

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

Endives and Clementine Salad 
Caramelised Hazelnuts

Crab Salad  

Avocado Purée, Celeriac, Blood Orange
 (MSC certified and sustainably sourced)

Boston Lobster Salad 

Baby Gem Lettuce, Organic French Beans,
 Homemade Light Mayo Dressing
 (MSC certified and sustainably sourced)

Bisque 

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

SOUP

Roasted Pumpkin Velouté 
 Parmesan, Kombu, Truffle Espuma

Artichoke Soup  
Crème Fraîche, Fresh Slice of Mushroom

MAIN COURSES

MSC Certified Whole Dover Sole 
Grilled or Meunière, Lemon Butter

USDA Prime Beef Wellington 
Black Truffle Sauce

*(Supplement Charge of \$ 198,
 48 Hours Pre-Order Is Recommended)*

Codfish  

Shellfish, Melting Leeks & Chives
 (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)

DESSERTS

Framboise 

Hukambi 53%, Sables Breton, Chocolate Ice Cream

Crème Brûlée 

Hazelnut Praline, Pistachio Biscotti, Dark Rum Ice Cream

Pear Tart 

Spiced, Almond Cream, Cinnamon Ice Cream

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

GRILL + BAR

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 Tuite

Ice Cream & Sorbet by request:

Vanilla, Strawberry and Chocolate Ice Cream

Raspberry, Lemon and Cocoa Sorbet   

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