

THE TAI PAN

GRILL & TERRACE

WEEKDAY SET LUNCH

2-Course Set Menu at \$418 per person

Select any two (Appetiser Buffet Bar/ Middle / Main / Dessert)

3-Course Set Menu at \$468 per person

Select any three (Appetiser Buffet Bar/ Middle / Main / Dessert)

APPETISER BUFFET BAR

SELECTION OF CHEESE
AND COLD CUTS

SEAFOOD ON ICE [C]

SELECTION OF SALAD

SMOKED & MARINATED
SALMON

MIDDLE COURSE

(Please Select One)

★ TAI PAN CRAB CAKE [C][N]
Romesco, Almond & Baby Leaf, Burnt Lime

★ WAGYU BEEF TARTARE
Parmesan Cheese, Arugula, Paprika,
Crouton

★ LOBSTER BISQUE [C]
Lobster, Kaffir Lime, Sour Cream

MAIN COURSE

(Please Select One)

BAKED SEABASS [G][SS]
Mediterranean Style, Fennel Salad,
Pernod Sauce

★ DOVER SOLE MEUNIERE [N][G][SS]
French Beans, Almond & Brown Butter
[Supplement \$108]

DEVILLED BABY CHICKEN [G]
Portobello, Shishito & Leek Casserole

GRILLED LAMB CHOPS [G]
Peas Purée, Heirloom Carrots, Shallot,
Lemon & Mint Labna

★ THE TAI PAN ROAST
BEEF CARVING [G][D]
Asparagus & Mashed Potato,
Rosemary Sauce
[Supplement \$108]

WILD MUSHROOM GNOCCHI [V]
Truffle & Ricotta Salata

DESSERT

(Please Select One)

CHOCOLATE BROWNIE [N][V]
70% Dark Chocolate Ganache, Vanilla Gelato

NEW YORK CHEESE CAKE [V]
Berries Compote, Raspberry Sorbet