

# MANDARIN

## GRILL + BAR

### FATHER'S DAY ROAST MENU

1st seating : 11:30 – 13 :45

2<sup>nd</sup> seating : 14 :00 – 16 :30

#### SNACKS

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

#### APPETISERS

(Supplement Charge of \$ 168 for Additional Appetiser)

**Chef's Oyster Selection (4 pcs)**  
*Served with Condiments*



**Homemade Smoked Salmon** 🍷  
*Carved Tableside*



**Seasonal Salad** ✓ 🍷  
*Feta, Pickled Cucumber, Asparagus, Radish,  
New Season's Peas & Shoots*

**Classic Steak Tartare** 🍷 🍷  
*Grilled Sourdough*



**Lobster Bisque** 🍷  
*Tarragon Cream, Cognac*



**Smoked Ham Hock Terrine** 🍷  
*Foie Gras, Bacon Jam, Red Pepper*

#### 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)



**Smoked Haddock Kedgeree** 🍷  
*63°C Duck Egg, Shallot Bhaji*



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



**Shepherd's Pie** 🍷  
*Peas & Morels*



**Pappardelle** ✓  
*Local Mushrooms, Tarragon Cream*

**USDA Prime Beef Wellington** 🍷  
*Truffle Jus*

(Supplement Charge of \$ 198 per person,  
48 hours pre-order is recommended)



**Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz** 🍷  
*Green Peppercorn*



**Slow-roasted USDA Prime Rib of Beef** 🍷  
*Carved from 'The Trolley'*



**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

DESSERT TROLLEY ✓

Baked Coconut and Sago Pudding 🌱  
Vegan Tuxedo Strawberries 🌱🥚🥚🥚  
1963 Mandarin Cheesecake 🌱🥚  
Strawberry and Pistachio Tart  
Whisky Chocolate Cake  
Mandarin Tiramisu 🥚  
Father's Day Cupcake  
Crème Brûlée 🌱🥚  
Lemon Madeleine

**Hot Dessert by request:**

*Apple Crumble with Vanilla Ice Cream*  
*Sticky Toffee Pudding with Salted Caramel Ice Cream*

**Ice Cream & Sorbet by request:**

*Vanilla, Strawberry and Chocolate Ice Cream*  
*Raspberry, Lemon and Cocoa Sorbet* 🌱🥚🥚

\$ 988 PER ADULT  
\$ 588 PER CHILD (Aged 6 to 11 years)  
(4 COURSES FOOD ONLY)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

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*