

MANDARIN

G R I L L + B A R

MANDARIN

G R I L L + B A R

*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

G R I L L + B A R

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

MANDARIN

G R I L L + B A R

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 Gravlox

*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  Cage Free Egg
 Vegetarian  Vegan  Fat Free  Healthy

MANDARIN

G R I L L + B A R

HOT

Hand Dived Scallops

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

Artichoke Soup

Black Truffle, Celeriac, Crème Fraiche

Potato Aligot

Steamed Potato, Black Truffle Purée and Aligot Cream

Ravioli of Seasonal Mushrooms

Pine Nuts, Sauce Civet

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

MANDARIN

G R I L L + B A R

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)

 *Dairy Free*

 *Gluten Free*

 *Nut Free*

 *Halal*

 *Cage Free Egg*

 *Vegetarian*

 *Vegan*

 *Fat Free*

 *Healthy*

MANDARIN

G R I L L + B A R

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*

 *Gluten Free*

 *Nut Free*

 *Halal*

 *Cage Free Egg*

 *Vegetarian*

 *Vegan*

 *Fat Free*

 *Healthy*

MANDARIN

G R I L L + B A R

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

 Vegan

 Fat Free

 Healthy

MANDARIN

G R I L L + B A R

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 Bavaois, 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

 Vegan

 Fat Free

 Healthy

MANDARIN

G R I L L + B A R

Mandarin Grill + Bar Experience Menu

Cone 🌿

Salmon Trout, Himalayan, Roe

🌿🌿🌿🌿🌿🌿🌿🌿

Ebisu 🌿🌿🌿🌿

Oyster, Sujiko, Sake, Shisho

🌿🌿🌿🌿🌿🌿🌿🌿

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

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.