

THE TAI PAN

WEEKDAY SET LUNCH

2-Course Set Menu at \$418 per person (Appetiser / Soup + Main)

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

APPETISERS & SOUP

(Please Select One)

★ **TAIPAN CRAB CAKE [C][N]**

Romesco, Almond & Baby Leaf,
Grilled Lime

GREEN BABY GEM SALAD [V][G]

Kale, Ricotta Salata, Slow-cooked Egg,
Black Truffle Dressing

★ **WAGYU BEEF TARTARE**

Parmesan Cheese, Kale, Paprika,
Crouton

★ **SCALLOPS GRATIN [C]**

Truffle Mornay, Leek, Guanciale,
Comté Cheese
[SUPPLEMENT \$68]

★ **LOBSTER BISQUE [C]**

Lobster Ragout, Tarragon, XO Brandy

MAIN COURSE

(Please Select One)

Accompanied by a choice of side & sauce

GRILLED SPRING CHICKEN [G]

GRILLED AUSTRALIAN LAMB (2 BONES)

GRILLED BOSTON LOBSTER

[SUPPLEMENT \$128]

ROASTED NORWEGIAN SALMON [SS][G]

★ **THE TAI PAN BEEF ROAST CARVING [G]**

[SUPPLEMENT \$108]

RANGER VALLEY M5 WAGYU BEEF STRIPLOIN

[SUPPLEMENT \$188]

PAPPADELLE [V]

Plant-Based Beef Ragout,
Wild Mushrooms, Black Truffle

SIDE DISH

Truffle Mac & Cheese [V] /
Parmesan Fries [V][G] / Sautéed French Beans [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

★ 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.