

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


USDA Prime Beef Wellington

Black Truffle Sauce

(Supplement Charge of \$ 198,

48 Hours Pre-Order is Recommended)

Lobster (Half Piece)

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



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
OR

Seasonal Winter Salad

Brussels Sprouts, Couscous, Kale, Pickle & Pomegranate

Steak Tartare

Grilled Sourdough, Royal Cristal Caviar
OR

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
OR

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
OR

Lobster (Half Piece)

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

USDA Prime Rib Beef

Yorkshire Pudding, Red Wine Sauce, Carved from 'The Trolley'
OR

Roasted Organic Turkey

Sage & Onion Stuffing, Cranberry, Bread Sauce
OR

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**

MANDARIN

GRILL + BAR

CHRISTMAS EVE SET DINNER MENU

Amuse Bouche

No. 2 Superior Oscietra Caviar, Alaskan King Crab & Celeriac



Gillardeau Oyster Custard

Apple, Celuce, Miso, Sea Urchin & Ponzu



White Onion Velouté

Brioche, Gruyere & Truffle Toast



Line Caught Seabass

Squid Risotto, Carabineros, Fermented Scallop Garum, Bouillabaisse



Oven Roasted M9 Australian Wagyu Tenderloin

Potato Mille-feuille, Baby Navet, Black Truffle & Cabernet Sauvignon Jus



Blood Orange & Ginger Sorbet

Mulled Wine Jelly



Snowflakes

Opalys 33%, Cranberry Marmalade, Yoghurt Granite



Festive Petits Four Trolley

Christmas Stollen, Mince Pies, Panettone, Pralines & Truffles



Coffee or Tea

\$ 2,288 PER PERSON FOOD ONLY

INCLUDING A GLASS OF RUINART BLANC DE BLANCS NV CHAMPAGNE

ADDITIONAL \$ 788 FOR 3-GLASS WINE PAIRING

ADDITIONAL \$ 888 FOR 4-GLASS WINE PAIRING

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

MANDARIN

GRILL + BAR

CHRISTMAS EVE VEGETARIAN SET DINNER MENU

Amuse Bouche

Truffle Caviar, Russian Salad & Celeriac



Pumpkin Custard

Seasonal Wild Mushroom, Hazelnut & Black Truffle



White Onion Velouté

Brioche, Gruyere & Truffle Toast



Fregola Pasta Risotto

Parmesan, Pickled Onions & Buckwheat



Pithivier

Blue Stilton, Lemon Thyme, Caramelized Roscoff Onion, Seasonal Salad



Blood Orange & Ginger Sorbet

Mulled Wine Jelly



Snowflakes

Opalys 33%, Cranberry Marmalade, Yoghurt Granite



Festive Petits Fours Trolley

Christmas Stollen, Mince Pies, Panettone, Pralines & Truffles



Coffee or Tea

\$ 2,288 PER PERSON FOOD ONLY

INCLUDING A GLASS OF RUINART BLANC DE BLANCS NV CHAMPAGNE

ADDITIONAL \$ 788 FOR 3-GLASS WINE PAIRING

ADDITIONAL \$ 888 FOR 4-GLASS WINE PAIRING

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

MANDARIN

GRILL + BAR

CHRISTMAS DAY ROAST MENU

25 December 2024
(12:00 to 14:30)

SNACKS

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

APPETISERS

(Choose one item from below)

French Blue Lobster Cocktail, Avocado, Gem Lettuce, Truffle Caviar & Cocktail Dressing
Homemade Salmon Gravlax Carved Tableside with Dill, Mustard, Lemon & Toasted Rye Bread
Steak Tartare, Grilled Sourdough & Smoked Pike Roe
Seasonal Winter Salad, Brussels Sprouts, Couscous, Kale, Pickle & Pomegranate
Chef's Oyster Selections (6 pieces) Served with Condiments

