

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 LUNCH MENU

## 午市套餐

2-Course Set Menu at \$468 per person (Appetiser / Soup + Main)

3-Course Set Menu at \$498 per person (Appetiser / Soup + Main + Dessert)

兩道菜菜單，每人 \$468 (前菜或湯+主菜)

三道菜菜單，每人 \$498 (前菜或湯+主菜+甜品)

### APPETISER & SOUP 頭盤和湯

#### TAIPAN CRAB CAKE [C][N][M]

Romesco, Almond & Baby Leaf, Grilled Lime

大班蟹餅 [C][N][M]

西班牙紅椒醬、杏仁沙律、烤青檸

#### SCALLOPS GRATIN [C][M]

Truffle Mornay, Leek, Guanciale, Comté Cheese

[supplement \$68]

焗扇貝 [C][M]

松露芝士汁、大蔥、風乾豬面頰肉、康提芝士

(另加 \$68)

#### GREEN BABY GEM SALAD [V][G]

Kale, Baby Spinach, Courgette, Avocado, Edamame Ricotta Salata,

Confit Lemon

羅馬生菜沙律 [V][G]

羽衣甘藍、菠菜、意大利青瓜、牛油果、意大利乳清乾酪、

油封檸檬

#### ANGUS BEEF CARPACCIO [G]

Pickled Mushroom, Rocket, Parmesan, Horseradish Cream

生安格斯牛肉薄片 [M]

醃蘑菇、火箭菜、巴馬臣芝士、辣根忌廉

#### LOBSTER BISQUE [C][M]

Lobster Ragout, Kafir Lime, Sour Cream

龍蝦濃湯 [C][M]

龍蝦粒、青檸、酸忌廉

#### HEIRLOOM CARROT SOUP [V][N]

Ricotta & Lemon Dumpling, Ginger, Pistachio

原種甘筍湯 [V][N]

檸檬乳清乾酪芝士餃子、薑、開心果

[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。

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## MAIN 主菜

### GRILLED SPRING CHICKEN [G]

Potato & Pepper Lyonnais, Chimichurri

燒春雞 [G]

洋蔥馬鈴薯、阿根廷青醬

### THE TAI PAN BEEF ROAST CARVING [M][G]

Truffle Mashed Potato, Grilled Asparagus, Gravy  
(Supplement \$108)

大班精選烤牛肉 [M][G]

松露薯蓉、烤蘆筍、燒汁

(另加 \$108)

### HERBS CRUSTED LAMB LOIN Roasted Fennel, Sweet Peas, Shallot, Bordelaise Sauce

香草脆面羊柳

烤茴香、青豆、火蔥、波爾多醬汁

### ROASTED NORWEGIAN SALMON [SS][G] Barley and Corn "Risotto", Brassica, Champagne Sauce

烤挪威三文魚 [SS][G]

甜粟燴意米、小棠菜、香檳忌廉汁

### ROASTED DOVER SOLE [M][G]

Sautéed String Beans, Virgin Sauce  
(Supplement \$108)

烤龍脷魚柳 [M][G]

炒四季豆及法式橄欖番茄檸檬蒜汁

(另加 \$108)

### PAPPARDELLE [V]

Plant-Based Beef Ragout, Wild Mushrooms, Black Truffle

寬條意粉 [V]

燴植物牛肉、蘑菇、黑松露

## 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、意式雲呢拿雪糕

### NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

紐約芝士蛋糕

莓果蜜餞、覆盆子雪葩

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