

MANDARIN

GRILL + BAR



Oysters...

	6	9	12
France			
Gillardeau, Charente – Maritime	\$418	\$618	\$828
Perle Blanche, Normandy	\$348	\$538	\$708
Fines De Claire, Marennes – Oleron	\$368	\$548	\$718
Ireland			
Majestic, Donegal Bay	\$338	\$518	\$698
England			
Whitstable Bay	\$268	\$388	\$508
Canada			
Fanny Bay, British Columbia	\$258	\$348	\$448
U.S.A			
Kumamoto, Humboldt Bay	\$328	\$488	\$648
Australia			
Smoky Bay, Western Eyre	\$278	\$368	\$488
Coffin Bay	\$278	\$368	\$488

To Start...

Traditional Lobster Bisque	\$238
Hand-Dived Scallop ‘Ceviche’, Crisp Soft Shell Crab	\$398
Hamachi ‘Yellowtail’, French Apricots, Chilli and Lime	\$358
Home-made Apple-wood Smoked Salmon	\$288
Spiced Chilled Tomato, Scottish Crab, Watermelon, Fresh Almonds	\$358
Young Cow’s Milk Burrata, Japanese Figs, Hazelnuts (V)	\$328
Roast Foie Gras, Black Cherry, Brioche Crumbs	\$358
Salad of French Green Beans, Black Olive ‘Nicoise’ (V)	\$248
Grilled Octopus, Mikan Orange and White Miso	\$348
Classic Steak Tartare, Potato Chips (add 15gm Caviar + \$398)	\$288

**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*

For A Main...

Japanese Amadai, Courgette, Bouillabaisse Sauce	\$828
Grilled Leeks, Fresh Sheep's Ricotta Dumplings, Romesco (V)	\$498
Spanish 'Iberico' Pork Chop, Black Summer Truffles	\$698
Roast Squab Pigeon, Scottish Girolles In 2 Services	\$678
Cannon of Welsh Lamb, Porcini, Sweetbreads, Green Sauce	\$688
Whole Roast French 'Black Leg' Chicken, Foie Gras For 2 Persons	\$1398
From 'The Trolley' – The Daily Carvery Special	market price

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From Our Charcoal Grill...

The 'Ladies Cut', USDA Tenderloin, 6oz	\$668
Australian 'Cape Grim' Dry-aged Rib-Eye, 10oz	\$718
Spanish 'Rubia Gallega' NY Style Striploin, 10oz	\$708
Japanese 'Wagyu' Tenderloin, 8oz	\$988
'John Stones' Tomahawk Rib Chop, 32oz	\$1388
English 'Kettyle Farm' Porterhouse, 32oz	\$1488

Steak Sauces...

Roquefort, Green Peppercorn, Truffle Béarnaise or Piquillo

Some Fish Perhaps...the way you like it

French Brittany Blue Lobster, Roasted, Butter Poached Thermidor	\$888
Wild Turbot on The Bone, Steamed, Grilled or Meunière	\$688
Japanese 'Suzuki' Wild Sea Bass, Grilled or Pan-roasted	\$648
Dover Sole on The Bone, Steamed, Grilled or Meunière	\$708

Sauces...

Chilli Garlic Butter, Classic Tartare, Lemon Butter Sauce or Hollandaise

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Sides...

Shaved Fennel, Dill, Orange Salad (V)	\$108
Summer Tomatoes, Olive Oil (V)	\$118
Sautéed French Green Beans (V)	\$108
Spinach, Steamed, Sautéed or Creamed (V)	\$108
Young Gem Lettuce and Kale, Anchovy 'Caesar'	\$108
New Potatoes, Crushed, Boiled or Sautéed (V)	\$98
Crisp Courgettes (V)	\$98
Hand-Cut Fries (V)	\$98
Black Summer Truffle Mashed Potato (V)	\$148

Puddings...

Toasted Rice Soufflé, Horlicks Ice Cream	\$188
Black Cherry, White Chocolate, Amaretto Gelato	\$178
Iced Lemon Parfait, Mikan Orange, Meringue	\$168
Warm 70% Dark Chocolate, Peach Ice Cream, Pink Pralines	\$188
Roast Apricots, Yoghurt Mousse, Sorrel Granite	\$138
Candied Pistachio Millefeuille	\$178
Vanilla Scented Soft Cheese, Mango, Passion Fruit	\$178
Selection of French Cheeses, Truffled Honey	\$308

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MANDARIN

G R I L L + B A R

“SUMMER”

To Start...

Artisanal Black Pudding, Soft Egg, Anchovy Dressing

or

Salad of Heirloom Tomato, Watermelon and Feta Cheese

or

Lincolnshire Smoked Eel, Beetroot and Horseradish

For A Main...

Grilled Black Cod, Cauliflower, Mussels, Curry

or

Borlotti Beans, Savoy Cabbage, Celeriac, Buckwheat

or

Roast ‘Rhug Estate’ Lamb, Young Carrot, and Crisp Kale

Pudding...

Summer Berries, Honey Yoghurt and Strawberry Sorbet

or

Caramelised Pineapple, Coconut Ice Cream, Toasted Pecans

or

Selection of French Cheeses, Walnut Bread

+\$188

2 Courses HK\$538+10%

3 Courses HK\$638+10%

SOMMELIER WINE SUGGESTION

NV “R” de Ruinart “Brut” Champagne, France HK\$98+10%

2015 Soave Classico, Vigneto Colombara, Sergio Zenato, Veneto, Italy HK\$88+10%

2015 Chianti Classico, Villa la Pagliaia DOCG, Tuscany, Italy HK\$88+10%