THE TAI PAN

THE MURRAY, HONG KONG

À LA CARTE

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ENTRÉES CRUES

Huîtres *(S)(SS)* — 568 / half dozen, 988 / dozen
Daniel Sorlut Spéciale Oyster, Mignonette, Lemon

Carpaccio de Poisson *(S)(SS)* — 268
Bluefin Tuna, Red Onion, Capers, Lemon, Chives, Lemon Dressing

Tartare de Boeuf *(G)(D)* ✦ — 298
Hand-cut Beef Tartare, Capers, Shallots, Cornichons, Dijon Mustard, Chives, Confit Free-range Egg Yolk

ENTRÉES ET SOUPE

Soupe à l'Oignon *(D)(G)* ✦ — 168
Braised Onion Soup, Beef Broth, Gruyère, Croûtons

Bisque de Homard *(D)(S)(G)(SS)* — 228
Fresh Dill, XO Brandy, Lobster Meat

Salade Niçoise *(S)(SS)(H)* — 258
Bluefin Tuna, Green Lettuce, French Bean, Slow Cooked Egg, Niçoise Olives, Tomato, Potato, Anchovy, Champagne Vinaigrette

Salade de Homard *(S)(SS)(D)* — 278
Fresh Half Lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing

Charcuterie *(G)(D)(P)(N)* — 268
Pâté en Croûte, Selected Cured Meat & Cheese, Pickles

Salmon Rillettes *(S)(SS)(D)(G)* — 218
Smoked Salmon, Crème Fraîche, Dill, Chives, Sourdough

Pissaladière Provençale *(G)(S)(D)* — 288
Baked Flatbread, Braised Onion, Gruyère, Kalamata Olive, Anchovies

Coquillettes au Jambon *(G)(P)(D)* — 268
Shell Pasta, Parisian Ham, Cream, Comté Cheese

Escargots à la Bourguignonne *(S)(G)(D)* ✦ — 198
Baked Land Snails, Garlic & Parsley Butter

VEGETARIAN ✦ SIGNATURE

(G) Gluten · (S) Seafood · (D) Dairy · (N) Nuts · (SS) Sustainable · (H) Healthy · (SY) Spicy
(P) Pork

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PLATS PRINCIPAUX

Bouillabaisse *(S)(SS)(G)(D)* — 428
Scallops, Prawns, Toothfish, Mussels, Fennels, Potatoes, Saffron

Sole Meunière (800G-1000G) *(S)(D)(SS)(G)* — 988
Brown Butter, Capers, Lemon, Croutons, Parsley

Moules Marinières *(S)(D)(SS)(G)* — 388
Fresh Mussels, White Wine, Shallot, Butter, Parsley

Le Bar *(S)(SS)(D)* — 458
French Seabass, Vierge Sauce, Mashed Potatoes, Dill

Canard à l'Orange ✦ — 598
Duck Breast, Sauce Bigarade

Poulet Rôti *(G)(D)(P)* ✦ — 688
Whole Yellow Chicken, Rosemary, Potatoes, Wild Mushroom, Red Onion, Foie Gras Jus

Côtelettes d'Agneau — 468
Grilled Australian Lamb Chop, Eggplants Purée, Heirloom Tomato, Fava Beans, Port Wine Jus

GRILLADES

Côte de Boeuf 1.2KG *(D)(G)* ✦ — 1488
Black Angus Beef Tomahawk, Choice of 2 side dishes

Filet de Boeuf 250G *(D)(G)* — 478
Black Angus Beef Tenderloin, Choice of 1 side dish

Contre-Filet 300G *(D)(G)* — 518
Black Angus Striploin, Choice of 1 side dish

Onglet de Boeuf 300G *(D)(G)* — 408
Wagyu Hanger Steak, Choice of 1 side dish

Homard Grillé *(D)(S)(SS)* — 598
Grilled Whole Lobster, Choice of 1 side dish

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GARNITURES

- Fries *(G)* — 78
  Garlic, Black Pepper, Sea Salt
- Pommes de Terre Écrasées *(D)(P)(SY)* — 78
  Crème Fraîche, Bacon, Chives
- Épinards à la Crème *(D)* — 78
  Spinach, Shallot, Double Cream, Gruyère
- Haricots Verts *(D)(N)* — 78
  French Beans, Brown Butter, Roasted Almond
- Salades *(H)* — 78
  Mixed Green Salad, Cherry Tomatoes, Red Radish

DESSERTS

- Tarte Tatin *(D)(G)* — 108
  Apple Tart, Vanilla Ice-cream
- Crêpes Suzette *(D)(G)* ✦ — 128
  Crêpes, Orange, Grand Marnier, Cognac, Vanilla Ice Cream
- Gâteau au Chocolat *(D)(G)* — 108
  Warm Old Fashioned 64% Chocolate Cake, Vanilla Chantilly
- Tarte du Jour *(G)(D)(N)* — 98
  Butter Crust, Almond Cream, Vanilla Custard Cream, Seasonal Fresh Fruits

WINE BY GLASS — GLASS / BOTTLE

CHAMPAGNE & PROSECCO

NV Ruinart 'R de Ruinart' Champagne, France — 220 / 1190

NV Veuve Clicquot Yellow Label, Champagne, France — 180 / 980

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WINE BY GLASS · CONTINUED

NV Santa Margherita, Prosecco Extra Dry, Italy 140 / 650

NV Veuve Clicquot Rosé 250 / 1388

WHITE

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand *(c. 2025)* 170 / 800

Friuli Fantinel Pinot Grigio, Borgo Tesis Grave, DOC, Italy *(c. 2024)* 170 / 800

Domaine Testut, Chablis, Vieilles, Vignes Blanc, Burgundy, France *(c. 2023)* 150 / 750

ROSÉ

Whispering Angel, Château d'Esclans, Cotes de Provence, France *(c. 2024)* 140 / 650

RED

Domaine Nicolas Rossignol Bourgogne, Burgundy, France *(c. 2022)* 170 / 800

Château Pindefleurs, Saint-Émilion Grand Cru, Bordeaux, France *(c. 2022)* 160 / 788

Olga Raffault 'Les Peuilles' Cabernet Franc Blend Chinon, Loire Valley, France *(c. 2021)* 150 / 728

SWEET

Carmes de Rieussec – Sauternes, Bordeaux, France *(c. 2023)* 150 / 400 (375ml)

COCKTAILS

Kir Royale 138
Champagne, Crème de Cassis

Negroni 138
Tanqueray, Mancino Rosso, Campari

Le Jardin Highball 138
Tanqueray Gin, La Tomato Liqueur, Strawberry Syrup, Citric Solution, Soda

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COCKTAILS · CONTINUED

Pastis — 108
Duval, Pastis De Marseille

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