



MANDARIN

GRILL + BAR

PRIVATISATION

MANDARIN

G R I L L + B A R

CONTEMPORARY ADAPTATION OF CLASSIC GRILL RESTAURANT

Located on the first floor of Mandarin Oriental, Hong Kong, Mandarin Grill + Bar is widely renowned as Hong Kong's favourite dining room serving an exciting contemporary adaptation of classic grill specialties.

Benefiting from abundant natural daylight and spacious seating, with the windows revealing peerless views of Statue Square and Chater Garden.

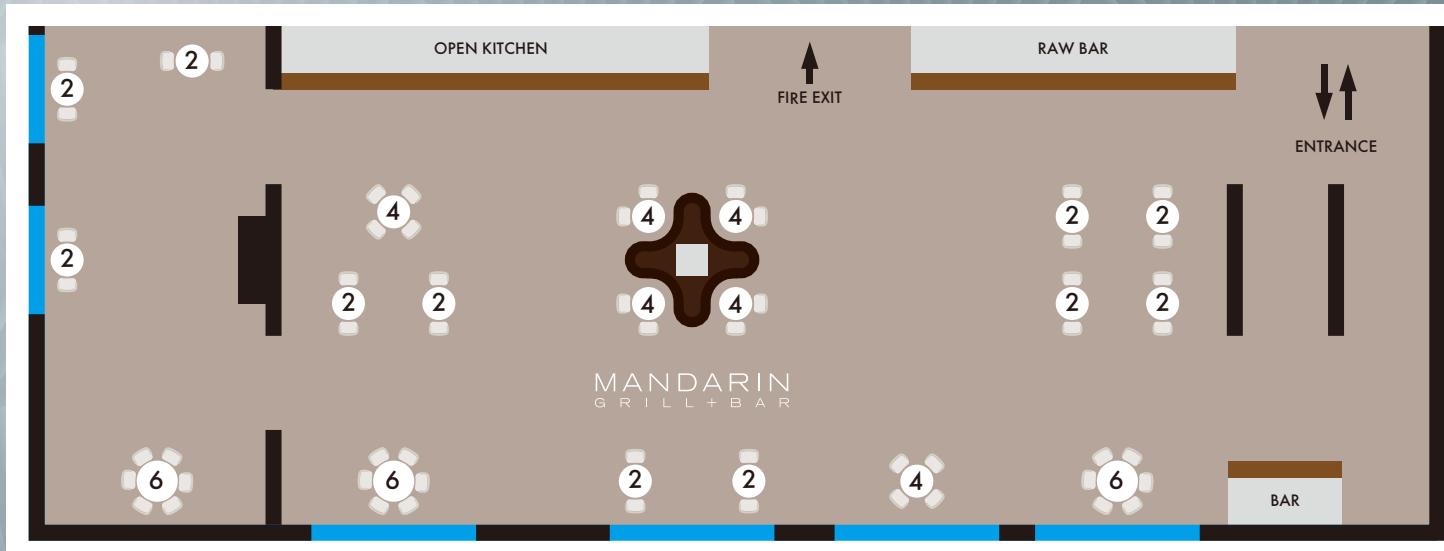
The overall décor is vibrant with a moulded scallop-inspired ceiling. A private dining room for up to 14 guests at the far end of the restaurant.



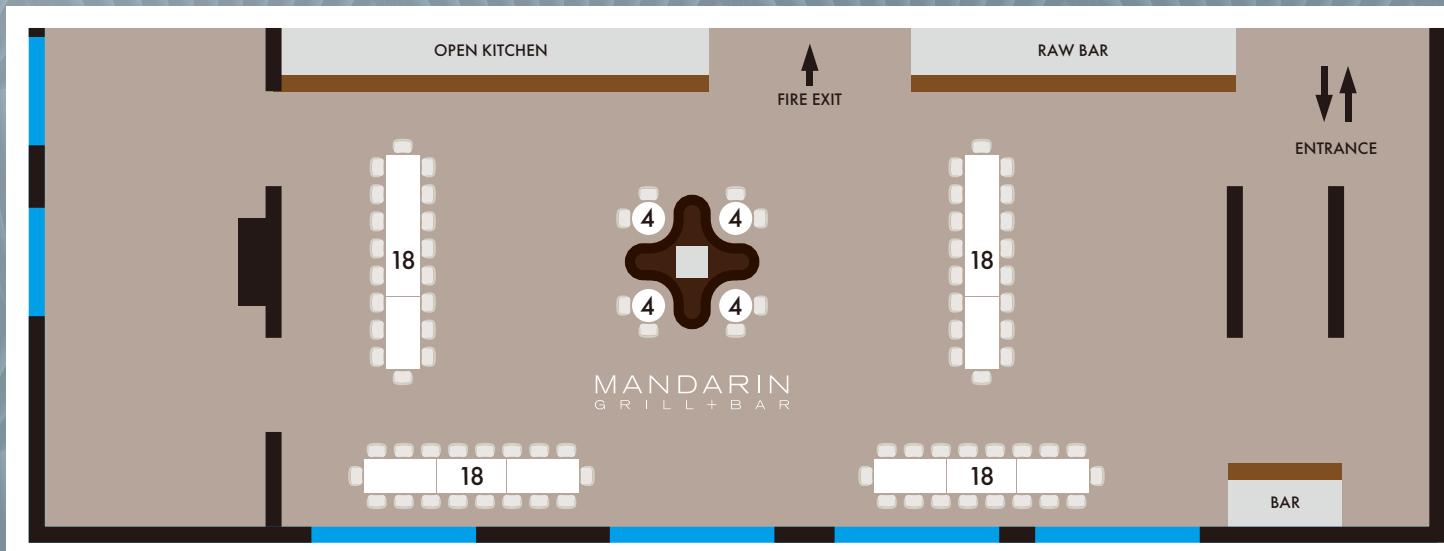
VENUE DETAILS

AREA	CAPACITY	TIME	MIN. SPEND STARTING AT
Private Dining Room	14	Lunch (12:00-4pm) Dinner (6-11pm)	HKD 11,000 HKD 22,000
Grill Bar	20	Lunch (12:00-4pm) Dinner (6-11pm)	HKD 15,000 HKD 30,000
Entire Venue	66	Lunch (12:00-4pm) Dinner (6-11pm)	HKD 100,000 HKD 250,000
Entire Venue (Special layout)	80	Lunch (12:00-4pm) Dinner (6-11pm)	Upon request

