

3 COURSE DINNER MENU

APPETIZER

前菜

THE TAI PAN SIGNATURE LOBSTER CAESAR SALAD

Crispy Pancetta Chips, White Anchovies, Sour Dough Croutons

龍蝦凱撒沙律伴脆煙肉片白鯧魚酸麵包粒

MAINS COURSE

主菜

SPICED AUSTRALIAN BLACK ANGUS BEEF STRIPLOIN

Truffle Whipped Potato, Grilled Winter Squash, Fines Herbs Parcel, Béarnaise Sauce

[Supplement \$58]

香料澳洲黑安格斯牛柳配松露薯茸烤南瓜伴香料包賓尼士汁

[附加費\$ 58]

OR

ROASTED CHILEAN SEABASS

Brassica Shanghai, Winter Melon, Xo Sauce

焗智利鱸魚伴小棠菜冬瓜 XO 醬

OR

AUTUMN FOREST MUSHROOM BARLEY "RISOTTO STYLE" (V)

Black Truffle, Morel Mushroom, 24 Months Aged Parmesan

蘑菇薏米意大利飯伴黑松露羊肚菌巴馬臣芝士(素)

DESSERT

甜品

APPLE TART FINE

Spiced Cider Caramel, Xo Cognac

法式蘋果酥配蘋果白蘭地汁

OR

DECADENT EARL GREY SCENTED CHOCOLATE TART

Toasted Cocoa Nibs, Lime Chantilly, Valrhona Chocolate

伯爵茶朱古力塔配青檸雲呢拿忌廉