SOUP COURSE

French Blue Lobster Bisque, Cognac, Tarragon Cream
or
Roasted Pumpkin Velouté, Parmesan, Kombu, Truffle Espuma

EGG

Benedict

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

Benedict

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

ROAST

(Choose one item from below)

From 'The Trolley' Slow Roasted USDA Prime Rib of Beef
Roasted Organic Turkey carved "Table Side", Sage & Onion Stuffing, Cranberry Compote, Bread Sauce
Lobster Thermidor (Half Piece), Dijon, Parmesan, Gratinated
MSC Certified Whole Dover Sole, Grilled or Meunière, Lemon Butter
Roasted Challandais Duck, Braised Red Cabbage & Juniper Jus
Blue Stilton Pithivier, Lemon Thyme, Caramelised Roscoff Onion, Seasonal Salad

SIDES

(Your Choice of One Side)

Agria Roasted Potatoes, Roasted Vegetables, Agria Pomme Purée,
French Beans, Creamed Spinach, Brussels Sprouts & Chestnuts,
Sautéed Portobello Mushroom, Hand Cut Chips

DESSERT TROLLEY

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

**Hot Dessert by Request,
Served with Vanilla Ice Cream:**

Soft Gingerbread, Raspberry &
Spiced Chocolate Sauce

Traditional Christmas Pudding,
Brandy Butter

Ice Cream & Sorbet by Request:

Vanilla, Strawberry and
Chocolate Ice Cream

Raspberry, Lemon and Cassis Sorbet

\$ 2,888 PER ADULT

WITH FREE FLOW RUINART BLANC DE BLANCS CHAMPAGNE & WINE

\$ 1,288 CHILD FOOD ONLY (Aged 6 to 11 Years)

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

MANDARIN

GRILL + BAR

CHRISTMAS DAY SET DINNER MENU

Amuse Bouche

No. 2 Superior Oscietra Caviar, Alaskan King Crab & Celeriac



Poached Gillardeau Oyster

Apple, Celuce, Miso, Sea Urchin & Ponzu



White Onion Velouté

Brioche, Gruyere & Truffle Toast



Line Caught Seabass

Squid Risotto, Carabineros, Fermented Scallop Garum, Bouillabaisse



Oven Roasted M9 Australian Wagyu Tenderloin

Potato Mille-feuille, Baby Navet, Black Truffle & Cabernet Sauvignon Jus



Blood Orange & Ginger Sorbet

Mulled Wine Jelly



Snowflakes

Opalys 33%, Cranberry Marmalade, Yoghurt Granite



Festive Petits Four Trolley

Christmas Stollen, Mince Pies, Panettone, Pralines & Truffles



Coffee or Tea

\$ 2,888* PER PERSON
INCLUDES A GLASS OF CHAMPAGNE

\$ 3,888* PER PERSON
WITH WINE PAIRING

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

MANDARIN

GRILL + BAR

CHRISTMAS DAY VEGETARIAN SET DINNER MENU

Amuse Bouche

Truffle Caviar, Russian Salad & Celeriac



Pumpkin Custard

Seasonal Wild Mushroom, Hazelnut & Black Truffle



White Onion Velouté

Brioche, Gruyere & Truffle Toast



Fregola Pasta Risotto

Parmesan, Pickled Onions & Buckwheat



Pithivier

Blue Stilton, Lemon Thyme, Caramelized Roscoff Onion, Seasonal Salad



Blood Orange & Ginger Sorbet

Mulled Wine Jelly



Snowflakes

Opalys 33%, Cranberry Marmalade, Yoghurt Granite



Festive Petits Fours Trolley

Christmas Stollen, Mince Pies, Panettone, Pralines & Truffles



Coffee or Tea

\$ 2,288 PER PERSON
INCLUDES A GLASS OF CHAMPAGNE

\$ 3,888 PER PERSON WITH WINE PAIRING

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

MANDARIN

GRILL + BAR

BOXING DAY FESTIVE ROAST MENU

26 December 2025

(12:00 to 14:30)

