

# MANDARIN

G R I L L + B A R

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*The Mandarin Grill + Bar is at the heart of Mandarin Oriental, Hong Kong when it comes to sustainability.  
Driven by Executive Chef Robin Zavou and the Culinary Team who pride themselves  
on driving sustainable produce and practices.*

*Our core values are reflected on a continuous sustainable journey with  
Our local suppliers for Seafood, Meat, Poultry and Local Farms suppling Vegetables, Flowers and Herbs*



2-COURSE \$ 1,388  
3-COURSE \$ 1,588  
4-COURSE \$ 1,788

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

# MANDARIN

GRILL + BAR

## OYSTERS

ASC Certified

Indulge in the unparalleled experience of savoring the freshest oysters meticulously selected by our Chef

6 Pcs \$ 378  
12 Pcs \$ 738

### France

Gillardeau, Charente Maritime  
No. 1 Grade, Salty Taste of the Sea and a Nutty Balance  
\$ 88 Each

Perle Blanche, Normandy  
No. 2 Grade, Slightly Sweet Taste, Nutty Flavour  
\$ 78 Each

### Japan

Ebisu  
No. 2 Grade, Rich, Creamy Texture with a Mild Flavour  
\$ 78 Each

### Canada

Fanny Bay, British Columbia  
No. 3 Grade, Sweet, Salty  
\$ 68 Each

### U.S.A.

Blue Point, Long Island  
No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste  
\$ 78 Each

### Kumamoto, Humboldt Bay

No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish  
\$ 68 Each

 Dairy Free

 Gluten Free

 Nut Free

 Halal

 Cage Free Egg

 Vegetarian

 Vegan

 Fat Free

 Healthy

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## CHAMPAGNE

Enjoy a smooth glass of Champagne while you choose your experience.

### Krug, Grand Cuvee 172eme'

A light golden colour and fine, vivacious bubbles, holding a promise of pleasure.  
Aromas of flowers in bloom, flavours of hazelnut & citrus fruits.  
\$ 738

### Ruinart, Blanc de Blancs

Balancing tension with roundness, the enveloping structure is highlighted by fresh aromas of ripe citrus and tropical fruit. With a long and delicate finale.  
\$ 284

### Charles Heidsieck, Brut, Reserve Rose

The deep powerful mouthfeel offers a burst of strawberry, raspberry and blackberry nestled in velvety whipped cream.  
\$ 318

Full Wine & Champagne List will be provided by our Sommelier.

## CAVIAR

### PERSEUS CAVIAR

#### NO.2 Superior Oscietra (50g)

Aged 11 years, coming from Beluga female and Oscietra male,  
No.2 Superior Oscietra takes the best of both worlds, sizeable firm pearls and lingering creaminess.  
\$ 1,688

### ROYAL CAVIAR CLUB

#### Imperial Ossetra "Acipenser Gueldenstaedtii" (50g)

Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.  
\$ 1,988

## KAIVARI

### Kristal "Acipenser Gueldenstaedtii" (50g)

Large Golden, Firm, Distinct Roe  
The Eggs are Matured 3 – 6 Months in Paris. Rich and Complex Flavours with an Almond Finish.  
\$ 1,688

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## COLD

### Caviar Tin

Royal Cristal Oscietra Caviar, Alaskan King Crab, Grenaille Potato,  
 Organic Leeks, New Season's Peas  
 Supplement Charge of \$ 398 per person

### House-cured Salmon Gravlax

Fresh Local Bronze Dill, Dijon Mustard, Amalfi Lemon & Toasted Rye Bread  
 (MSC certified and sustainably sourced)

### French Blue Lobster

Butter Poached, Panna Cotta, Royal Cristal Oscietra Caviar, Heirloom Tomato Consommé,  
 Manni "Per Me" Olive Oil  
 (MSC certified and sustainably sourced)

### Hand Cut Wagyu Beef

Tartare, Smoked Freshwater Pike Roe, Slow Cooked "Kin" Egg Yolk, 5 Seed Rye Toast

### Duck and Foie Gras Pâté en Croûte

Chanterelles and Vegetables Pickles

 Dairy Free

 Gluten Free

 Nut Free  Halal

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## HOT

### Hand Dived Scallops

Celeriac Purée, French Winter Truffle, Sauternes Sauce, Seaweed Cracker  
 (MSC certified and sustainably sourced)

### Artichoke Soup

Black Truffle, Celeriac, Crème Fraîche

### Potato Aligot

Steamed Potato, Black Truffle Purée and Aligot Cream

### Ravioli of Seasonal Mushrooms

Pine Nuts, Sauce Civet

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 Gluten Free

 Nut Free  Halal

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## FISH

### Kinki “Japanese Rockfish”

*Braised Ezo Abalone, Watermelon Radish,  
Shishito Pepper, Uni and Yuzu Zest*

### Wild Seabass

*Razor Clams, Mussels, Watercress Sauce  
(MSC certified and sustainably sourced)*

### Line Caught John Dory

*Organic Salsify, New Season Cèpes, Truffle Xeres Sauce, Mushroom Espuma  
(MSC certified and sustainably sourced)*

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## MEAT

### Rhug Estate Organic Venison

*Crushed Spices, Cassis Sauce, Organic Parsnip*

### Ping Yuen Chicken

*Braised Artichoke, Chicken Leg “Taco”, Foie Gras, Vin Jaune Sauce*

### Roasted “Bresse” Pigeon

*Confit Beetroot, Black Truffle, Pastilla of Leg, Beetroot Infused Sauce*

### Beef Wellington

*U.S. Prime Tenderloin, Sautéed French Bean, Creamed Ratte Potato, Black Truffle Jus*

