

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, Marennnes – Oleron	\$368	\$548	\$718
<b>Ireland</b>			
Majestic, Donegal Bay	\$338	\$518	\$698
<b>England</b>			
Whitstable Bay	\$268	\$388	\$508
<b>Canada</b>			
Fanny Bay, British Columbia	\$258	\$348	\$448
<b>U.S.A</b>			
Kumamoto, Humboldt Bay	\$328	\$488	\$648
<b>Australia</b>			
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

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*\*(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

**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 'Verrine' \$158

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

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