SNACKS

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

APPETISERS

(Choose one item from below)

French Blue Lobster Cocktail, Avocado, Gem Lettuce, Truffle Caviar & Cocktail Dressing
Homemade Salmon Gravlax Carved Tableside with Dill, Mustard, Lemon & Toasted Rye Bread
Steak Tartare, Grilled Sourdough & Smoked Pike Roe
Seasonal Winter Salad, Brussels Sprouts, Couscous, Kale, Pickle & Pomegranate
Chef's Oyster Selections (6 pieces) Served with Condiments

SOUP COURSE

French Blue Lobster Bisque, Cognac, Tarragon Cream
or
Roasted Pumpkin Velouté, Parmesan, Kombu, Truffle Espuma

EGG

Benedict

Blue Lobster, Poached Kin Egg, Watercress & Smoked Paprika
or

Benedict

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

ROAST

(Choose one item from below)

From 'The Trolley' Slow Roasted USDA Prime Rib of Beef
Roasted Organic Turkey carved "Table Side", Sage & Onion Stuffing, Cranberry Compote, Bread Sauce
Lobster Thermidor (Half Piece), Dijon, Parmesan, Gratinated
MSC Certified Whole Dover Sole, Grilled or Meunière, Lemon Butter
Roasted Challandais Duck, Braised Red Cabbage & Juniper Jus
Blue Stilton Pithivier, Lemon Thyme, Caramelised Roscoff Onion, Seasonal Salad

SIDES

(Your choice of one side)

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

FESTIVE DESSERT TROLLEY

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

Hot Dessert by Request,
Served with Vanilla Ice Cream:

*Soft Gingerbread, Raspberry &
Spiced Chocolate Sauce*

Christmas Pudding & Brandy Butter

Ice Cream & Sorbet by Request:

*Vanilla, Strawberry and
Chocolate Ice Cream*

Raspberry, Lemon and Cassis Sorbet

ADULT \$ 1,888
INCLUDES TWO-HOURS FREE FLOW CHAMPAGNE & WINE

CHILD (Aged 6 to 11 years) \$ 688

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

MANDARIN

GRILL + BAR

NEW YEAR'S EVE ROAST MENU

31 December 2025
(18:00 – 23:00)

AMUSE BOUCHE

Roasted Japanese Scallop, Piquillo Pepper Salsa
French Toast, Uni, Seaweed Aioli, Shiso Flower
Ratatouille Cone, Pesto Caviar

Chef's Oyster Selections (6pcs)

Served with Condiments

OR

House-made Salmon Gravlax

Carved Tableside with Dill, Mustard, Lemon

OR

Seared Duck Liver

*Fuji Apple Ribbon, Tahitian Vanilla,
Pickled Blackberries, Local Wood Sorrel*

Seasonal Winter Salad

*Brussels Sprouts, Couscous, Kale,
Pickle & Pomegranate*

OR

Steak Tartare

Grilled Sourdough, Royal Cristal Caviar

OR

Fregola Pasta Risotto

Parmesan, Pickled Onion, Buckwheat

SOUP COURSE

Roasted Pumpkin Velouté

Parmesan, Kombu, Truffle Espuma

or

Blue Lobster Bisque

French, Tarragon Cream, Cognac

MAIN COURSES

MSC Certified Dover Sole

Grilled or Meunière, Lemon Butter

OR

Line Caught Seabass

*Squid Risotto, Carabineros,
Fermented Scallop Garum & Bouillabaisse*

OR

Blue Lobster

*Fricassee, Mussel, Root Vegetables,
Chervil & Saffron Velouté*

OR

Pithiver

*Blue Stilton, Lemon Thyme,
Caramelised Roscoff Onion, Seasonal Salad*

Classic Beef Wellington

*Agria Pomme Purée, Sautéed French Bean,
Black Truffle Sauce*

(48 Hours Pre-Order is Recommended)

