

MANDARIN  
GRILL + BAR



## Oysters...

	6	9	12
<b>France</b>			
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
<b>Ireland</b>			
Majestic, Donegal Bay	\$338	\$518	\$698
<b>Canada</b>			
Fanny Bay, British Columbia	\$258	\$348	\$448
<b>U.S.A</b>			
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 \$648  
Sweetbreads and Kidney Ragout, Garlic Ratte Potatoes

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 \$1288  
For 2 Persons

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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, Striploin, 10oz \$988

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

Japanese 'Wagyu' Tenderloin, 10oz \$1388

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

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

### Steak Sauces...

Black Peppercorn, Bordelaise or Classic Béarnaise

## Sides...

Hand-Cut Chips (V)	\$98
New Potatoes, Crushed or Classic (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

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## 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

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“SPRING”

To Start...

Scottish Crab, Peach, Radish, Sourdough

or

Ham Hock and Pea Velouté, Bacon, Mustard, Parsley

or

Heirloom Tomatoes, Brie de Meaux Cream, Bellota, Sumac, Green Tomato Coulis

For A Main...

Pea Custard, Japanese Peas, Sour Cream and Mint

or

Roasted Pork Belly, Braised Red Cabbage, Fennel, Potato Espuma

or

Pan-fried Skate Wing, Black Trumpet, White Asparagus, Pea Velouté

Pudding...

Panna Cotta, Grapes, Sauternes, White Chocolate

or

Crème Brûlée, Pear, Almond, Crispy Chocolate

or

Tart, Plum, Frangipane, Yoghurt Ice Cream

2 courses HK\$588+10% per person

3 courses HK\$688+10% per person