

# THE TAI PAN

GRILL & TERRACE

## COLD APPETISERS

<b>SEASONAL OYSTER (HALF DOZEN/ DOZEN)</b>	360/680
Mignonette, Fresh Lemon, Tabasco	
<b>DUCK &amp; CHICKEN LIVER PATE</b>	240
Garlic Sourdough, Onion Jam, Maldon Salt, Lemon	
<b>WAGYU STEAK TARTARE</b>	290
Tableside, Parmesan Fries	
<b>HEIRLOOM TOMATO SALAD [V]</b>	220
Burrata, Basil, Kalamata, Espelette Pepper	
<b>BABY GEM SALAD [V]</b>	180
Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing	

## HOT APPETISERS

<b>TAIPAN CRAB FRITTERS</b>	280
Alaskan Lump Crab, Romesco, Almond & Baby Leaf, Burnt Lime	
<b>SEARED HOKKAIDO SCALLOPS</b>	290
Cauliflower, Guanciale, Chanterelle, Black Truffle	
<b>PROVENCALE BAKED EGGPLANT [V]</b>	240
Tomato, Smoked Scamorza, Basil & Rocket (Add Sautéed Shrimps +80)	

## SOUPS

<b>DAILY SOUP</b>	190
<b>LOBSTER BISQUE</b>	220
Lobster meat Tarragon, XO Brandy	

## TO BE SHARED

<b>TOMAHAWK 1.2 KG</b>	1580
Grilled Ranger Valley Angus Tomahawk with Seasonal Vegetables & Potatoes, Truffle Gravy	
<b>ROASTED LAMB RACK</b>	820
Olive Mash Potatoes, Baby Gem, Herbs Oil & Gravy	
<b>MIX GRILLED BBQ PLATTER</b>	1180
Assorted Daily Steak, Chicken, Lamb, Sausages, Giant Shrimps & Seasonal Vegetables	

## FROM THE SEA

<b>DOVER SOLE MEUNIERE</b>	520
French beans, Almond & Brown Butter	
<b>BAKED WHOLE SEA BREAM</b>	390
Pernod Flamed, Mediterranean Style	
<b>BOSTON LOBSTER</b>	580
Grilled or Thermidor Style, Gratin Green Asparagus	
<b>THE TAI PAN MUSSELS</b>	390
Signature White Stewed Mussels Pot with Fries	

## FROM THE LAND

<b>AUSTRALIAN ANGUS STRIPLOIN or TENDERLOIN</b>	480
Baked Garlic & Smashed Potatoes, Rosemary Sauce	
<b>DEVILLED BABY CHICKEN</b>	380
Portobello, Sweet Pepper & Leek Casserole	
<b>GRILLED LAMB CHOP</b>	460
Peas Purée, Heirloom Carrots, Shallot, Lemon & Mint Labna	
<b>GNOCCHI GRATIN [V]</b>	260
Mushroom and Truffle Ragout, Ricotta Salata	

## SIDES

<b>PADRON PEPPER</b>	78	<b>GRILLED BABY GEM</b>	78
Romesco & Almond		Parmesan flake, Salmoriglio	
<b>POTATO PURÉE</b>	78	<b>GRATIN PORTOBELLO</b>	78
Butter & Nutmeg		Tomato Coulis, Mozzarella, Sage	
<b>SMASHED POTATOES</b>	78	<b>PARMESAN FRIES</b>	78
Duck Fat, Paprika & Chives		Garlic & Grated Parmesan	
<b>CABBAGE</b>	78		
Sautéed in Ginger, Garlic & Pancetta			

 To be enjoyed by the entire table

## DAILY DINNER SPECIAL

*Monday*

### MONSTER TOMAHAWK

Grilled Angus Tomahawk (1.4 kg) with Roasted Vegetables  
998

*Tuesday*

### SEAFOOD THERAPY

Seafood Tower, Smoked Salmon Pizza, Peri Peri Shrimps  
688 per person

*Wednesday*

### STEAK AND FRIES

Unlimited Angus Steak of the day with Fries & Signature Sauce  
488 per person

*Thursday*

### CRAVE MORE, CARVE MORE

Unlimited Roast Beef, Lamb Rack, Pork Rack with Fries & Salad  
498 per person

*Friday*

### BBQ NIGHT

Unlimited Grilled Seafood & Meat with Salad & Antipasti  
688 per person

*Saturday & Sunday*

### SURF & TURF

Grilled Australian Striploin & Half Boston Lobster  
498

### TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE \$498 per person PROSECCO \$298 per person  
As well as a selection of house red & white wines, beers, soft drinks

## DESSERT

<b>CHOCOLATE BROWNIE [N]</b>	160	<b>MILLEFUILLE [N]</b>	150	<b>NEW YORK CHEESE CAKE</b>	150
70% Dark Chocolate Ganache, Vanilla Gelato		Preserved Strawberries, Chantilly, Almond, Caramelized Filo Pastry, Raspberry Sorbet		Berries Compote, Raspberry Sorbet	
<b>APPLE TART</b>	150	<b>ESPRESSO TIRAMISU [N]</b>	160	<b>GELATO OR SORBET</b>	Per Scoop 38
Cinnamon Ice Cream, Caramel Sauce		Marsala & Mascarpone Cream, Crunchy Hazelnuts		Ask our service team for daily flavour options	