OR

Prime Rib of Beef

*Carved from 'The Trolley', Agria Roasted Potato,
Roasted Vegetables, Red Wine Sauce*

OR

'Rossini' Cape Grim Tenderloin

Baby Carrot, Creamed Spinach, Bordelaise Sauce

OR

Roasted New Zealand Venison Loin

Heirloom Beetroot, Celuce, Parsnip, Black Truffle

FESTIVE DESSERT TROLLEY

Toasted Nuts Chocolate Slabs

Fresh Mixed Seasonal Berries

Assorted Chocolate Truffle

Grand Cru Chocolate Cake

Mandarin Cheesecake

Baked Mixed Nuts Tart

Eggnog Crème Brûlée

Mandarin Tiramisu

Coffee Opera Cake

Assorted Macarons

Lemon Madeleine

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 \$ 2,888
INCLUDES A GLASS OF CHAMPAGNE

CHILD \$ 1,988 FOR FOOD ONLY (Aged 6 to 11 years)

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

◎ Dairy Free

◎ Gluten Free

◎ Nut Free

✓ Vegetarian

MANDARIN

GRILL + BAR

NEW YEAR'S DAY ROAST MENU

1 January 2026
(12:00 – 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

Chef's Oyster Selections (6pcs)

Served with Condiments

Seasonal Winter Salad 

Brussels Sprouts, Couscous, Kale, Pickle & Pomegranate



Homemade Smoked Salmon Gravlax 

Carved Tableside, With Condiments and Toasted Rye

Steak Tartare 

Grilled Sourdough, Royal Cristal Caviar



Blue Lobster Bisque

Tarragon Cream, Cognac

Fregola Pasta Risotto 

Parmesan, Pickled Onion, Buckwheat

EGG COURSE

Benedict 

Blue Lobster, Poached Kin Egg, Watercress & Smoked Paprika

or

Benedict 

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

MAIN COURSES

MSC Certified Dover Sole 

Grilled or Meunière, Lemon Butter

USDA Prime Beef Wellington 

Black Truffle Jus

(Supplement Charge of \$198,

48 Hours Pre-Order is Recommended)



Lobster (Half Piece) 

Thermidor, Dijon, Parmesan, Gratinated

(Whole Piece with Supplement Charge of \$ 298)

Roasted Challandais Duck 

Braised Red Cabbage, Parsnip, Juniper Jus



Pithiver 

*Blue Stilton, Lemon Thyme,
Caramelised Roscoff Onion, Seasonal Salad*

Slow-roasted USDA Prime Rib of Beef

Yorkshire Pudding, Red Wine Sauce,

Carved from 'The Trolley'

SIDES

(Your choice of one side)

Agria Roasted Potatoes, Roasted Vegetables, Agria Pomme Purée,

Braised Red Cabbage, Creamed Spinach, Brussels Sprouts & Chestnuts,

Sautéed Portobello Mushroom, French Bean, Hand Cut Chips

(Extra Side with Supplement Charge of \$ 108)

MANDARIN

GRILL + BAR

NEW YEAR'S DAY ROAST MENU

1 January 2026
(12:00 – 14:30)

DESSERT TROLLEY ✓

Fresh Mixed Seasonal Berries
Toasted Nuts Chocolate Slabs
Assorted Chocolate Truffle
Grand Cru Chocolate Cake
Baked Mixed Nuts Tart
Mandarin Cheesecake
Eggnog Crème Brûlée
Mandarin Tiramisu
Coffee Opera Cake
Assorted Macarons
Lemon Madeleine

Hot Dessert by Request:

Cranberry & Pear 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 Cassis Sorbet

\$ 1,888 PER ADULT
INCLUDING A GLASS OF CHAMPAGNE AND FREE FLOW WINE PER PERSON

\$ 788 PER CHILD (Aged 6 to 11 years)

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

◎ Dairy Free

◎ Gluten Free

◎ Nut Free

✓ Vegetarian