

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

To Start...

Traditional Lobster Bisque	\$238
Hand-Dived Scallop ‘Ceviche’, Crisp Soft Shell Crab	\$398
Hamachi ‘Yellowtail’, Figs, Chilli and Lime	\$358
House-made Applewood Smoked Salmon	\$288
Alaskan King Crab, Pickled Radish, Parsley and Coriander	\$358
Marinated Beetroots, Sheep’s Ricotta, Fig (V)	\$268
Roast Foie Gras, Black Cherry, Brioche Crumbs	\$358
Salad of French Green Beans, Black Olive Niçoise (V)	\$248
Cèpe Custard, Consommé, Snails and Raw Cèpe	\$328
Classic Steak Tartare, Sourdough	\$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...

Barbary Duck Breast, Citrus Braised Endive, Sauternes Sauce \$688

Hand-Rolled Potato Gnocchi, Wild Mushrooms, Parmesan (v) \$498

Japanese 'Kurobuta' Pork Chop, Black Autumn Truffles, Charred Sweetcorn \$698

French Squab Pigeon, Scottish Girolles, Wood Sorrel \$678

'Rhug Estate' Cannon of Lamb, Cauliflower, Cumin Jus \$688

Rosé Limousin Veal Chop, Italian Greens, Sweet Potato, Truffle Jus \$1288

For 2 Persons

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

U.S. Prime Rib-Eye, 10oz \$718

U.S. Brandt Beef, Corn Fed, Striploin, 10oz \$718

Japanese 'Wagyu' Tenderloin, 10oz \$1088

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

Irish 'Kettyle Farm' Porterhouse, 32oz \$1488

Steak Sauces...

Roquefort, Pink 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, Grilled or Meunière \$688

Japanese 'Suzuki' Wild Sea Bass, Grilled or Pan Roasted \$648

Dover Sole on The Bone, Grilled or Meunière \$708

Sauces...

Chilli Garlic Butter, Classic Tartare, Lemon Butter Sauce

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Sides...

Pearl Barley, Fennel, Orange, Dill, Salad (V)	\$118
Cauliflower Cheese (V)	\$108
Sautéed French Green Beans, Pancetta	\$108
Spinach, Steamed, Sautéed or Creamed (V)	\$108
New Potatoes, Crushed, Boiled or Sautéed (V)	\$98
Roasted Salsify, Vanilla (V)	\$108
Hand-Cut Chips (V)	\$98
Dauphinoise Pomme Purée (V)	\$128

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Puddings...

Autumn Forest, Espresso, Mascarpone, Chocolate	\$168
Lemon, Crispy Sugar, Espuma, Royal Jelly Ice Cream	\$168
Tarte Tatin, Caramelised Quince, Puff, Vanilla Ice Cream	\$148
Cheese Cake, Baked, Berries Compote	\$168
Chocolate, 72% Araguani, Caramelised Walnut, Cherry	\$168
Soufflé: Chocolate, Vanilla, Raspberry, Ginger	\$228
Selection of French and British Cheeses, Truffled Honey	\$308