



MANDARIN
GRILL + BAR

VALENTINE'S DAY DINNER MENU

14 FEBRUARY 2017

Dinner Menu

Amuse Bouche

Red Prawn

Spanish, Cocktail, Mary Rose

(Laurenz V – Grüner Veltliner / Charming / Gooseberry / Ripe Apple)

“Tea”

Consommé, Duck, Thyme and Garlic

Beef

French, Dry Aged, Tenderloin, Truffle Jus

or

Sea Bass

Artichoke, Salsify, Red Wine Sauce

(Nicolas Potel – Gevrey Chambertin / 2005 / Jeroboam / Red Fruits)

Rose

Cake, Raspberry, Petal

(Château Guiraud – Sauternes / Premier Cru Classé / Nectarine / Beeswax)

Selection of Coffee or Tea

Petit Fours

HKD1,588* per person

Including a glass of Ruinart of Blanc de Blancs Champagne

Wine Pairing HKD438 per person*



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(Laurenz V – Grüner Veltliner / Charming / Gooseberry / Ripe Apple)

“Tea”

Consommé, Duck, Thyme and Garlic

(Hubert Lamy – Saint Aubin / Lemon / Mineral / Stone Fruits)

Langoustine

Faroe Island, Oyster Mayonnaise, Kombu

(Charles Heidsieck – Rose / Strawberry / Gingerbread / Fragrance)

Beef

French, Dry Aged, Tenderloin, Truffle Jus

or

Sea Bass

Artichoke, Salsify, Red Wine Sauce

(Nicolas Potel – Gevrey Chambertin / 2005 / Jeroboam / Red Fruits)

“Waldorf”

Cheese, Celery, Walnut

(Graham's – Fortified / 1997 / Star Anise / Chocolate)

Strawberry and Cream

Amaou, Japanese, Pastry

(Château Guiraud – Sauternes / Premier Cru Classé / Nectarine / Beeswax)

Selection of Coffee or Tea

Petit Fours

HKD2,388* per person

Including a glass of Krug Champagne

Wine Pairing HKD938 per person*

* All prices are subject to 10% service charge.