

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.

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“MARKET SPECIALS” SET LUNCH MENU

TO START...

Hand Dived Scallop Ceviche 🌱🥚

Chives, Sesame

(Supplement Charge of \$158)

or

Watermelon ▼

“Compressed”, Feta Cheese, Black Olive, Lime & Mint Salad

or

Green Asparagus Velouté ▼

Poached Quail Egg & Truffle

FOR A MAIN...

Roasted Local Ping Yuen Chicken 🌱

Fricassee Girolle, Mushroom Ketchup, Fondant Potato

or

Deconstructed Fishman’s Pie 🌱

Atlantic Cod, Clams, Quail Egg, Tomato, Horseradish & Parmesan Breadcrumbs

or

Mixed Heirloom Tomato Tart ▼🌱

Onion, Garlic & Comté Espuma

PUDDING...

Tart ▼

Chocolate Ganache, Vanilla & Sea Salt Croustillant, Tonka Ice Cream

or

Shine Muscat ▼

Vanilla Crèmeux, Consommé, Yoghurt Ice Cream

or

Pina Colada ▼

Coconut Espuma, Pineapple Compote, Malibu Ice Cream

2-COURSE \$668

3-COURSE \$788

🥚 Dairy Free

🌱 Gluten Free

🥚 Nut Free

▼ Vegetarian

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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*

Imperial Ossetra “Acipenser Schrencki” (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 Maturated 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

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*

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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

🍽️ *Dairy Free*

🍴 *Gluten Free*

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FISH

Kinki “Japanese Rockfish” ④⑤

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

Line Caught Seabass ⑤

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

Aka Amadai ⑤

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

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✓ Vegetarian

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MEAT

Te Mana Lamb ④⑤

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

Ping Yuen Chicken ⑤

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

Challandais Duck ⑤

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

Beef Wellington ⑤

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

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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 ②

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 ②④ ▼

Raspberry Sorbet

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④ Gluten Free

② Nut Free

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*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.*