

# 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)*

🌀

**Pearl Barley Chestnut Risotto** 🍷  
*Seasonal Mushroom, Sage & Black Truffle*

**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*

🌀

**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*

🌀

**Spiced Pear Tart** 🍷  
*Almond Cream, Cinnamon Ice Cream*

**Crème Brûlée** 🍷  
*Praline, Pistachio Biscotti*

🌀

**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)

OR

### Pearl Barley Chestnut Risotto

Seasonal Mushroom, Sage & Black Truffle

### 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  
RUIPART 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

G R I L L + B A R

## CHRISTMAS EVE SET DINNER MENU

### Amuse Bouche

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



### Gillardeau Oyster Custard

Apple, Celtuce, 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

G R I L L + B A R

## 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 Gravlox 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

G R I L L + B A R

## CHRISTMAS DAY SET DINNER MENU

### Amuse Bouche

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



### Poached Gillardeau Oyster

Apple, Celtuce, 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

G R I L L + B A R

## 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*



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



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

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



**Steak Tartare**   
*Grilled Sourdough, Royal Cristal Caviar*



**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*



**Line Caught Seabass**  
*Squid Risotto, Carabineros,  
Fermented Scallop Garum & Bouillabaisse*



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



**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)*



**Prime Rib of Beef**  
*Carved from 'The Trolley', Agria Roasted Potato,  
Roasted Vegetables, Red Wine Sauce*



**'Rossini' Cape Grim Tenderloin**   
*Baby Carrot, Creamed Spinach, Bordelaise Sauce*



**Roasted New Zealand Venison Loin**   
*Heirloom Beetroot, Celtuce, 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*



**Homemade Smoked Salmon Gravlax** 🍷  
*Carved Tableside, With Condiments and Toasted Rye*



**Blue Lobster Bisque**  
*Tarragon Cream. Cognac*

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



**Steak Tartare** 🍷🍷  
*Grilled Sourdough, Royal Cristal Caviar*



**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*



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



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

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



**Roasted Challandais Duck** 🍷  
*Braised Red Cabbage, Parsnip, Juniper Jus*



**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

G R I L L + B A R

## 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