

MANDARIN

GRILL + BAR

FATHER'S DAY ROAST MENU

SNACKS

Yeast & Tomato Bell Pepper 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, Oyster, Langoustine, Alaskan King Crab, Blue Lip Mussel,
Razor Clams, Lemon & Condiments
(For Two, Supplement Charge of \$ 588)*

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



Bisque

Blue Lobster, Cognac, Cream

EGG COURSE

(Supplement Charge of \$ 148)

Benedict

*Blue Lobster, Poached Kin Egg,
Wild Rocket, Smoked Paprika & Oscietre Caviar*



Benedict

*Brown Crab, Poached Kin Egg,
Mustard Greens, Cayenne Pepper & Oscietre Caviar*

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)*



Potato

*Roasted Grenaille Potato, Tonburi, Charred Local Leek,
Soy Chickpea Miso, Caramelised Local Shallot,
Pickled Pearl Onion*

USDA Prime Rib Beef

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



*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 Seasonal Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)

MANDARIN

G R I L L + B A R




DESSERT TROLLEY

- Fresh Mixed Seasonal Berries   
- Vegan Tuxedo Strawberries   
- Toasted Nuts Chocolate Slabs 
- Assorted Chocolate Truffle  
- Green Tea & Yuzu Macaron 
- Fresh Strawberry Bowl   
- Mandarin Cheesecake  
- Whisky Chocolate Cake
- Assorted Sable Cookies
- Mandarin Tiramisu 
- Father’s Day Cupcake
- Lemon Madeleine
- Crème Brûlée  

Hot Dessert by request:

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

Ice Cream & Sorbet by request:

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

\$ 938 PER ADULT FOOD ONLY
\$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

FREE FLOW R DE RUINART CHAMPAGNE \$ 588
FREE FLOW RUINART BLANC DE BLANCS CHAMPAGNE \$ 788

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

 *Dairy Free*  *Gluten Free*  *Nut Free*  *Vegetarian*