

Tai Hang

Bar & Grill

Intelligent Court , 38 Tung Lo Wan Road , Tai Hang, Hong Kong

Starters

Calamari Rings

Bread crumbed calamari rings served with a lemon wedge and tartare sauce \$130

Miso Cod Tacos

Grilled Cod Fillets marinated in miso sauce on a Mexican flour tortilla with avocado & Mango Salsa \$150

Sesame seared Tuna chunks

Sesame coated seared tuna chunks with wasabi aioli \$160

Peking Duck Rolls

Classic Peking duck rolls with cucumber, carrot, spring onion and plum sauce \$130

Pulled Pork Sliders

4 pulled pork sliders served with red cabbage slaw and apple cider dressing \$125

Pork Belly Lollipops

Crackling pork belly lollipops, marinated in a smokey BBQ sauce \$160

Grilled Lamb Lollipops

Grilled New Zealand Lamb chops served with a cucumber salad and mint sauce \$160

Chilli Chicken Lollipops

Chicken lollipops on the bone cooked in a spicy siracha sauce \$135

Korean Chicken

Succulent fried chicken perfected in a spicy Korean sauce \$140

Crispy Chicken Wings

Fried crispy chicken wings served with sweet chilli sauce \$130

Nachos

The Classic Nachos, great for sharing topped with cheese, guacamole, sour cream and tomato salsa. \$130 add chicken \$30 beef \$40

Vegetarian dumplings

Pan fried dumplings served in a szechuan chilli sauce \$135

The Haloumi Stack

Honey glazed haloumi sandwiched with grilled vegetables between puff pastry drizzled with basil pesto \$130

Mussels Marinara

Steamed mussels finished with saffron, garlic, white wine, herbs & tomatoes served with garlic toast \$150

Fresh Vietnamese Rolls

Fresh spring rolls filled with noodles, mint, coriander & cucumber \$115

Bread & Cheese

Simple yet delicious!

Deep fried camembert

Deep fried camembert served with a cranberry dipping sauce & crackers \$140

Sweet Chilli Philly

classic Philadelphia cheese covered in sweet chilli sauce served with crackers \$130

Garlic Bread

Classic garlic bread \$90

Turkish bread & Dips

Turkish bread served with hummus and tsaziki \$110

All prices subject to a 10% service charge

SALAD

Honey Fig & Pear Salad

Honey Fig, pear & Feta tossed in a mixed leave salad dressed with a lemon & Honey vinaigrette \$150

Thai Beef Salad

Fresh lettuce, cherry tomatoes, green papaya, bean sprouts, coriander & mint leaves dressed with our very own Thai dressing & toasted peanuts \$150

Vietnamese Sticky Pork Salad

Crackling pork belly with fresh leaves, shredded green papaya & Vietnamese herbs dressed in a honey vinaigrette dressing \$150

Chicken or Beef Cobb Salad

Choose either chicken or beef, with bacon, avocado, croutons, onions & crumbed blue cheese over mixed salad dressed with a Italian vinaigrette dressing \$150

Organic Red Quinoa, Beetroot & Burrata Salad

Organic red quinoa mixed with dices beetroot and topped with soft burrata \$150

Tuna Sashimi Salad

Tuna Sashimi mixed with mixed salad , asian vegetables \$150

Prawn & Mango Salad

mesclun, cherry tomatoes, beansprouts and coriander, in spicy sweet lime dressing \$150

All prices are subject to a 10% Service Charge



Fettuccine Bolognese

Rich minced beef cooked in a tomato & Garlic sauce topped with shaved parmesan cheese \$145

Spaghetti Carbonara

Spaghetti tossed in a rich creamy sauce with bacon \$145

Linguine Vonzele

Sautéed clams, tossed in extra virgin olive oil with fresh garlic and a pinch of chilli \$160

Tortellini Funghi

Pan fried tortellini in a creamy porcini mushroom sauce \$150

Spaghetti Marinara

Mixed seafood pasta cooked in a provencal sauce topped with shaved parmesan and fresh basil \$160

Penne Arrabiata

Spicy tomato sauce with bell peppers and a hand of fresh basil, topped with shaved parmesan \$130

Chicken & Lemongrass Risotto

Chicken pieces sautéed with lemongrass, garlic, herbs, green peas & white wine, a touch of parmesan and cream to finish \$155

Wild Mushroom Risotto

A mixed selection of wild mushrooms, fresh herbs, garlic and double cream \$150

Jalapeño Macaroni & Cheese

Everybody's favourite Mac & Cheese with a little extra Jalapeño kick \$140

★ BURGERS ★

BOMBAY CHICKEN TIKKA BURGER

A little bit of India to spice up your chicken burger topped with lettuce, tomato, onion with mint yoghurt on the side & chips \$160

WAGYU BURGER

100 % flame grilled wagyu beef patty with lettuce tomato & Onion topped with your choice of cheese (Swiss, Cheddar or Blue) served with a side of chips \$ 190 . Additional toppings \$10 each (Mushroom, Bacon, Jalapeño, Fried Egg, Avocado, Pickles)

