

# MANDARIN

## GRILL + BAR

### CHINESE NEW YEAR ROAST

29 – 30 January & 2 February 2025

#### SNACKS

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

#### APPETISERS

##### **Seafood Platter**

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

##### **King Crab**

*Potted, Spiced Butter, Sourdough*



##### **Home Smoked Salmon**

*Carved Tableside with Classic Condiments*

##### **Steak Tartare**

*Grilled Sourdough, Caviar*



##### **Bisque**

*Blue Lobster, Cognac, Cream*



##### **Seasonal Salad**

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

#### EGG COURSE

*(Supplement Charge of \$ 188)*

##### **Scrambled Japanese Organic Cage Free Egg**

*Lobster, Bacon Powder, Sour Cream, Caviar*

##### **63°C Japanese Organic Cage Free Egg**

*Brioche, Hollandaise, Black Truffle*

##### **Alaskan King Crab**

*Arnold Bennett, Marinated Salmon Roe*

#### MAIN COURSES

##### **MSC Certified Whole Dover Sole**

*Grilled or Meunière, Lemon Butter  
(Supplement Charge of \$ 128)*



##### **MSC Certified Brittany Turbot**

*Local Organic Spinach, Carabinero Sauce*



##### **Linguine**

*Jerusalem Artichoke, Truffle. Roasted Walnuts, Herbs*

##### **USDA Prime Rib Beef**

*Yorkshire Pudding, Red Wine Sauce,  
Carved from 'The Trolley'*



##### **Roasted Pyrenees Milk Fed Lamb Leg**

*Mint Jelly, Lamb Jus Gras*



##### **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

# MANDARIN

## G R I L L + B A R

### DESSERT TROLLEY ▼

Fresh Mixed Seasonal Berries 🌿🥛🥚

Toasted Nuts Chocolate Slabs 🌿

Assorted Chocolate Truffle 🌿🥛

Assorted Marshmallow 🌿🥛🥚

Green Tea & Yuzu Macaron 🌿

1963 Mandarin Cheesecake 🌿

Assorted Chinese Cookies

Butterfly Cookies 🥚

Tangerine & Milk Chocolate Mousse Cake 🥚

Osmanthus Jelly with Wolfberry 🌿🥛🥚

Chocolate Opera Cake

Lemon Madeleine 🥚

#### Hot Dessert by request:

*Apple Crumble with Vanilla Ice Cream*  
*Sticky Toffee Pudding with Toffee Sauce & Sea Salt Tuile*

*Baked Sago Coconut Pudding, 🌿🥚*  
*Pink Pomelo & Mango, Milk Ice Cream*

#### 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)

FREE-FLOW BEVERAGE PACKAGE

DOM PERIGNON CHAMPAGNE & SELECTED WINES \$ 1680  
R DE RUINART & SELECTED WINES \$ 588  
SELECTED WINES \$ 348  
SAICHO SPARKLING TEA \$ 288

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

🥛 Dairy Free

🌿 Gluten Free

🥚 Nut Free

▼ Vegetarian

# MANDARIN GRILL + BAR

## CHINESE NEW YEAR BRUNCH

31 January & 1 February 2025

### 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*  
🌀  
**Home Smoked Salmon** 🍷  
*Carved Tableside with Classic Condiments*

**Steak Tartare** 🍷🍷  
*Grilled Sourdough, Caviar*  
🌀  
**Truffle Eggs** 🍷🍷🍷  
*Organic, Glazed, Local Mushrooms, Mushroom Ketchup*

🌀  
**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)*

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

🌀  
**MSC Certified Brittany Turbot**  
*Local Organic Spinach, Carabinero Sauce*

🌀  
**Roasted Pyrenees Milk Fed Lamb Leg** 🍷  
*Mint Jelly, Lamb Jus Gras*

🌀  
**Linguine** 🍷  
*Jerusalem Artichoke, Truffle, Roasted Walnuts, Herbs*

🌀  
**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 DOM PERIGNON CHAMPAGNE & SELECTED WINES \$ 1680

FREE-FLOW CHAMPAGNE RUIINART BLANC DE BLANCS \$ 788

FREE-FLOW CHAMPAGNE R DE RUIINART \$ 588

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

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian