

THE TAI PAN

ENTRÉES CRUES

HUÎTRES half dozen / dozen	\$ 368 / \$ 698
Daniel Sorlut Spéciale Oysters, Mignonette, Lemon	[S][SS]
PLATEAU DE FRUITS DE MER	\$ 1488
Seasonal Oyster, Fresh Lobster, King Prawns, Tuna Tartare, Scallop Ceviche	[S][SS]
CAVIAR D'AMUR 30G	\$ 598
Amur Caviar, Blinis, Crème Fraîche, Chives	[S][SS][H]
TARTARE DE BOEUF	\$ 168
Hand-Cut Beef Tartare, Capers, Shallots, Cornichons, Dijon Mustard, Confit Free-Range Egg Yolk, Chives	[M]
SALADE DE HOMARD	\$ 158
Maine lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing	[S][SS]
RILLETTES DE SAUMON	\$ 138
Smoked Salmon, Crème Fraîche, Dill, Chives, Sourdough	[S][SS][D][G]
CHARCUTERIE	\$ 268
Pâté en Croûte, Pickles Selected Cured Meats & Cheeses	[G][D][P][N]

LES OEUFs

OMELETTE	\$ 138
3 Eggs, Black Truffle, Gruyère Cheese, Chives, Cherry Tomatoes	[D][H]
OEUFs BENEDICT	\$ 148
Cured Ham[P] / Smoked Salmon[S][SS] / Avocado & Spinach [H][V] / Lobster[S][SY] (Additional \$100)	[G][D]

PLATS PRINCIPAUX

ONGLET DE BOEUF	\$ 388
Wagyu Hanger Steak, Sunny Side Up Egg, Fries	[G]
POULET RÔTI	\$ 288
Half Roasted Chicken, Fries	[G]
BOUDIN BLANC	\$ 268
Pork & Turkey Sausage, Apple & Pear Compote, Mashed Potatoes, Beef Jus	[P][G][D]
STEAK À CHEVAL	\$ 458
Burger Steak, Sunny Side Up Egg, Mashed Potatoes	[D]
LE BAR	\$ 458
French Sea Bass, Vierge Sauce, Mashed Potatoes	[S][SS][D]
POIREAU	\$ 168
Confit Leek, Asparagus, Romesco, Mashed Potatoes	[S][SS][D][G]
MAFALDA AU HOMARD	\$ 298
Mafalda Pasta, Maine Lobster, Garlic, Shallot, Fresh Dill, Parsley, Lemon, Chilli	[S][SS][D][G][SY]

LES SUCRÉES

PAIN PERDU	\$ 98
French Toast, Maple Syrup, Pecans, Whipped Cream	[D][G][N]
GAUFRES	\$ 98
Waffle, Mixed Berries Compote, Whipped Cream	[D][G]
PANCAKE	\$ 88
Fresh Berries, Vanilla Butter, Maple Syrup, Whipped Cream	[D][G]

LES DESSERTS

TARTE TATIN	\$ 108
Apple Tart, Vanilla Ice Cream	[D][G][V]
GÂTEAU AU CHOCOLAT	\$ 108
Warm Old Fashioned 64%, Chocolate Cake, Vanilla Chantilly	[D][G][V]
TARTE DU JOUR	\$ 98
Butter Crust, Almond Cream, Vanilla Custard Cream, Seasonal Fresh Fruits	[G][D][N][V]

WINE

RED

2022 Domaine Nicolas Rossignol Bourgogne, Burgundy, France	\$ 148 / 688
2022 Château Pindefleurs, Saint-Émilion Grand Cru, Bordeaux, France	\$ 108 / 508

WHITE

2023 Domaine Testut, Chablis, Vieilles, Vignes Blanc, Burgundy, France	\$ 148 / 688
2025 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$ 128 / 588

ROSÉ

2024 Whispering Angel, Château d'Esclans, Côtes de Provence, France	\$ 98 / 438
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CHAMPAGNE

NV Veuve Clicquot Rosé	\$ 198 / 988
NV Veuve Clicquot Brut	\$ 168 / 888

COCKTAILS

Vesper Martini

Tanqueray, Ketel One, Lillet Blanc

Negroni

Tanqueray, Mancino Rosso, Campari

Rossini

Sei Bellissimi - Strawberry Purée, Prosecco

Bellini

Sei Bellissimi - Peach Purée, Prosecco

Bloody Mary

Ketel One, Tomato Juice, Lemon Juice, Horseradish, Worcestershire Sauce, Coriander Seed, Pink Pepper Corn, Paprika Powder, Cayenne Powder

Aperol Spritz

Aperol, Prosecco, Soda water

Kir Royale

Champagne, Crème de Cassis

Le Jardin Highball

Tanqueray Gin, La Tomato Liqueur, Strawberry Syrup, Citric Solution, Soda

\$88