

# MANDARIN

## GRILL + BAR

### CHINESE NEW YEAR ROAST

29 & 30 January

#### 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



##### Lingini

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

R DE RUINART & SELECTED WINES \$ 588  
SELECTED WINES \$ 348

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

🥛 Dairy Free

🌿 Gluten Free

🥚 Nut Free

▼ Vegetarian