

MANDARIN

G R I L L + B A R

*The Mandarin Grill + Bar is at the heart of Mandarin Oriental, Hong Kong when it comes to sustainability.
Driven by Executive Chef, Robin Zavou and the Culinary Team who pride themselves
and the team on driving sustainable produce and practices.*

*Working closely with both Hong Kong Seafood Coalition (HKSSC) and World Wide Fund (WWF).
The aim of traceability within our seafood practices is that all our seafood is certified MSC
or from the result of sustainable fishing. We only use suppliers who catch when in season, delivered daily and directly,
so that we can guarantee the best quality of ingredients within the correct seasons.*

*We source local vegetables, honey and fruit from Farmhouse Productions in Tsat Sing Kong,
Common Farms in Aberdeen, and Yio Farm in Lantau Island.
Micro herbs, flowers and cresses come from Urban Grow in San Po Kong. The farms also use the process of
Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.*

*For majority of the meat and poultry, we sourced from farms such as Rhug Estate in Denbighshire, Wales,
John Stones in Ireland, New Zealand, and U.S. These farms are known for only using sustainable farming practices.
However, where we can source from locally such as Ping Yuen, a local organic chicken
from Kelang Modern Agriculture in Yuen Long, Hong Kong, we do as much as possible.
We work with suppliers who practice on more organic farming during our procurement stages
in order to contribute and maintain the health of the soil
and the ecosystems by replacing conventional farming with sustainable farming techniques.*

*At Mandarin Oriental, we always aim to give back to the community, we give small growers and farmers
the opportunity to showcase their products in our menu and restaurants.
All within our goal to be a more sustainable restaurant, whilst providing guests
with the finest dining experience, and legendary service from the heart.*

2-COURSE	\$1,388
3-COURSE	\$1,588
4-COURSE	\$1,788

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

MANDARIN

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“MARKET SPECIALS” SET LUNCH MENU

TO START...

Smoked Swordfish 🌱🥚

Apple, Jalapeño, Lime & Cilantro

or

Lightly Charred French Philibon Melon 🌱

Honey Glazed Figs, Parma Ham, Sour Cream, Melon & Mint Bouillon

or

White Turnip Velouté ▼ 🌱

Carrot, Spring Onion & Fennel

FOR A MAIN...

Dingley Dell Pork Belly & Pork Pluma

Kimchi, Black Pudding, Roscoff Onion, Apple

or

Line Caught Turbot 🌱

Roasted, Chargrilled Asparagus, Fregola Ragout, Vanilla Emulsion

or

Fourme d’Ambert Tart ▼

Soft Cheese, Lemon Thyme, Caramelised Local Banana Shallot

PUDDING...

Banana Et Chocolat▼

Chocolate Crèmeux, Hazelnut Dacquoise, Tonka Ice Cream

or

Tart▼

Pistachio Frangipane, Lemon Crème, Pistachio Ice Cream

or

Panna Cotta▼

Greek Yoghurt, Guava Sorbet, Strawberry Salsa

2-COURSE \$668

3-COURSE \$788

🥛 Dairy Free

🌾 Gluten Free

🥜 Nut Free

▼ Vegetarian

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OYSTERS

ASC Certified

Indulge in the unparalleled experience of savoring the freshest oysters
meticulously selected by our Chef

6 Pcs \$ 378
9 Pcs \$ 558
12 Pcs \$ 738

France

Gillardeau, Charente – Maritime
No. 1 Grade, Salty Taste of the Sea and a Nutty Balance
\$ 88 Each

Perle Blanche, Normandy
No. 2 Grade, Slightly Sweet Taste, Nutty Flavour
\$ 78 Each

Fine de Claire, Marennes – Oleron
No. 2 Grade, Salty, Nutty Flavour
\$ 78 Each

Daniel Sorlut, Marennes d’Oleron
No. 2 Grade, Delicate, Iodine & Sweetness Flavour
\$ 78 Each

Australia

Smoky Bay
No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour
\$ 58 Each

Canada

Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
\$ 68 Each

U.S.A.

Blue Point, Long Island
No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste
\$ 78 Each

Kumamoto, Humboldt Bay
No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish
\$ 68 Each

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CAVIAR

ROYAL CAVIAR CLUB

Royal Cristal (50g)

Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour with a Great Balance & Long After Taste.
\$ 1,788

Imperial Ossetra (50g)

Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.
\$ 1,988

KAVIARI

Baerii Royal (50g)

Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.
\$ 1,988

Kristal (50g)

Large Golden, Firm, Distinct Roe
The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with an Almond Finish.
\$ 1,788

Oscietre (50g)

Amber Roe with Flecks of Golden Brown.
They Explode with a lot of Flavour as the Smooth Outer Layer Releases Several Long Hazelnut & Slightly Salty Flavours of the Sea.
\$ 1,988

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COLD

Signature Caviar Tin 🥗🥗

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Creamed Leeks, Garden Peas

Supplement Charge of \$ 398 per person

House-made Salmon Gravavlax 🥗

Dill, Mustard, Lemon & Toasted Rye Bread

Poached Blue Lobster 🥗🥗

Organic Kin Egg, New Season’s White Asparagus, Gremolata Dressing

🥛 Dairy Free

🌾 Gluten Free

🥜 Nut Free

🌱 Vegetarian

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HOT

Japanese Hokkaido Scallop 🥗

Imperial Oscietra Caviar, Yarra Valley Salmon Roe, Smoked Pike Roe, Sauce Jacqueline

Seared Duck Liver “Rougie” 🥗

Fuji Apple Carpaccio, Tahitian Vanilla, Fermented Black Berries, Wood Sorrel

Roasted Spanish Carabineros 🥗🥗

Fermented Daikon, Seaweed Béarnaise, Brown Crab, Uni Sauce

Tart 🌱

*Fourme d’Ambert, Soft Cheese, Lemon Thyme,
Caramelised Local Banana Shallot*

🥛 Dairy Free

🌾 Gluten Free

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FISH

Amadai 🌱🥚

*Courgette Flower, Salmon & Chervil Mousse,
Kogomi, Peas, Sake Salmon Roe & Uni Velouté*

Pan-seared Line Caught Japanese Wild Tai 🥚

Baby Japanese Squid, Black Olive, Fennel, Pepper and Saffron Miso

Dover Sole Roulade 🥚

Langoustine, Scallop, New Season's Asparagus, Fregola Ragout, Vanilla Seeds

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MEAT

Roasted Te Mana Lamb Loin 🌱🥚

Fricassee of Asparagus, Morels & Broad Beans, Minted Lamb Jus

Ping Yuen Chicken

Organic Locally Reared, Koshihikari Rice, Pomme Soufflé, Foie Gras Mousse, Sauce Vin Jaune

Rhug Estate Organic Pork 🥚

*Slow Cooked Belly, Cutlet, Caramelised Bramley Apple, Black Pudding,
Cavolo Nero Cabbage, Lemon Thyme Sauce*

Mandarin Grill Signature Beef Wellington 🥚

*U.S. Prime Tenderloin, Sautéed French Bean, Creamed Ratte Potato, Black Truffle Jus
(For Two People, 48 Hours Pre-Order Is Recommended)
Supplement Charge of \$488 per person*

🌱 Dairy Free

🌱 Gluten Free

🥚 Nut Free

🌿 Vegetarian

🌱 Dairy Free

🌱 Gluten Free

🥚 Nut Free

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CHARCOAL GRILL

Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz

*‘Cape Grim’ is an all-natural grass-fed beef from Tasmania in Southern Australia.
No added hormones, which gives it a unique flavour.*

New Zealand ‘First Light’ Grass-fed Wagyu M7-9 Rib Eye, 10oz

100% grass diet with absolutely no grains, which results in great-tasting meat with natural marbling.

U.S. ‘WBI’ Prime Striploin, 10oz

*Born and raised in the same area of the Midwest Cattle country and hand-selected from steers only.
It is wet-aged to perfection, to ensure premium tenderness and flavours.*

U.S. ‘Linz Heritage Angus’ 45-day Dry-aged Rib Steak, 32oz

*The ‘Linz’ family has been in business for 50 years in the U.S. Mid-West cattle and corn country.
The farmers care a great deal to provide the most consistent marbled, tender and juicy steaks)*

(For Two People)

Supplement Charge of \$298 per person

SIDES

Hand Cut Chips ▼

Locally Grown Organic Spinach (Steamed, Sautéed or Creamed) ④ ▼

Sautéed Portobello Mushroom, Parsley, Chives ④ ▼

Truffle Macaroni & Cheese ▼
(For Two People)

STEAK SAUCE

Green Peppercorn, Classic Béarnaise or Truffle

⑩ Dairy Free

④ Gluten Free

② Nut Free

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DESSERTS

Cheese Platter ▼

3 Types of Cheese Supplement Charge of \$128

5 Types of Cheese Supplement Charge of \$188

Soufflé ▼

*Dark Chocolate Soufflé, 72% Dark Chocolate Ice Cream
or*

Pistachio Soufflé, Raspberry & Rose Ice Cream

(Please allow 20 minutes for preparation)

Cherry Blossom ▼

Guava, Strawberry, Coconut Parfait

Fondant ▼

70% Valrhona Dark Chocolate, Salted Caramel Ice Cream

(Please allow 20 minutes for preparation)

Baba ▼

Limoncello, Raspberry, Yuzu Ice Cream

Basque Cheesecake ⑩

Pedro Ximénez

Seasonal Fruit Platter ⑩④② ▼

Raspberry Sorbet

⑩ Dairy Free

④ Gluten Free

② Nut Free

▼ Vegetarian

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CLASSIC EXPERIENCE TASTING MENU

Amuse Bouche 🍷

Seasonal Changing Pre-Starter

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Chef's Oysters Selection (3 pieces) 🍷🍷🍷

Served with Condiments

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Home Smoked Salmon 🍷🍷

Carved Tableside

🍷🍷🍷

Signature Caviar Tin 🍷🍷🍷

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Creamed Leeks, Garden Peas

🍷🍷🍷

Roasted Spanish Carabineros 🍷🍷

Fermented Daikon, Seaweed Béarnaise, Brown Crab, Uni Sauce

or

Lobster Bisque Cappuccino 🍷

Oscietre Caviar

🍷🍷🍷

MSC Certified Whole Dover Sole 🍷

Grilled or Meunière, Lemon Butter Sauce

or

Tenderloin 'Rossini'

Wagyu, Celeriac, Local Mushroom Fritter, Truffle, Vin Jaune Jus

or

Mandarin Grill Signature Beef Wellington 🍷

U.S. Prime Tenderloin, Sautéed French Bean, Creamed Ratte Potato, Black Truffle Jus

(For Two People, 48 Hours Pre-order Is Recommended, Supplement Charge of \$488 Per Person)

🍷🍷🍷

Basque Cheesecake 🍷

Pedro Ximénez

or

Fondant 🍷

70% Valrhona Dark Chocolate, Salted Caramel Ice Cream

or

Cheese Platter 🍷

3 Types of Cheese

\$ 2,118 PER PERSON

(To optimize your dining experience, this tasting menu is prepared for the entire table)

Sommelier Suggested Wine Pairing

3 GLASSES \$ 800 PER PERSON

4 GLASSES \$ 988 PER PERSON

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian

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