

THE TAI PAN

ENTRÉES CRUES

HUÎTRES	\$568 / half dozen
Daniel Sorlut Spéciale Oyster, Mignonette, Lemon	\$988 / dozen [S][SS]
CARPACCIO DE POISSON	\$ 268 [S][SS]
Blue Fin Tuna, Red Onion, Capers, Lemon, Chives, Lemon Dressing	
TARTARE DE BOEUF	\$ 298 [G][D][M]
Hand-cut Beef Tartare, Capers, Shallots, Cornichons, Dijon Mustard, Confit Free Range Egg Yolk, Chives	

ENTRÉES ET SOUPE

SOUPE À L'OIGNON	\$ 168 [D][G][M]
Braised Onion Soup, Beef Broth, Gruyère, Croûtons	
BISQUE DE HOMARD	\$ 228 [D][S][G][SS]
Fresh Dill, XO Brandy, Lobster Meat	
SALADE NIÇOISE	\$ 258 [S][SS][H]
Blue Fin Tuna, Green Lettuce, French Bean, Slow Cooked Egg, Niçoise Olives, Tomato, Potato, Anchovy, Champagne Vinaigrette	
SALADE DE HOMARD	\$ 278 [S][SS][D]
Fresh Half Lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing	
CHARCUTERIE	\$ 268 [G][D][P][N]
Pâté en Croûte, Selected Cured Meat & Cheese, Pickles	
SALMON RILLETES	\$ 218 [S][SS][D][G]
Smoked Salmon, Crème Fraîche, Dill, Chives, Sourdough	
PISSALADIÈRE PROVENÇALE	\$ 288 [G][S][D]
Baked Flatbread, Braised Onion, Gruyère, Kalamata Olive, Anchovies	
COQUILLETES AU JAMBON	\$ 268 [G][P][D]
Shell Pasta, Parisian Ham, Cream, Comté Cheese	
ESCARGOTS À LA BOURGUIGNONNE	\$ 198 [S][G][D][M]
Baked Land Snails, Garlic & Parsley Butter	

PLATS PRINCIPAUX

BOUILLABAISSÉ	\$ 428 [S][SS][G][D]
Scallops, Prawns, Toothfish, Mussels, Fennels, Potatoes, Saffron	
SOLE MEUNIÈRE (800G-1000G)	\$ 988 [S][D][SS][G]
Brown Butter, Capers, Lemon, Croutons, Parsley	
MOULES MARINIÈRES	\$ 388 [S][D][SS][G]
Fresh Mussels, White Wine, Shallot, Butter, Parsley	
LE BAR	\$ 458 [S][SS][D]
French Seabass, Vierge Sauce, Mashed Potatoes, Dill	
CANARD À L'ORANGE	\$ 598 [M]
Duck Breast, Sauce Bigarade	
POULET RÔTI	\$ 688 [G][D][P][M]
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	\$ 1488 [D][G][M]
Black Angus Beef Tomahawk Choice of 2 side dishes	
FILET DE BOEUF 250G	\$ 478 [D][G]
Black Angus Beef Tenderloin Choice of 1 side dish	
CONTRE-FILET 300G	\$ 518 [D][G]
Black Angus Striploin Choice of 1 side dish	
ONGLET DE BOEUF 300G	\$ 408 [D][G]
Wagyu Hanger Steak Choice of 1 side dish	
HOMARD GRILLE	\$ 598 [D][S][SS]
Grilled Whole Lobster Choice of 1 side dish	

GARNITURES

FRIES	\$ 78 [V][G]
Garlic, Black Pepper, Sea Salt	
POMMES DE TERRE ÉCRASÉES	\$ 78 [D][P][V][SY]
Crème Fraîche, Bacon, Chives	
ÉPINARDS À LA CRÈME	\$ 78 [D][V]
Spinach, Shallot, Double Cream, Gruyère	
HARICOTS VERTS	\$ 78 [D][V][N]
French Beans, Brown Butter, Roasted Almond	
SALADES	\$ 78 [H][V]
Mixed Green Salad, Cherry Tomatoes, Red Radish	

DESSERTS

TARTE TATIN	\$ 108 [D][G][V]
Apple Tart, Vanilla Ice-cream	
CRÊPES SUZETTE	\$ 128 [D][G][V][M]
Crêpes, Orange, Grand Marnier, Cognac, Vanilla Ice-cream	
GÂTEAU AU CHOCOLAT	\$ 108 [D][G][V]
Warm Old Fashioned 64% Chocolate Cake, Vanilla Chantilly	
TARTE DU JOUR	\$ 98 [G][D][N][V]
Butter Crust, Almond Cream, Vanilla Custard Cream, Seasonal Fresh Fruits	

WINE BY GLASS

CHAMPAGNE & PROSECCO	Glass / Bottle
NV Ruinart 'R de Ruinart' Champagne, France	\$ 230 / 1228
NV Veuve Cliquot Yellow Label, Champagne, France	\$ 220 / 1188
NV Santa Margherita, Prosecco Extra Dry, Italy	\$ 140 / 650
WHITE	
2025 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$ 170 / 800
2024 Friuli Fantinel Pinot Grigio, Borgo Tesis Grave, DOC, Italy	\$ 170 / 800
2023 Domaine Testut, Chablis, Vieilles, Vignes Blanc, Burgundy, France	\$ 150 / 728
ROSÉ	
2024 Whispering Angel, Château d'Esclans, Cotes de Provence, France	\$ 140 / 650
RED	
2022 Domaine Nicolas Rossignol Bourgogne, Burgundy, France	\$ 170 / 800
2022 Château Pindefleurs, Saint-Émilion Grand Cru, Bordeaux, France	\$ 160 / 788
2020 Olga Raffault 'Les Peuilles' Cabernet Franc Blend Chinon, Loire Valley, France	\$ 150 / 728
SWEET	
2022 Carmes de Rieussec – Sauternes, Bordeaux, France	\$ 150 / 400 (375ml)

COCKTAILS

BACON OLD FASHIONED	\$ 150
Bacon Fat Washed Bourbon, Bitters	
BOTANICAL NEGRONI	\$ 150
Botanical infused Gin, Campari, Sweet Vermouth	
BIANCO SPRITZ	\$ 150
Bianco Vermouth, Chandon Garden	
PASTIS	\$ 108
Duval, Pastis De Marseille	