

MANDARIN

GRILL + BAR



Oysters...

	6	9	12
France			
Gillardeau, Charente – Maritime	\$418	\$618	\$828
Perle Blanche, Normandy	\$348	\$538	\$708
Fines De Claire, Marennnes – 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 Western Eyre	\$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
House-made Applewood 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 Niçoise (V)	\$248
Grilled Octopus, Mikan Orange and White Miso	\$348
Classic Steak Tartare, Potato Chips	\$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
Hand-Rolled Potato Gnocchi, Wild Mushrooms, Parmesan (v)	\$498
Spanish 'Iberico' Pork Chop, Black Summer Truffles, Charred Sweetcorn	\$698
French Squab Pigeon, Scottish Girolles, Wood Sorrel In 2 Services	\$678
'Rhug Estate' Cannon of Lamb, Cauliflower, Cumin Jus	\$688
Whole Roasted French 'Black Leg' Chicken, Foie Gras For 2 Persons	\$1398
From 'The Trolley' – Slow Roasted USDA Prime Rib of Beef	\$798

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From Our Charcoal Grill...

The 'Ladies Cut', USDA Tenderloin, 6oz	\$698
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 or Classic Béarnaise

Some Fish Perhaps...the way you like it

French Brittany Blue Lobster: Roasted, Butter Poached or 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

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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

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Puddings...

Toasted Rice Soufflé, Horlicks Ice Cream \$178

Black Cherry, White Chocolate, Amaretto Gelato \$158

Iced Lemon Parfait, Mikan Orange, Meringue \$138

70 % Dark Chocolate Delice, Peach Ice Cream, Pink Pralines \$168

Apricot Tart Fine, Apricot Ice Cream \$138

Candied Pistachio Millefeuille \$178

Exotic Fruit 'Coupe' \$158

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

MANDARIN

G R I L L + B A R

“SUMMER”

To Start...

Fresh Sheep's Ricotta, Marinated Beetroot, Apricots

or

Salad of Lobster, Fennel and Sweetcorn

or

Cecina De Leon, Watermelon, Saffron and Tomato Dressing

For A Main...

Hay Smoked Barbary Duck, Roast Peaches, Celeriac

or

Spiced Monkfish, Citrus Braised Endive, Curly Kale, Black Grapes

or

Whole Roasted Cauliflower, 'Couscous', Pomegranate

Pudding...

Vanilla Scented Soft Cheese, Provençal Black Figs, Toasted Oats

or

Malt Ice Cream, Aerated 70% Dark Chocolate, Amaranth

or

Spanish Manchego, 'Membrillo' Quince Jelly

2 Courses HK\$538+10%

3 Courses HK\$638+10%

SOMMELIER WINE SUGGESTION

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

2016 Soave Classico, Villabella, Veneto, Italy HK\$88+10%

2014 Chianti Classico, Villa la Pagliaia DOCG, Tuscany, Italy HK\$88+10%