



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 Middle+Main+Dessert) HK\$888 per person

三道菜菜單 (頭盤或第二道菜+主菜+甜品), 每位 \$888

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

四道菜菜單 (頭盤+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

法式洋蔥湯

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 龍躑魚柳 (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

[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

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。

所有價目以港幣計算及另加一服務費。

THE TAI PAN SET DINNER MENU

晚市套餐

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)

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 with Butter & Nutmeg / Grilled Green Asparagus
野生蘑菇 / 西班牙辣椒 / 馬鈴薯蓉配牛油及肉豆蔻 / 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 GIANT PRAWN 烤大蝦

[SUPPLEMENT 另加 \$160]

MURRAY CAVIAR 美利魚子醬 [10GR]

[SUPPLEMENT 另加 \$200]

GRILLED HALF BOSTON LOBSTER 烤半隻波士頓龍蝦

[SUPPLEMENT 另加 \$260]

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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