

# MANDARIN

G R I L L + B A R

## **Father's Day Brunch Menu**

**21 June 2015**

**11:00AM – 3:00P**

### **Oyster Ice Bar**

*Selection of Seasonal Oysters*

### **Sushi Garden**

*Selection of Nigiri*

*Salmon, Saba, Tamago, Ikura, Unagi, Inari*

*Selection of Maki*

*California Roll, Kappa-Maki, Tekka, Futo, Sweet Crispy Prawn and Avocado*

### **Salads & Cress**

*Couscous Salad, German Potato Salad, Coleslaw, Rocket, Romaine,*

*Mache, Red Chard, Baby Spinach, Carrot, Sweet Corn,*

*Cherry Tomato, Red Onion, Cucumber, Red Radish, Mushroom*

### **Dressings**

*Thousand Island, Caesar, Ranch*

### **Olive Oil**

*Aged Balsamic Vinegar*

*Chilli Oil, Basil Oil, Curry Oil, Walnut Oil, Thyme Oil*

### **Jars**

*Kalamata Olive*

*Marinated Baby Pepper*

*Truffle Honey*

*Pickled Silver Skin Onion*

*Gherkin*

*Heirloom Tomato*

*Marinated Feta Cheese*

*Grilled Garlic Mushroom*

*Grilled Aubergine*

*Grilled Zucchini*

### **Bread & Viennoiserie**

*Rustic Sourdough*

*Pain Au Chocolate*

*Croissant*

*Almond Croissant*

*Assortment of Muffin*

*Assortment Danish*

*Pistachio Brioche*

*Salted Garlic Bread Stick*

**Berkel Station**  
*Salami Milano*  
*Iberico Chorizo*  
*San Daniele Parma Ham*  
*English Cheese*

**Dim Sum Station**  
*Shrimp Dumpling*  
*Pork Dumpling*  
*Vegetable Dumpling*

**Soup Station**  
*Lobster Bisque*  
*French Onion*

**Carving Station**  
*Roast Beef*  
*U.S., Prime, Yorkshire, Horseradish, Gravy*

*Chicken Kebab*  
*Marinated Leg, Slow Cooked, Authentic Condiments, Pita*

#### **À LA CARTE**

**Waffles or Pancakes**  
*Strawberry, Whipped Cream, Maple Syrup*

**Eggs Benedict**  
*Poached Organic Egg, Cooked Iberico Ham, English Muffin*

**Eggs Royale**  
*Smoked Salmon, Poached Egg, Hollandaise*

**Omelette**  
*Ham, Cheese, Mushroom, Tomato, Herbs, Bacon, Smoked Salmon*

**Mandarin Breakfast**  
*Two Eggs, Back Bacon, Breakfast Sausage, Vine Tomatoes, Black Pudding, Mushrooms*

**Traditional Prawn Cocktail**  
*Butter Lettuce, Marie Rose*

**Grilled Sea Bass**

**Atlantic Salmon**

**Cod**

**U.S. Prime Rib Eye**

**Australian Lamb Cutlet**

**U.S. Prime Sirloin**

**Chicken Tikka Masala**

**Lamb Tandoori**

**Side Orders**

*French Fries, Idaho Crushed Potato, Roast Potato, Yorkshire Pudding,  
Garden Vegetables, Steamed Rice,  
Garlic or Plain Naan Bread, Lentil Dal, Allo Gobhi*

**From The Dessert**

**Warm Pudding**

*Baked Sago Pudding  
Date Sticky Toffee Pudding  
Warm Orange Brioche Pudding*

**Cake**

*Crisp Devil Cake  
Mango Mousse Cake  
Blueberry Cheese Cake  
Chocolate Whisky Cake*

**Dessert**

*Chocolate Éclair, Rum Custard  
Fresh Berries with Whipped Cream  
Mixed Fruit Salad with Champagne Syrup  
Praline, Crisp Chocolate Mousse  
Vanilla Crème Brûlée  
Apple Blueberry Crumble  
Mango Coconut Trifle  
Berry Soup with Champagne Jelly  
Tiramisu  
Crème Caramel  
Mini Topsy Cake, Pineapple*

**Dried Cake**

*Chocolate Brownies, Ganache  
Madeleine Pistachio, Hazelnut  
Macaron Tower  
Mini Banana Cupcake  
Assorted Mini Danish Pastries  
Assorted Mini Doughnuts*

**Pie / Tart**

*Baked Apple Tart  
Baked Fruit and Berry Jalousie  
Sea Salt Chocolate Tart*

***Chocolate***

*Chocolate Lollipops*

*Almond Chocolate*

*Fresh Strawberry Dipped in Chocolate*

*Champagne Truffle*

*Mixed Nuts dipped in Chocolate*

*Broken Feuillantine Chocolate Block*

*Black Sesame Marshmallow*

*Mini Meringue*

***Other***

*Strawberry Tower*

*(Chocolate Cigar)*

Adult – HKD1,398

(Free flow of Ruinart Blanc de Blancs Champagne)

Child – HKD648