EL LOCO BURGER

Flame grilled beef patty with Montgomery jack cheese, chilli con carne, fried egg, jalapeños, peppers, guacamole, sour cream, tomato salsa, onion & lettuce served with a side of chips \$180

WAGYU STEAK SANDWHICH

Grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on Turkish bread served with a side of chips \$175

ASIAN

FAVOURITES

Singapore Noodles

Stir fried rice noodles with shrimp, egg, BBQ pork cooked in a light curry paste. Topped with spring onion and coriander \$110

Nasi Goreng

Spicy fried rice cooked with chicken & prawn and topped with a fried egg \$110

Kung Pao Fried Rice

Traditional style fried rice cooked with chicken, ham, mixed vegetables and egg \$110

All prices are subject to a 10% service charge

THE CHEFS

SELECTIONS

Tai Hangs BBQ Spare Ribs

Full rack of USA pork ribs braised perfectly and bathed in a rich spiced rum and BBQ sauce. Served with salad & Chips \$380

Half BBQ Chicken

Half a BBQ chicken coated with herbs and spices served with salad & chips \$155

Grilled Chicken Breast

Char grilled chicken breast served with roast potatoes, vine tomato, broccolini and lemon & thyme jus \$160

Crackling Pork Belly

Snap crackling pork belly served with a home made apple sauce, mashed potato, carrots and a rich pork gravy \$190

Veal Schnitzel

Thin slices of tender veal pan fried in bread crumbs and herbs served with french fires, Milanese tomato sauce, rocket salad, capers and a lemon wedge \$185

Rack of Lamb

Marinated rack of lamb infused with rich herbs, served with roast vegetables and a mustard rosemary sauce \$250

Mixed Mexican Fajitas

Sizzling fresh chicken or beef or prawn with warm flour tortillas & vegetables served with sour cream, guacamole & Salsa.

Chicken \$160 Beef \$170 Prawn \$175
Mix \$170

Chicken Saltimbocca

Tender chicken breast wrapped in parma ham and fresh sage, served dauphine potatoes and root vegetables \$200

Nth Queensland Barramundi

Australian Barramundi straight from the grill served with double cream mash potato, asparagus and a lemon capers sauce \$220

Glazed Soy Salmon

served with a creamy wasabi mash potato, carrots brocolini and a honey soy dressing \$220

Classic fish & chips

Beer battered fish & chips served with our home made tartare sauce \$180

PIZZA

All pizzas are 12 inch

MARGHERITA

Mozzarella cheese & Basil on a tomato based pizza \$140

THE VEGIE PATCH

Green peppers, olives, onions, mushrooms and asparagus on a tomato based pizza \$145

THE DINOSAUR

Parma ham, pepperoni, chorizo, ham & sausage on a BBQ sauce based pizza drizzled with chilli sauce \$165

NEW ORLEANS

Cajun spiced chicken, spinach, roast tomato & mushrooms topped with sour cream & sweet chilli on a tomato based pizza \$155

HAWAII FIVE-O

Pineapple from the tropics & ham \$150

PEPPERONI

Pepperoni and mozzarella cheese topped with oregano on a tomato based pizza \$145

MR FUNGHI

Mixed selection of wild mushrooms drizzled with truffle oil on a tomato based pizza \$150

All prices are subject to a 10% service charge

ROSEDALE BEEF

New Zealand Prime Beef Tenderloin

As the kiwi says a 'choice' cut of beef fillet flame grilled to perfection

8 oz \$270 10 oz \$290

Black Angus Sirlon

An awesome steak. Juicy and bursting with flavour

10 oz \$285 12 oz \$320

Black Angus Ribeye

14 oz \$350

Add Foie Gras to any steak \$120

Add Danish Blue Cheese to any steak \$40

Each Steak is served with a portobello mushroom, whole roast garlic, rocket salad and your choice of one side dish and a selection of sauces.

Sauces

Black Peppercorn Creamy Mixed Mushroom Gorgonzola
Bernaise Spiced rum & Smokey BBQ Hollandaise Sauce

Side Dishes \$60 each

Wasabi Mash Garlic Mash Double cream Mash
Baked Potato Sweet Potato Mash French Fries
Garlic Mushrooms Sour cream & chives garlic fat chips Brocolinni
Creamed Spinach Minted Peas & Green Beans Grilled Asparagus

All prices are subject to a 10% service

Desserts

Caramel Affogato with Cinnamon Churros

Vanilla bean ice cream drizzled in caramel sauce drowned in a shot of espresso with hot cinnamon churros \$95

Self Saucing Chocolate Pudding

Warm Chocolate pudding with a self saucing chocolate centre that erupts, served with vanilla bean ice cream \$95

Apple Crumble

Tai Hangs home made apple crumble served with vanilla bean ice cream \$95

Malteaser Cheesecake

New York cheesecake loaded with Malteasers served with vanilla bean ice cream \$95

Chocolate Chip Cookie Skillet

Soft and gooey chocolate chip cookie in a hot skillet drizzled in caramel sauce with vanilla bean ice cream \$95

Fully Loaded Pavlova

A large slice of Pavlova loaded with a variety of delicious seasonal fruits served with cream and vanilla bean ice cream \$95

