

MANDARIN

GRILL + BAR

CHAMPAGNE BRUNCH

SNACKS

Bell Pepper & Tomato Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

House-made Salmon Gravadlax 🥚
*Carved Tableside with Dill, Mustard, Lemon
& Toasted Rye Bread*



Seasonal Spring Salad 🌿
*Compressed & Grilled Watermelon, Feta, Pickled Cucumber,
Asparagus, Radish, New Season's Peas & Shoots*

Steak Tartare 🥩🥚
Grilled Sourdough, Royal Cristal Caviar



Benedict 🥚
*Blue Lobster, Poached Kin Egg,
Wild Rocket & Smoked Paprika*

SOUP

Bisque 🥚
Blue Lobster, Cognac, Cream

Roasted Heirloom Tomato 🌿🥚🌱
Olive Oil Caviar, Micro Basil

MAIN COURSES

MSC Certified Whole Dover Sole 🥚
Grilled or Meunière, Lemon Butter



Lobster (Half Piece) 🥚
*Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)*



Pithivier 🌿
*Fourme d'Ambert, Caramelised Banana Shallot,
Lemon Thyme & Truffle Cream*

USDA Prime Beef Wellington 🥚
*Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)*



Roasted Pyrenees Milk Fed Lamb Leg 🥚
Eggplant Baba Ganoush, Minted Lamb Jus



Dingley Dell Pork Belly 🥚
*Caramelised Bramley Apple Gel, Black Pudding,
Cavolo Nero, Lemon Thyme Jus*

SIDES

(Your Choice of One Side)
Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)

DESSERTS

Tart 🌿
*Pistachio Frangipane, Lemon Crème
Pistachio Ice Cream*



Rice Pudding 🌿
Almond, Hokkaido Milk, Grapefruit

Brûlée 🌿
*70% Guanaja Chocolate, Sourdough Tuile,
Ethiopian Coffee & Cardamom Ice Cream*



Seasonal Fruit Platter 🥩🌱🥚🌿
Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY 3-COURSES \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS & SELECTED WINES \$ 788
R DE RUINART & SELECTED WINES \$ 588
SELECTED WINES \$ 488
SAICHO SPARKLING TEA \$ 388

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

🥛 Dairy Free

🌱 Gluten Free

🥜 Nut Free

🌿 Vegetarian

MANDARIN
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SUNDAY ROAST

SNACKS

Bell Pepper & Tomato Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

Seafood Platter

Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments
(For Two, Supplement Charge of \$ 588)

House-made Salmon Gravadlax

Carved Tableside with Dill, Mustard, Lemon
& Toasted Rye Bread

Steak Tartare

Grilled Sourdough, Royal Cristal Caviar

Seasonal Spring Salad

Compressed & Grilled Watermelon, Feta, Pickled Cucumber,
Asparagus, Radish, New Season’s Peas & Shoots

Bisque

Blue Lobster, Cognac, Cream

EGG COURSE

(Supplement Charge of \$ 148)

Benedict

Blue Lobster, Poached Kin Egg,
Wild Rocket & Smoked Paprika

Benedict

Brown Crab, Poached Kin Egg,
Mustard Greens & Cayenne Pepper

MAIN COURSES

MSC Certified Whole Dover Sole

Grilled or Meunière, Lemon Butter

USDA Prime Rib Beef

Yorkshire Pudding, Red Wine Sauce,
Carved from ‘The Trolley’

Lobster (Half Piece)

Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)

Roasted Pyrenees Milk Fed Lamb Leg

Eggplant Baba Ganoush, Minted Lamb Jus

Pithivier

Fourme d’Ambert, Caramelised Banana Shallot,
Lemon Thyme & Truffle Cream

Dingley Dell Pork Belly

Caramelised Bramley Apple Gel, Black Pudding,
Cavolo Nero, Lemon Thyme Jus

SIDES

(Your Choice of One Side)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)

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DESSERT TROLLEY 🍷

- Fresh Mixed Seasonal Berries 🌿🥛🥚
- Toasted Nuts Chocolate Slabs 🌿
- Assorted Chocolate Truffle 🌿🥛
- Green Tea & Yuzu Macaron 🌿
- Fresh Strawberry Bowl 🌿🥛🥚
- Mandarin Cheesecake 🌿🥛
- Assorted Sable Cookies
- Chocolate Opera Cake
- Mandarin Tiramisu 🥛
- Lemon Madeleine
- Victoria Cake 🥛

Hot Dessert by request:

- Apple Crumble with Vanilla Ice Cream
- Sticky Toffee Pudding with Toffee Sauce & Sea Salt Tuite

Ice Cream & Sorbet by request:

- Vanilla, Strawberry and Chocolate Ice Cream
- Raspberry, Lemon and Cocoa Sorbet 🌿🥛🥚

\$ 888 PER ADULT FOOD ONLY
\$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

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