

# MANDARIN

## G R I L L + B A R

### SUNSET TASTING MENU

Available daily 6pm – 7:30pm

#### STARTERS

**Chef's Oysters Selections (6 pcs)** 🍷🍷🍷

*Served with Condiments*

*or*

**King Crab and Caviar Tin** 🍷🍷

*or*

**Homemade Smoked Salmon** 🍷🍷

*Rye Toast, Lemon*

#### SOUP

**Lobster Cappucino and Crystal Caviar** 🍷

*or*

**Heirloom Tomato Gazpacho with** 🍷🍷🍷🍷

**Oven Roasted Tomato**

#### MAINS

**Beef Wellington** 🍷

*French Bean, Pomme Purée, Truffle Jus*

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

*or*

**MSC Certified Dover Sole** 🍷🍷

*Grilled or Meunière, Lemon Butter Sauce*

*or*

**Asparagus** 🍷

*Roasted Garlic Espuma, Fregola Risotto, Fresh Black Truffle*

#### DESSERTS

**Basque Cheesecake** 🍷

*Pedro Ximénez*

*or*

**Cheese Platter** 🍷

*3 Types of Cheese*

*or*

**Fondant** 🍷

*Manjari Valrhona Chocolate, Sour Cherry, Tonka Bean Ice Cream*

#### COCKTAILS

**Pineapple Sour**

*Widges Gin, Cointreau, Ancho Reyes, Pineapple Juice*

**Negroni**

*Widges Gin, Campari, Mancino Rosso*

#### WINE

**Chablis, Domaine William Fèvre**

*Burgundy*

**Château La Rose Bellevue**

*Blaye Côtes de Bordeaux*

#### MOCKTAILS

**Passion Fruit Delight**

*Passion Fruit, Lemon, Jasmine Tea, Yuzu*

**An Apple**

*Coconut Water, Lyre's Agave, Lemon, Shiso Leaf*

\$ 1,888 PER PERSON

4-Course Set Menu, Including One Selected Beverage

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian

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