

THE TAI PAN

SET DINNER

HK\$798 per person

HK\$1498 For 2 persons

Additional HK\$288 per person for 3 glasses of Sommelier selected wine

APPETISER

(To be shared on the table)

WAGYU BEEF TARTARE [G]

Parmesan Cheese, Kale,
Paprika, Crouton

★ TAI PAN CRAB CAKE [C][N]

Alaskan Lump Crab, Romesco,
Almond & Baby Leaf, Grilled Lime

★ SCALLOPS GRATIN [C]

Truffle Mornaise, Leek, Guanciale,
Comté Cheese

MIDDLE

★ LOBSTER BISQUE [C]

Lobster, Tarragon, XO Brandy

MAIN COURSE

(Please select one)

Accompanied by a choice of side & sauce

FROM THE GRILL

USDA PRIME BEEF STRIPLOIN

USDA PRIME BEEF RIBEYE

CANADIAN PORK TOMAHAWK [D]

DOVER SOLE MEUNIERE

ANDAMAN SEABASS

GRILLED WHOLE BOSTON LOBSTER

[SUPPLEMENT \$108]

RANGER VALLEY M5 WAGYU BEEF TENDERLOIN

[SUPPLEMENT \$108]

RANGER VALLEY M5 WAGYU BEEF TOMAHAWK

[SUPPLEMENT \$888]

SIDE DISH

Truffle Mac & Cheese [V] / Parmesan Fries [V][G] /
Sautéed French Beans & Almond [V][N][G] /
Garlic Wilted Spinach [V][G][D] / Potato Puree [V][G] /
Grilled Asparagus [V][G]

SAUCE

Bordelaise / Chimichurri [V][G] / Truffle & Mushroom /
Green Peppercorn/Rosemary / Dill Cream Sauce [V] /
Béarnaise [V]

DESSERT

(Please Select One)

CHOCOLATE BROWNIES [N][V]

70 % Dark Chocolate Ganache, Vanilla Gelato

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet