

# MANDARIN

G R I L L + B A R

## VALENTINE'S DINNER MENU

First seating from 6:00 pm to 7:30 pm

Amuse Bouche

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Gillardeau Oyster & Grapefruit  
*Domaine Droin 2015 – Chablis, France*

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Seared Yellow Fin Tuna  
Spiced Pineapple, Sour Cream

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Beef Wellington  
Pomme Purée, Truffle Jus  
*Château La Croix du Casse 2012 – Pomerol, France*

OR

Poached Lobster  
Cannelloni, Kale  
*Ken Forrester, Chenin Blanc 'FMC' 2015 –  
Stellenbosch, South Africa*

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Heart  
Amaou Strawberry, Mascarpone, Rose Petal

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Selection of Coffee or Tea  
Petits Fours

HKD1,588+10% per person including a glass of Ruinart Blanc de Blancs  
Additional HKD438+10% with wine pairing

MANDARIN  
GRILL + BAR

VALENTINE'S DINNER MENU

Second seating from 8:30 pm onwards

Amuse Bouche

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Gillardeau Oyster & Grapefruit  
*Domaine Droin 2015 – Chablis, France*

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Seared Yellow Fin Tuna  
Spiced Pineapple, Sour Cream

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Sweet Corn Velouté  
Pancetta, Tarragon, Espuma

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Beef Wellington  
Pomme Purée, Truffle Jus  
*Château Talbot 2010 – Saint-Julien, France*

OR

Poached Lobster  
Cannelloni, Kale

*Roche De Bellene, 1er Cru Meursault 'Les Charmes' 2009 –  
Burgundy, France*

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Cheesecake  
Quince, Cucumber, Pickle, Truffle  
*Château De Rayne Vigneau 2008 – Sauternes, France*

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Heart  
Amaou Strawberry, Mascarpone, Rose Petal

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Selection of Coffee or Tea  
Petits Fours

HKD2,488+10% per person including a glass of Krug Grande Cuvée  
Additional HKD938+10% with wine pairing