

THE TAI PAN

WEEKEND FAMILY BRUNCH

\$798 per person

\$498 per child (aged 5 to 11)

–APPETISER–

SEAFOOD ON ICE

Oyster, Snow Crab Legs, Prawn,
Sea-Whelk, Cray Fish, Scallop

CHARCUTERIE

Selection of Premium Cold Cuts & European Cheese
with Condiment & Pickles

SEASONAL SPECIALITIES

Tuna Tataki, Smoked Salmon, Haddock

SOUP & SALAD CORNER

With Daily Bread Selection

–KIDS CORNER–

Daily Pizza, Fried Chicken, Mini Cheese Burger, Mac & Cheese, Fries

–HOT SECTION–

★ SIGNATURE OP RIB & DAILY ROASTED CARVING

DAILY PASTA

SAUTÉED MUSSELS

BBQ MEAT & SEAFOOD SPECIALTIES

MAIN COURSE

(Please Select One)

Accompanied by a choice of side & sauce

FROM THE LAND

SPRING BABY CHICKEN [G][D]

AUSTRALIAN LAMB CHOPS [G][D]

USDA PRIME BEEF STRIPLOIN [G][D]

RANGER VALLEY M5 WAGYU BEEF RIB EYE [G][D]
[SUPPLEMENT \$188]

FROM THE SEA

NORWEGIAN SALMON [SS][G]

GRILLED BOSTON LOBSTER [SS][C][G]
[SUPPLEMENT \$168]

ANDAMAN SEABASS [SS][G][D]

PAPPADELLE [V]

Plant-Based Beef Ragout, Wild Mushroom, Black Truffle

SIDE DISH

Wild Mushroom / Potato Puree [V][G] /
Grilled Asparagus [V][G] / Padron Pepper

SAUCE

Chimichurri [V][G] / Truffle & Mushroom / Rosemary /
Dill Cream Sauce [V] / Béarnaise [V]

DESSERT

ASSORTED CAKES & PETIT PATISSERIE

ICE CREAM & SORBET SELECTION

SELECTION OF COFFEE OR TEA

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

R DE RUINART BRUT, CHAMPAGNE, FRANCE

SPARKLING

\$298 per person

B&G SPARKLING BLANC DE BLANCS, FRANCE

As well as a selection of house red & white wines, beers, soft drinks

★ 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.