

MANDARIN
GRILL + BAR

SATURDAY FESTIVE BRUNCH MENU

6, 13, 20 & 27 December 2025
(12:00 to 14:30)

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

House-made Salmon Gravlax
Carved Tableside with Dill, Mustard, Lemon

Seasonal Winter Salad
*Brussels Sprouts, Couscous, Kale,
Pickle & Pomegranate*

Steak Tartare
Grilled Sourdough, Royal Cristal Caviar

Benedict
*Blue Lobster, Poached Kin Egg,
Wild Rocket & Smoked Paprika*

SOUP

Bisque
Blue Lobster, Cognac, Cream

Roasted Pumpkin Velouté
Parmesan, Kombu, Truffle Espuma

MAIN COURSES

MSC Certified Whole Dover Sole
Grilled or Meunière, Lemon Butter

Lobster (Half Piece)
*Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)*

USDA Prime Beef Wellington
*Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order is Recommended)*

Roasted Organic Turkey
Sage & Onion Stuffing, Cranberry, Bread Sauce

Pearl Barley Chestnut Risotto
Seasonal Mushroom, Sage & Black Truffle

Roasted New Zealand Venison Loin
Braised Red Cabbage, Parsnip, Juniper Jus

SIDES

(Your Choice of One Side)
Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans, Brussels Sprouts & Chestnuts
(Extra Side with Supplement Charge of \$ 108)

FESTIVE DESSERT SELECTION

Black Forest Gateau
Cherry Compote, Vanilla Ice Cream

Crème Brûlée
Praline, Pistachio Biscotti

Spiced Pear Tart
Almond Cream, Cinnamon Ice Cream

Fresh Seasonal Fruit & Berries
Raspberry Sorbet

4-COURSES \$ 888 PER ADULT FOOD ONLY \$ 588 PER CHILD FOOD ONLY (Aged 6 to 11 years)

RUINART BLANC DE BLANCS CHAMPAGNE & HOUSE WINES

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

Dairy Free

Gluten Free

Nut Free

Vegetarian

MANDARIN
GRILL + BAR

SUNDAY FESTIVE ROAST MENU

7, 14, 21 & 28 December 2025
(12:00 to 14:30)

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

Seafood Platter   

Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments
(For Two, Supplement Charge of \$ 588)

House-made Salmon Gravlax 

Carved Tableside with Dill, Mustard, Lemon
& Toasted Rye Bread



Seasonal Winter Salad   

Brussels Sprouts, Couscous, Kale,
Pickle & Pomegranate

Steak Tartare  

Grilled Sourdough, Royal Cristal Caviar



Bisque 

Blue Lobster, Cognac, Cream

EGG COURSE

(Supplement Charge of \$ 198)

Benedict 

Blue Lobster, Poached Kin Egg,
Watercress, Smoked Paprika, Superior Oscietra No. 2 Caviar



Benedict 

Brown Crab, Poached Kin Egg,
Mustard Greens, Cayenne Pepper, Superior Oscietra No. 2 Caviar

MAIN COURSES

MSC Certified Whole Dover Sole 

Grilled or Meunière, Lemon Butter



Lobster (Half Piece) 

Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)



Pearl Barley Chestnut Risotto 

Seasonal Mushroom, Sage & Black Truffle

USDA Prime Rib Beef 

Yorkshire Pudding, Red Wine Sauce,
Carved from ‘The Trolley’



Roasted Organic Turkey

Sage & Onion Stuffing, Cranberry, Bread Sauce



Roasted New Zealand Venison Loin 

Braised Red Cabbage, Parsnip, Juniper Jus

SIDES

(Your Choice of One Side)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans, Brussels Sprouts & Chestnuts
(Extra Side with Supplement Charge of \$ 108)

FESTIVE DESSERT TROLLEY 

Grand Cru Chocolate Yule Log, Grand Marnier
Dresden Stollen & Christmas Cookies
Toasted Nuts Chocolate Slabs
Fresh Mixed Seasonal Berries
Assorted Chocolate Truffle
Baked Mixed Nuts Tart
Mandarin Cheesecake
Eggnog Crème Brûlée
Mandarin Tiramisu
Coffee Opera Cake
Assorted Macarons

Hot Dessert by request:

Cranberry & Pear Crumble with Vanilla Ice Cream
Warm Chocolate Tart with Cinnamon Ice Cream

Ice Cream & Sorbet by request:

Vanilla, Strawberry and Chocolate Ice Cream
Raspberry, Lemon and Cassis Sorbet

ADULT \$ 1,088

ADDITIONAL \$ 828 TWO-HOURS FREE FLOW
RUINART BLANC DE BLANCS CHAMPAGNE & HOUSE WINES
CHILD \$ 688 (Aged 6 to 11 years)

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

 Dairy Free

 Gluten Free

 Nut Free

 Vegetarian