*(For Two People, 48 Hours Pre-Order Is Recommended)*

*Supplement Charge of \$488 per person*

 **Dairy Free**  
 **Vegetarian**

 **Gluten Free**  
 **Vegan**

 **Nut Free**

 **Halal**

 **Cage Free Egg**

 **Fat Free**

 **Healthy**

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 **Gluten Free**

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# MANDARIN

## GRILL + BAR

### CHARCOAL GRILL

#### 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.

#### 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.

#### 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.

#### 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 Two People)

Supplement Charge of \$298 per person

#### Bone In Milk-fed Veal Chop ☀ ☀

Marinated and Roasted with Sage

### SIDES

#### Hand Cut Potato Fries ☀ ☀

#### Locally Grown Organic Spinach (Sautéed or Creamed) ☀ ☀ ☀

#### Sautéed Seasonal Mushroom, Parsley, Crushed Garlic ☀ ☀ ☀

#### Truffle Macaroni & Comté Cheese ☀ ☀

(For Two People)

### STEAK SAUCE ☀

Green Peppercorn, Béarnaise, Herb Butter or Black Truffle

✉ Dairy Free

✖ Gluten Free

✖ Nut Free

✖ Halal

✖ Cage Free Egg

✖ Vegetarian

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✖ Healthy

# MANDARIN

## GRILL + BAR

### DESSERTS

#### Artisan Cheese Selection ☀

5 Types of Cheese Supplement Charge of \$188

7 Types of Cheese Supplement Charge of \$268

Served with Crackers, Homemade Chutney and Raisin Bread

#### Soufflé ☀ ☀

Dark Chocolate 70% or Tahitian Vanilla or Pistachio or Pumpkin

Accompanying flavored Ice Cream

(Please allow 20 minutes for preparation)

#### Fuji Apple ☀

Puff Pastry, Caramel, Berries Compote, Cinnamon Ice Cream

(Please allow 20 minutes for preparation)

#### Honeycomb ☀

Opalys 33%, Yuzu Bavarois, Chamomile Ice Cream

#### Mont Blanc ☀

Tahitian Vanilla, Chestnut, Pear, Dark Rum Ice Cream

#### Custard Tart ☀

Nutmeg, Fresh Berries, Yoghurt Ice Cream

#### Seasonal Local and Organic Fruit ☀ ☀ ☀ ☀

Raspberry Sorbet

✉ Dairy Free

✖ Gluten Free

✖ Nut Free

✖ Halal

✖ Cage Free Egg

✖ Vegetarian

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# MANDARIN

## GRILL + BAR

### Mandarin Grill + Bar Experience Menu

#### Cone ☀

Salmon Trout, Himalayan, Roe

ⓧⓧⓧⓧⓧⓧⓧⓧⓧ

#### Ebisu ☀ ☀ ☀

Oyster, Sujiko, Sake, Shiso

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Caviar ☀ ☀

Royal Cristal, Alaskan King Crab, Ratte Potato

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Wagyu ☀ ☀ ☀

Hand Cut, Tartare, Smoked Roe, Rye Toast

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Scallop ☀

Celeriac Purée, French Winter Truffle, Sauternes Sauce  
(MSC certified and sustainably sourced)

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Ping Yuen Chicken ☀ ☀

Chicken Leg "Taco", Foie Gras, Vin Jaune Sauce

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Artisan Cheeses ☀

Toasted Rye, Grape Chutney, Longan Honey

ⓧⓧⓧⓧⓧⓧⓧⓧ

#### Soufflé ☀ ☀

Chocolate, 70% Valrhona, Dark Chocolate Ice Cream

HKD 2,088+10% Per Person

### Sommelier Suggested Wine Pairing

3 GLASSES \$ 800 PER PERSON

4 GLASSES \$ 988 PER PERSON

ⓧ Dairy Free

ⓧ Gluten Free

ⓧ Nut Free

ⓧ Halal

ⓧ Cage Free Egg

ⓧ Vegetarian

ⓧ Vegan

ⓧ Fat Free

ⓧ Healthy

# MANDARIN

## GRILL + BAR

Working closely with both Hong Kong Seafood Coalition (HKSSC) and World Wide Fund (WWF). The aim of traceability within our seafood practices is that all our seafood is certified MSC or from the result of sustainable fishing. We only use suppliers who catch when in season, delivered daily and directly, so that we can guarantee the best quality of ingredients within the correct seasons.

We source local vegetables, honey and fruit from Farmhouse Productions in Tsat Sing Kong, Common Farms in Aberdeen, and Yio Farm in Lantau Island.

Micro herbs, flowers and cresses come from Urban Grow in San Po Kong. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.

For majority of the meat and poultry, we sourced from farms such as Rhug Estate in Denbighshire, Wales, John Stones in Ireland, New Zealand, and U.S. These farms are known for only using sustainable farming practices.

However, where we can source from locally such as Ping Yuen, a local organic chicken from Kelang Modern Agriculture in Yuen Long, Hong Kong, we do as much as possible.

We work with suppliers who practice on more organic farming during our procurement stages in order to contribute and maintain the health of the soil and the ecosystems by replacing conventional farming with sustainable farming techniques.

At Mandarin Oriental, we always aim to give back to the community, we give small growers and farmers the opportunity to showcase their products in our menu and restaurants.

All within our goal to be a more sustainable restaurant, whilst providing guests with the finest dining experience, and legendary service from the heart.