

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...

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 Fraiche

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*

🍷 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*

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*

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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*

 *Cage Free Egg*

 *Vegetarian*

 *Vegan*

 *Fat Free*

 *Healthy*

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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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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*
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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

 Vegan

 Fat Free

 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

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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.*