

MANDARIN

GRILL + BAR

SATURDAY BRUNCH

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike

Japanese Madai Tartlette, Pine Oil 🌿 🥚

Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

Traditional Egg Mayonnaise Trout Roe 🌿 🥚

Mixed Leaves Salad

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Crab Salad 🌿 🥚

Avocado Purée, Celeriac, Blood Orange

(MSC certified and sustainably sourced)

Endives and Clementine Salad 🍏

Caramelised Hazelnuts

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Boston Lobster Salad 🍷

Baby Gem Lettuce, Organic French Beans,

Homemade Light Mayo Dressing

(MSC certified and sustainably sourced)

SOUP

Bisque 🍷

Blue Lobster, Cognac, Cream

(MSC certified and sustainably sourced)

Roasted Pumpkin Velouté 🍷

Parmesan, Kombu, Truffle Espuma

Artichoke Soup 🍷 🌿 🥚

Crème Fraiche, Fresh Slice of Mushroom

MAIN COURSES

MSC Certified Whole Dover Sole 🍷

Grilled or Meunière, Lemon Butter

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Codfish 🌿 🥚

Shellfish, Melting Leeks & Chives

(MSC certified and sustainably sourced)

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Orzo Pasta 🍷 🥚

Black Truffle, Mushroom Cream

USDA Prime Beef Wellington 🍷

Black Truffle Sauce

(Supplement Charge of \$ 198,

48 Hours Pre-Order Is Recommended)

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Roasted Te Mana Lamb Loin 🍷

Eggplant Baba Ganoush, Minted Lamb Jus

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Chicken Vol au Vent 🍷 🥚

Yellow Wine, Oyster Mushroom

SIDES

(Your Choice of One Side)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,

Sautéed Portobello Mushrooms, Creamed Spinach,

Hand Cut Chips, French Beans

(Extra Side with Supplement Charge of \$ 108)

DESSERTS

Framboise 🍷

Hukambi 53%, Sables Breton, Chocolate Ice Cream

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Pear Tart 🍷

Spiced, Almond Cream, Cinnamon Ice Cream

Crème Brûlée 🍷

Hazelnut Praline, Pistachio Biscotti, Dark Rum Ice Cream

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Seasonal Fruit Platter 🍏 🌿 🍷 🥚 🌿

Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY 3-COURSES \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS & SELECTED WINES \$ 788

R DE RUINART & SELECTED WINES \$ 588

SELECTED WINES \$ 488

SAICHO SPARKLING TEA \$ 388

🍷 Dairy Free 🌿 Gluten Free 🥚 Nut Free 🍷 Halal 🍷 Cage Free Egg 🍷 Vegetarian 🍷 Vegan 🍷 Fat Free 🍷 Healthy

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

MANDARIN

G R I L L + B A R

SUNDAY ROAST

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike

Japanese Madai Tartlette, Pine Oil

Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

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

House-made Salmon Gravadlax
Carved Tableside with Dill, Mustard, Lemon
(MSC certified and sustainably sourced)

Steak Tartare
Grilled Sourdough, Royal Cristal Caviar

Bisque
Blue Lobster, Cognac, Cream
(MSC certified and sustainably sourced)

Endives and Clementine Salad
Caramelised Hazelnuts

EGG COURSE

(Supplement Charge of \$ 148)

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

Benedict
Brown Crab, Poached Kin Egg,
Mustard Greens & Cayenne Pepper

MAIN COURSES

MSC Certified Whole Dover Sole
Grilled or Meunière, Lemon Butter

USDA Prime Rib Beef
Yorkshire Pudding, Red Wine Sauce,
Carved from ‘The Trolley’

Lobster (Half Piece)
Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)
(MSC certified and sustainably sourced)

Roasted Te Mana Lamb Loin
Eggplant Baba Ganoush, Minted Lamb Jus

Orzo Pasta
Black Truffle, Mushroom Cream

Chicken Vol au Vent
Yellow Wine, Oyster Mushroom

SIDES

(Your Choice of One Side)

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

MANDARIN

G R I L L + B A R

DESSERT TROLLEY 🍃

- Fresh Mixed Seasonal Berries 🥛🌾🚫
- Toasted Nuts Chocolate Slabs 🌾
- Assorted Chocolate Truffle 🌾🚫
- Green Tea & Yuzu Macaron 🌾
- Fresh Strawberry Bowl 🍓🥛🌾🚫
- Mandarin Cheesecake 🌾🚫
- Assorted Sable Cookies
- Chocolate Opera Cake
- Mandarin Tiramisu 🚫
- Lemon Madeleine
- Victoria Cake 🚫

Hot Dessert by request: 🍃

- Apple Crumble with Vanilla Ice Cream*
- Sticky Toffee Pudding with Toffee Sauce & Sea Salt Tuile*

Ice Cream & Sorbet by request: 🍃

- Vanilla, Strawberry and Chocolate Ice Cream*
- Raspberry, Lemon and Cocoa Sorbet* 🥛🌾🚫

\$ 888 PER ADULT FOOD ONLY
\$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

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- SELECTED WINES \$ 488
- SAICHO SPARKLING TEA \$ 388

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