

THE TAI PAN

GRILL & TERRACE

COLD APPETISERS

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

HOT APPETISERS

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

SOUPS

DAILY SOUP	190
LOBSTER BISQUE	220
Lobster meat Tarragon, XO Brandy	

TO BE SHARED

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

FROM THE SEA

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

FROM THE LAND

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

SIDES

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

DESSERT

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

PIZZA

THE MURRAY [SS] [C]	320
Caviar 10g, Mozzarella, Crab Meat, Cauliflower Mousse, Lemon, Baby Spinach	
LA MARGHERITA [V]	190
S.Marzano, Buffalo Mozzarella, Parmesan, Basil, Fresh Cherry Tomato	
DIAVOLA	230
S.Marzano, Mozzarella, Spicy Salami, Nduja, Taggiasca Olive, Basil	
PEKING DUCK	260
Hoisin, Sesame, Crème Fraiche, Leek, Spring Onion, Chili	
PARMA	270
S.Marzano, Mozzarella, Burrata, Parma Ham, Parmesan, Basil, Black Truffle	
CAPRICCIOSA	230
S.Marzano, Mozzarella, Ham, Artichokes, Mushrooms, Taggiasca Olives	
NORCINA	230
Mozzarella, Mascarpone, Italian Sausage, Mushroom, Black Truffle	
FRIARELLI	240
Mozzarella, Friarelli, Italian Sausage, Dried Tomatoes, Parmesan	
5 FORMAGGI [V]	240
5 Marzano, Mozzarella, Gorgonzola, Parmigiano Provola, Brie	