUPPLEMENT 另加 \$260]

GRILLED GIANT PRAWN

烤大蝦

[SUPPLEMENT 另加 \$160]

MURRAY CAVIAR

美利魚子醬 [10GR]

[SUPPLEMENT 另加 \$200]

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、雲呢拿意大利軟雪糕

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

紐約芝士蛋糕 [V]

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] \$268

Amur Caviar, Jalapeño, Lime, Yuzu Pearl

椰子蟹沙律 [M][SS][C]

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

安格斯他他

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 (Black Onyx & Black Market selection) 黑安格斯和黑市精選

Originated from the Rangers Valley Farm, in Queensland, Australia

EXCLUSIVE in Hong Kong Only for The Murray, Hong Kong

招牌牛肉

源產於澳洲昆士蘭山谷農場，於香港美利酒店獨家供應

BIG CUT (Accompanied with choice of 2 sides & 2 sauces) [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

SMALL CUT [M][D][G] (Accompanied with choice of 1 side & 1 sauce) [M][D][G]

細份量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 (Accompanied with choice of 1 side & 1 sauce) [M][D][G]

其他肉類一款配菜及一款醬汁 [M][D][G]

AUSTRALIAN LAMB CHOP (3 BONES) [M][D][G] \$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 & Baked Almonds 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、煙燻紅辣椒賓尼士醬汁	\$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 & BAKED ALMONDS [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 MUSHROOMS [D][G]

野蘑菇 [D][G]

EGGPLANT CASSOULET [V]

茄子燉菜 [V]

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

燒帕德隆辣椒 [V][D][G]

POTATO PURÉE, 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[G][N] Seasonal Mango, Coconut, Pomelo 楊枝金露 [G][N] 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 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 TOMATO[V] 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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