

MANDARIN
GRILL + BAR



Oysters...

	6	9	12
France			
Gillardeau, Charente – Maritime	\$418	\$618	\$828
Perle Blanche, Normandy	\$348	\$538	\$698
Fines De Claire, Marennes – Oléron	\$368	\$548	\$718
Special Geay, Marennes – Oléron	\$348	\$538	\$698
Ireland			
Majestic, Donegal Bay	\$338	\$518	\$698
Canada			
Fanny Bay, British Columbia	\$258	\$348	\$448
U.S.A			
Kumamoto, Humboldt Bay	\$328	\$488	\$648
Blue Point, Long Island	\$328	\$488	\$648

Appetisers...

Mandarin Grill + Bar Classics

Traditional Lobster Bisque, Tarragon Cream	\$238
House-made Applewood Smoked Salmon	\$288
Steak Tartare, Sourdough	\$288

In Season

Cauliflower, ‘Textures’ (V)	\$238
Salad of Apple, Celery, Grapes, Waldorf (V)	\$248
Pumpkin Velouté, Parmesan, Black Truffle (V)	\$288
Alaskan King Crab, Burrata, Watermelon	\$358
Roasted Foie Gras, Plum, Pearl Barley	\$358
Japanese Scallop ‘Ceviche’, Lime, Sesame	\$398

**Guests in Mandarin Grill + Bar can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. Our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business.*

**(V) suitable for Vegetarian*

Mains...

Mandarin Grill + Bar Classics

From 'The Trolley' Slow Roasted USDA Prime Rib of Beef \$798

Dover Sole on the bone, Grilled or Meunière \$828

In Season

Pearl Barley Risotto, Mushroom, Parsley, Black Truffle (V) \$548

Pan-seared Rhug Estate Salt Marsh Lamb Rack,
Sweetbreads and Kidney Ragout, Garlic Ratte Potatoes \$648

Salt-baked French Sea Bass Jerusalem Artichokes, Lemon Beurre Blanc \$648

Roasted Wild Turbot on the bone, Leek, Herbs, Chargrilled Courgette Velouté \$688

French Brittany Blue Lobster, Thermidor, Gratin \$888

Roasted Whole Organic Chicken, Hasselback, Broccoli, Semi Dried Tomatoes
For 2 Persons \$1288

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Charcoal Grill

Spanish Iberico Pork Pluma, Chicory, Onion, Smoked Apple, Date \$698

U.S. Prime, The 'Ladies Cut', Tenderloin, 6oz \$698

U.S. Brandt Beef, 60°C Slow-roasted, Striploin, 10oz \$988

Australian 'Wagyu' M8 Marble Rib-Eye, 10oz \$1088

Japanese 'Wagyu' Tenderloin, 10oz \$1388

'John Stones' Tomahawk Rib Chop, 32oz
For 2 Persons \$1388

Irish 'Kettyle Farm' Porterhouse, 32oz
For 2 Persons \$1488

Steak Sauces...

Pink Peppercorn, Roquefort or Classic Béarnaise

Sides...

Hand-Cut Chips (V) \$98

New Potatoes, Crushed, Boiled or Sautéed (V) \$98

Cauliflower Cheese (V) \$108

Spinach, Steamed, Sautéed or Creamed (V) \$108

Roasted Salsify, Vanilla (V) \$108

Sautéed French Green Beans, Pancetta \$108

Pearl Barley, Fennel, Orange, Dill, Salad (V) \$118

Dauphinoise Pomme Purée (V) \$128

**(V) suitable for Vegetarian*

Puddings...

Pineapple Tarte Tatin, Pineapple Ice Cream, Crisp \$148

Cheese Cake, Baked, Berries Compote \$158

Banoffee Cake, Caramel Banana, Chocolate, Vanilla Ice Cream \$168

Amaou Strawberry, 45% Cream, Sorbet \$168

Chocolate, Shortbread, 72% Ganache, Sea Salt Ice Cream \$168

Soufflé: Chocolate, Vanilla, Raspberry, Ginger \$228

Selection of French & British Cheeses, Truffled Honey \$308

MANDARIN
GRILL + BAR

“WINTER”

To Start...

Seared Marron, Celeriac, Romanesco

or

Mushroom Velouté, White Maitake, Truffle

or

Tempura Soft Shell Crab, Sweet Chili Dressing

For A Main...

Spinach, Ricotta and Mushroom Ragout

or

BBQ Braised Kettyle Farm Beef Cheek, Parsnip, Trumpet Mushroom, Natural Juice

or

Pan-roasted Brill, Salsify, Chestnut and Sage

Pudding...

Rum Baba, Orange, Brioche, Vanilla

or

Sabayon, Poached Figs, Almond, Port Wine

or

Baked Alaska, Raspberry, Chocolate, Polar Bear

2 courses HK\$588+10% per person

3 courses HK\$688+10% per person