

MANDARIN

GRILL + BAR

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...

French Lentils Salad

Poached Egg

or

Japanese Madai Carpaccio

Pine Oil, Royal Cristal Caviar, Sour Cream

(MSC certified and sustainably sourced)

(Supplement Charge of \$148)

or

Cauliflower & Cheddar Velouté

Croutons, Crème Fraîche

Supplement Winter Black Truffle (5 grams) \$180

FOR A MAIN...

Spanish Malvasia Duck

Breast, Nori, Yellow Chicory, Juniper Berries Jus

or

Pike Dumpling

Nantua Sauce, Seasonal Vegetables

(MSC certified and sustainably sourced)

or

Potato Aligot

Gruyère Cheese, Black Truffle Purée

PUDDING...

Framboise

Hukambi 53%, Sablés Breton, Chocolate Ice Cream

or

Crème Brûlée

Hazelnut Praline, Pistachio Biscotti, Dark Rum Ice Cream

or

Pear Tart

Spiced, Almond Cream, Cinnamon Ice Cream

2-COURSE \$668

3-COURSE \$788

2 Glasses Wine Pairing \$ 488

● Dairy Free ♀ Gluten Free ♀ Nut Free ♀ Halal ♀ Cage Free Egg

● Vegetarian ♀ Vegan ♀ Fat Free ♀ Healthy ♀ Organic

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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

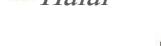
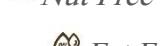
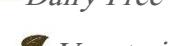
ROYAL CAVIAR CLUB

Imperial Ossetra "Acipenser Gueldenstaedtii" (50g)
Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.
\$ 1,988

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

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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 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*

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 *Healthy*

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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 *Gluten Free* *Nut Free* *Halal* *Cage Free Egg*

Vegetarian

Vegan

Fat Free

Healthy

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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

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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 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

Vegan

Fat 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.