All prices are in Hong Kong dollars and subject to 10% service charge

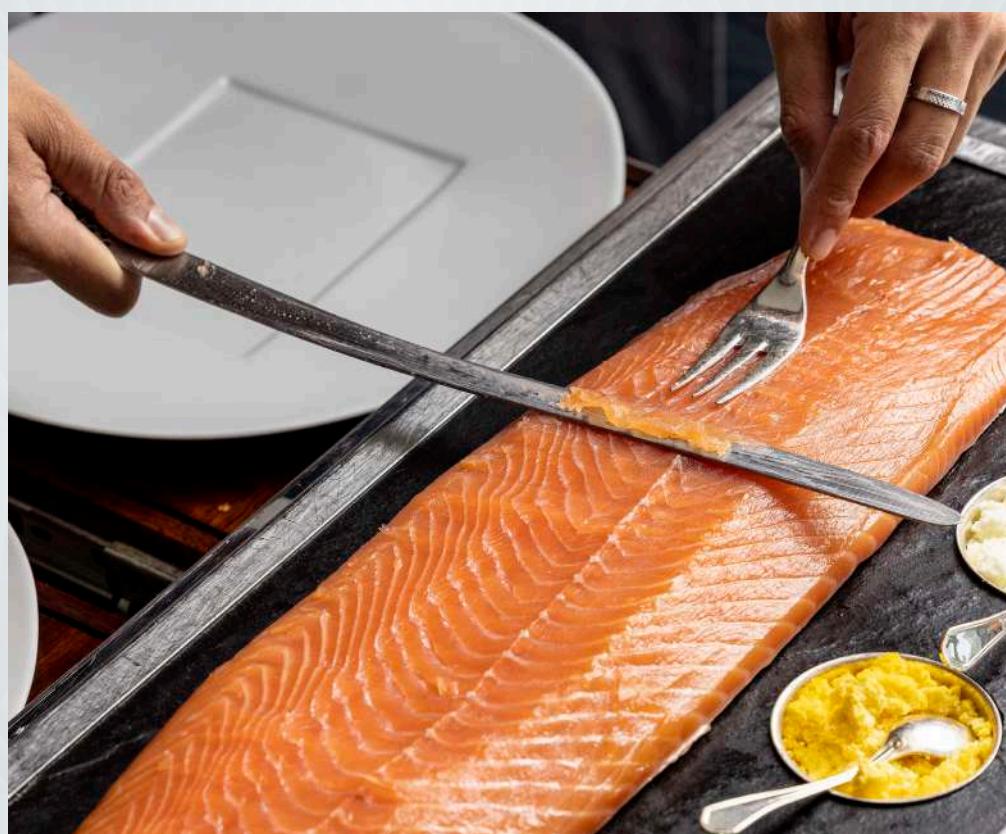


Entire Venue (66 guests)



Entire Venue Special layout (88 guests)





LUNCH MENU

TO START...

Ham Hock

Bacon Jam, Red Pepper, Toasted Sourdough
or

Smoked Haddock Gratin

New Season's Asparagus, Morels, Hollandaise
or

Watercress Soup

Poached Egg, Olive Oil Caviar
or

Endive Salad

Blue Cheese, Candied Walnut

FOR A MAIN...

Spring Chicken

Stuffed Wing, Oyster Mushroom, Buckwheat, Jus
or

Suckling Pig

Spiced Local Date, Sauerkraut, Liver, Sage Jus
or

Seabass

Celeriac Tagliatelle, Clams, Provencal Sauce
or

Risotto

Black Truffle, Wild Garlic PUDDING...

PUDDING...

Citrus

Agrumes Orange, Crème Chocolate Blanc,
Bergamot & Saffron Ice Creamor
or

Panna Cotta

Greek Yoghurt, Crème de Cassis, Sorbet
or

Whisky & Chocolate

Caraïbe Ganache, Tonka Tuile, Ice Cream

DINNER MENU

Canapes

Scallop Ceviche

Yuzu, Cantaloupe Melon, Chilli

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#### Wild Mushroom

Black Truffle, Sour Cream

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Pappardelle

Ragout, Mushroom, White Sauce

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#### Beef Tenderloin

Polenta, Tomato & Rosemary Sauce,  
Cavolo Nero

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Dolce Pendente

Lemon, Vanilla, Truffle

GLUTEN FREE  | NUT FREE  | DAIRY FREE  | VEGETARIAN 

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MEAL PERIOD	HOURS	PRICES (PER PERSON)
LUNCH AND DINNER	2 HOURS	HKD 588
	3 HOURS	HKD 850
	4 HOURS	HKD 1,088
INCLUDES	Champagne : R de Ruinart Brut NV White Wine : Fantinel Borgo Tesis Pinot Grigio Grave DOC 2022 Red Wine : Chateau La Rose Bellevue Rouge Blaye Cotes de Bordeaux 2020 Soft Drinks	

- Beverage programme is available for PDR and entire venue privatisation
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