

# 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

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### 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*

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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*

#### KAVIARI

**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*

# MANDARIN

## G R I L L + B A R

### 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*

#### French Blue Lobster 🥗🥗

*Butter Poached, Panna Cotta, Royal Cristal Oscietra Caviar, Heirloom Tomato Consommé,  
Manni “Per Me” Olive Oil*

#### Hand Cut Wagyu Beef 🥗

*Tartare, Smoked Freshwater Pike Roe, Slow Cooked “Kin” Egg Yolk, 5 Seed Rye Toast*

🥛 Dairy Free

🍷 Gluten Free

🥜 Nut Free

🌱 Vegetarian

# MANDARIN

## G R I L L + B A R

### HOT

#### Hand Dived Scallops

*Celeriac Purée, Australian Winter Truffle, Sauternes Sauce, Seaweed Cracker*

#### Seared Duck Liver 🥗

*Fuji Apple Ribbon, Tahitian Vanilla, Pickled Blackberries,*

*Local Wood Sorrel, Toasted Buckwheat*

#### Potato 🌱

*Roasted Grenaille Potato, Tonburi, Charred Local Leek,*

*Home Fermented Miso, Caramelized Local Shallot, Pickled Pearl Onion*

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### FISH

#### Kinki “Japanese Rockfish” ④②

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

#### Line Caught Seabass ②

*Spanish “Carabineros” Red Prawn, Fermented Scallop Garum,  
Bouillabaisse Jus, Squid Risotto*

#### Aka Amadai ②

*Charred Leek, “Florence” Fennel Purée, Orange Zest, Miso Foam, Pickled Roscoff Onion*

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### MEAT

#### Te Mana Lamb ④②

*Fricassee of Asparagus, New Season’s Girolles & Broad Beans, Sweetbread Tartlet,  
Roscoff Onion, Minted Lamb Jus*

#### Ping Yuen Chicken ②

*“Winter” Black Australian Truffle, New Season’s Girolle, Layered Potato Cake, Shiitake Mushroom*

#### Challandais Duck ②

*Black Cherry, Braised Orange Endive, Yuen Long Longan Honey, Xeres Sauce*

#### Beef Wellington ②

*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*

② Dairy Free

④ Gluten Free

② Nut Free

▼ Vegetarian

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④ Gluten Free

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▼ Vegetarian

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### CHARCOAL GRILL

#### Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz ②

*‘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 ②

*100% grass diet with absolutely no grains, which results in great-tasting meat with natural marbling.*

#### Brandt USDA Prime Holstein Beef Striploin, 10oz ②

*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 ②

*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*

### SIDES

#### Hand Cut Potato Fries ▼

#### Locally Grown Organic Spinach (Sautéed or Creamed) ④ ▼

#### Sautéed Seasonal Mushroom, Parsley, Crushed Garlic ④ ▼

#### Truffle Macaroni & Comté Cheese ▼ (For Two People)

#### STEAK SAUCE

*Green Peppercorn, Béarnaise, Herb Butter or Black Truffle*

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### 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 Passionfruit & Mango  
Accompanying flavored Ice Cream*

*(Please allow 20 minutes for preparation)*

#### Rocher ▼

*24 Carat Gold Sphere, Millot 74% Chocolate, “Mélange du Cap” Red Tea,  
Valencia Almond Praline, Iced Nougat*

#### Noix De Coco ▼

*Iced Parfait, Cardamom Espuma, Local Lychee, Natural Yoghurt Sorbet*

#### Fromage Blanc ▼

*Alphonso Mango, Local Passion Fruit, Sable Biscuit*

#### Tarte Tatin ▼

*Tahitian Vanilla, Pâte Feuilletée, Anise “Infused” Ice Cream*

#### Seasonal Local and Organic Fruit ②② ▼

*Raspberry Sorbet*

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④ Gluten Free

② Nut Free

▼ Vegetarian

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# MANDARIN

## G R I L L + B A R

### Mandarin Grill + Bar Experience Menu

#### Cone

*Salmon Trout, Himalayan, Roe*

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#### Ebisu

*Oyster, Sujiko, Sake, Shisho*

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#### Caviar

*Royal Cristal, Alaskan King Crab, Ratte Potato*

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#### Wagyu

*Hand Cut, Tartare, Smoked Roe, Rye Toast*

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#### Scallop

*Celeriac Purée, Australian Winter Truffle, Sauternes Sauce*

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#### Duck

*Challandais, Black Cherry, Braised Orange Endive, Yuen Long Longan Honey, Xeres Sauce*

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#### Artisan Cheeses

*Toasted Rye, Grape Chutney, Longan Honey*

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#### 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

# MANDARIN

## G R I L L + B A R

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.

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