

MANDARIN  
GRILL + BAR



Oysters...

	6	9	12
<b>France</b> Gillardeau, Charente – Maritime	\$418	\$618	\$828
Fines De Claire, Marennes – Oleron	\$368	\$548	\$718
Majestic, Donegal Bay	\$338	\$518	\$698
<b>England</b> Whitstable Bay Whitstable	\$268	\$388	\$508
<b>Japan</b> Ebisu, Fukuoka	\$438	\$648	\$868
<b>Canada</b> Fanny Bay, British Columbia	\$258	\$348	\$448
<b>U.S.A</b> Kumamoto, Humboldt Bay	\$328	\$488	\$648

## To Start...

Traditional Lobster Bisque	\$238
Scallop Carpaccio, Australian Autumn Truffle	\$398
Hamachi 'Yellowtail', Fennel, Chilli, Citrus	\$358
Homemade Apple-wood Smoked Salmon	\$288
Salad of Spring Crab, Green Apple, Endives	\$358
Young Cow's Milk Burrata, Beetroot, Preserved Rhubarb (V)	\$328
Roasted Foie Gras, Preserved Kumquat, Brioche Crumbs	\$358
French Green Asparagus, Soft Egg, Parmesan (V)	\$358
Spring Italian Leaves, Pomegranate, Pumpkin Seeds (V)	\$238
Classic Steak Tartare (add 20gm 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 guest*

## For A Main...

Japanese 'Tai' Sea Bream, Pomelo, Hazelnuts, Autumn Black Truffle	\$648
Turbot Simmered in Salted Butter, Grenobloise	\$708
Dover Sole 'a la Meunière', Lemon Butter Sauce	\$828
Saddle of Rabbit, Parma Ham, Roast Carrots	\$698
Cannon of Welsh Lamb, Morels, Sweetbreads	\$688
Whole Spring Chicken, Foie Gras, Morels For 2 Persons	\$1098

From 'The Trolley' – The Daily Carvery Special

Market price

## From Our Grill...

French White Asparagus, Autumn Black Truffle (V)	\$538
Black Cod, Fennel and Artichoke 'Barigoule'	\$598
The 'Ladies Cut', USDA Tenderloin, Rocket and Parmesan	\$668
English 'Kettle Farm' Sirloin, Charred Avocado, Gem	\$708
Spanish Iberico Pork, Roasted Onions, Black Garlic	\$718
French Blue Lobster, Saffron and Tomato Dressing	\$808
Japanese 'Wagyu' Tenderloin, Pommes Anna	\$988
USDA 'Tomahawk' Chop, Cured Bone Marrow For 2 Persons	\$1588

## Steak Sauces...

Roquefort, Green Peppercorn, Truffle Béarnaise or Piquillo

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## Sides...

Shaved Fennel, Dill, Orange Salad (V)	\$108
Spring Tomatoes, Olive Oil (V)	\$138
Roasted Young Carrots (V)	\$108
Fork Crushed Potatoes (V)	\$108
Salt Baked, Marinated Beetroots (V)	\$108
Young Gem Lettuce, Puntarelle, Anchovy 'Caesar'	\$108
Pimentos de Padron (V)	\$138
Triple Cooked Potato 'Chips' (V)	\$108

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## Puddings...

Toasted Rice Soufflé, Horlicks Ice Cream	\$188
Cherry and Almond Frangipane, Amaretto Ice Cream	\$188
Vanilla Scented Panna Cotta, Crushed Raspberries	\$178
Warm 70 % Dark Chocolate Tart, Milk Ice Cream	\$188
Ambrosia Honey Gelato, Honeycomb	\$168
Candied Pistachio Millefeuille	\$178
Caramelised Sicilian Lemon Tart, Frozen Yoghurt	\$188
24 Month Aged Comté, Truffled Honey, Walnut Bread	\$208

# MANDARIN

G R I L L + B A R

## “Taste of Spring”

Asparagus Velouté, Slow Cooked Egg, Lemon

or

Mackerel Tartare, Green Apple, Avocado

or

Marinated Heirloom Beetroots, Rhubarb, Burrata



Pan Fried Skate Wing, Broccoli, Grenobloise

or

Roast Tamworth Pork, Peas, Broad Beans, Kumquat

or

Fresh Ricotta ‘Gnudi’, Wild Mushrooms, Parmesan



Brie De Meaux, Japanese Plums

or

English Strawberries, Yoghurt, Sorrel Granite

or

Caramelised Banana Tatin, Caramel Ice Cream

HKD708+10% per person

(available Monday to Friday from 6:00pm to 6:45pm)