

MANDARIN

GRILL + BAR

OYSTERS

France
Gillardeau, Charente – Maritime
*No. 1 Grade, Salty Taste of the Sea
and a Nutty Balance*
HKD 88 Each

France
Perle Blanche, Normandy
*No. 1 Grade, Slightly Sweet Taste,
Nutty Flavour*
HKD 78 Each

Japan
Ebisu
*No. 2 Grade, Rich, Creamy Texture
with a Mild Flavour*
HKD 78 Each

Canada
Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
HKD 68 Each

U.S.A.
Blue Point, Long Island
*No. 5 Grade, Mild Flavour,
Firm Texture with a
Slightly Sweet Aftertaste*
HKD 78 Each



U.S.A.
Kumamoto, Humboldt Bay
*No. 1 Grade, Small, Mild Brininess,
Sweet Flavour and Honeydew Finish*
HKD 68 Each

APPETISERS

Caviar Tin  
*Royal Cristal Oscietra Caviar, Alaskan King Crab,
Grenaille Potato, Organic Leeks, New Season’s Peas*
HKD 598

House-cured Salmon Gravlax  
*Fresh Local Bronze Dill, Dijon Mustard,
Amalfi Lemon & Toasted Rye Bread*
(MSC certified and sustainably sourced)
HKD 428

French Blue Lobster  
*Butter Poached, Panna Cotta, Royal Cristal
Oscietra Caviar, Heirloom Tomato Consommé,
Manni “Per Me” Olive Oil*
(MSC certified and sustainably sourced)
HKD 598

Hand Cut Wagyu Beef  
*Tartare, Smoked Freshwater Pike Roe,
Slow Cooked “Kin” Egg Yolk, 5 Seed Rye Toast*
HKD 428

Hand Dived Scallops 
*Celeriac Puree, French Winter Truffle,
Sauterne Sauce, Seaweed Cracker*
(MSC certified and sustainably sourced)
HKD 428




Duck and Foie Gras Pâté en Croûte 
Chanterelles and Vegetables Pickles
HKD 428



Artichoke Soup   
Black Truffle, Celeriac, Crème Fraiche
HKD 428


Homemade Smoked Salmon  
Rye Toast, Lemon
HKD 428





MAIN COURSES

FISH & SEAFOOD

Kinki “Japanese Rockfish”   
*Braised Ezo Abalone, Watermelon Radish,
Shishito Pepper, Uni and Yuzu Zest*
HKD 888

Wild Seabass   
Razor Clams, Mussels, Watercress Sauce
(MSC certified and sustainably sourced)
HKD 888


Line Caught John Dory  
*Organic Salsify, New Season Cèpes, Truffle Xeres Sauce,
Mushroom Espuma*
(MSC certified and sustainably sourced)
HKD 888

MSC Certified Whole Dover Sole    
Grilled or Meunière
HKD 1288

MEAT

Rhug Estate Organic Venison   
Crushed Spices, Cassis Sauce, Organic Parsnip
HKD 888


Ping Yuen Chicken  
*Braised Artichoke, Chicken Leg “Taco”, Foie Gras,
Vin Jaune Sauce*
HKD 888

Roasted “Bresse” Pigeon 
*Confit Beetroot, Black Truffle, Pastilla of Leg,
Beetroot Infused Sauce*
HKD 888

Bone In Milk-fed Veal Chop   
Marinated and Roasted with Sage
HKD 888

CLASSICS

Slow-roasted USDA Prime Rib of Beef 
Carved from “The Trolley”
HKD 888


Beef Wellington 
*U.S. Prime Tenderloin, Sautéed French Bean,
Creamed Ratte Potato, Black Truffle Jus*
(For 2 People, 48 hours pre-order
is recommended)
HKD 2288


VEGETARIAN


Potato Aligot     
*Steamed Potato, Black Truffle Purée
and Aligot Cream*
HKD 688


Ravioli of Seasonal Mushrooms 
Pine Nuts, Sauce Civet
HKD 688

CHARCOAL GRILL

New Zealand ‘First Light’ Grass-fed Wagyu M7-9 Rib Eye, 10oz 
*100% grass diet with absolutely no grains,
which results in great-tasting meat with natural marbling.*
HKD 1088

U.S. ‘Linz Heritage Angus’ 45-day Dry-aged Rib Steak, 32oz 
*The ‘Linz’ family has been in business for 50 years in the
U.S. Mid-West cattle and corn country. The farmers care a great deal to provide
the most consistent marbled, tender and juicy steaks*
(For 2 People)
HKD 1888






Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz 
*‘Cape Grim’ is an all-natural grass-fed beef from Tasmania in Southern Australia.
No added hormones, which gives it a unique flavour.*
HKD 888







Brandt USDA Prime Holstein Beef Striploin, 10oz 
*Premium California-raised Holstein, grain-fed for 365 days for exceptional
marbling and flavor. Naturally raised with no added hormones or antibiotics,
and with the highest standards of animal welfare.*
HKD 988

STEAK SAUCES

Green Peppercorn, Béarnaise, Herb Butter or Black Truffle

SIDES

Hand Cut Potato Fries   
HKD 108
Truffle Macaroni & Comté Cheese  
(For Two People)
HKD 288

Sautéed Seasonal Mushroom, Parsley, Crushed Garlic   
HKD 108
Locally Grown Organic Spinach (Sautéed or Creamed)   
HKD 108

 Dairy Free  Gluten Free  Nut Free  Halal  Cage Free Egg  Vegetarian  Vegan  Fat Free  Healthy

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE