

MANDARIN GRILL + BAR

CHINESE NEW YEAR BRUNCH

31 January

SNACKS

Yeast & Smoked Anchovy Bread Sticks, Sour Cream, Salmon Roe
French Toast Topped with Blue Crab, Lemon Dressing

APPETISERS

King Crab 🍷

Potted, Spiced Butter, Sourdough

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Home Smoked Salmon 🍷

Carved Tableside with Classic Condiments

Steak Tartare 🍷🍷

Grilled Sourdough, Caviar

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Truffle Eggs 🍷🍷🍷

Organic, Glazed, Local Mushrooms, Mushroom Ketchup

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Seasonal Salad 🍷

Feta, Pickled Cucumber, Asparagus, Radish, Local Salad Leaves & Cress

SOUP

Bisque 🍷

Blue Lobster, Cognac, Cream

Turnip Leek & Vanilla 🍷

Soup, Cayenne, Brioche Croutons

Wild Mushroom 🍷

Cappuccino

MAIN COURSES

MSC Certified Whole Dover Sole 🍷

Grilled or Meunière, Lemon Butter

(Supplement Charge of \$ 128)

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MSC Certified Brittany Turbot

Local Organic Spinach, Carabinero Sauce

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Lingini 🍷

Jerusalem Artichoke, Truffle, Roasted Walnuts, Herbs

USDA Prime Beef Wellington 🍷

Black Truffle Sauce

*(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)*

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Roasted Pyrenees Milk Fed Lamb Leg 🍷

Mint Jelly, Lamb Jus Gras

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Dingley Dell Pork Belly 🍷

Caramelised Apple Gel, Pork Jus

SIDES

(Your Choice of Two Sides)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans

DESSERTS

Baked Sago Coconut Pudding 🍷

Pink Pomelo & Mango, Milk Ice Cream

Brûlée 🍷

Matcha, Cranberry Compote, Pistachio Ice Cream

Pavlova 🍷

Crème Fraiche, Japanese Strawberry, Yoghurt Ice Cream

Tart 🍷

*Chocolate 66% Caraibe, Sable, Vanilla Ice Cream,
Mandarin Compote*

Seasonal Japanese & Local Fruits 🍷🍷🍷

Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY

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

FREE-FLOW CHAMPAGNE R DE RUINART \$ 588

FREE-FLOW CHAMPAGNE RUINART BLANC DE BLANCS \$ 788

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

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian