

MANDARIN  
GRILL + BAR



2 COURSE \$1,088  
3 COURSE \$1,488  
4 COURSE \$1,688

**COLD**

FLOWER POT  
organic, soil, cress, salad, tea



TREE  
spring, organic, pea, ham, truffle



SEASIDE  
crab, clam, lobster, stone, oyster, scallop  
+ \$288



FOREST WALK  
foie gras, mushroom, branch, plum

## HOT

### CONSOMMÉ

onion, roscoff, sago, sourdough



### BACON & EGG

spanish, suckling, duck egg, herbs, truffle



### LANGOUSTINE

norwegian, stone, seaweed, nori

+ \$208

## MEAT

### CHICKEN

welsh, rhug estate, organic, roast, "chips", ketchup, salad



### DUCK

welsh, rhug estate, organic, celeriac, potato



### SIRLOIN

u.s., brandt, forestiere, salsify, mushroom



### BEEF

french, charolais, tenderloin, "hong kong", truffle

+ \$108

## SEAFOOD

### LOBSTER

blue, brittany, cauliflower, curry, coriander

+ \$108



### TURBOT

atlantic, line caught, clam, kohlrabi, bordelaise sauce



### AMADAI

japanese, line caught, "fish & chips", peas, broad beans, caviar

## VEGETABLE

### CELERIAC

organic, roast, purée, crisp, truffle



### CAULIFLOWER

organic, heirloom, baked, fried, raw, curry



### BEETROOT

organic, heirloom, salt baked, pickled, goat cheese



### ONION

roscoff, sago, pearl barley, french dip, sourdough

## DESSERT

### BANANA SPLIT

vanilla, strawberry, chocolate, whipped, almond, cherry

### BREAD AND BUTTER

brioche, raisin, apricot, vanilla

### OREO

crumble, vanilla, espuma

### BERRIES

black, ice-cream, rye bread

### CHEESE CAKE

original, baked, blueberries

### WALNUT & PEANUT

ice cream, salted caramel, leaves

### SOUFFLÉ

chocolate / grand marnier / raspberry  
please allow us 20 minutes for preparation

### CHEESE

french, english  
+ \$108

### BFG

entire table dessert  
+ \$288