

MANDARIN  
GRILL + BAR





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### About George Lyon

Head Chef of Broadway at Emirates Palace Mandarin Oriental, Abu Dhabi, George Lyon has swiftly established his mark, leading the modern American brasserie and bar to earn a coveted spot in the Michelin Guide within just 10 months of his arrival.

With 14 years of experience in culinary and hospitality, George has honed his skills at some of London's most prestigious restaurants, including training under Gordon Ramsay at The Savoy Grill. He further refined his craft at other Ramsay venues in Mayfair, such as the acclaimed Japanese restaurant Maze and London House. George's culinary journey took him to the Middle East in Doha in 2022 before he joined Broadway.



### Lunch Menu

Heirloom Carrot  
*Roasted Hazelnuts - Tarragon - Tete De Moines*  
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XL Orkney Scallop  
*Vadouvan - Shellfish Butter*  
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Iberico Bellota Jamon  
*Asparagus - Crisp Burford Brown Egg*

### Mains

Roasted Turbot  
*Warm Tartar Sauce - Crisp Potato Terrine*  
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Barbary Duck Breast  
*Confit Leg - Foie Gras - Pickled Red Cabbage Puree*  
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Ravioli of Chanterelles  
*Morels - Aged Parmesan Foam*

### Dessert

54% Chocolate Tart  
*Jerusalem Artichoke Ice Cream*  
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Tarte Tatin  
*Sour Cream Ice Cream*  
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Paris Breast  
*Pistachio - Tonka Bean*

2-course at HKD 668\*  
3-course at HKD 778\*

All prices are in Hong Kong dollars and subject to 10% service charge.



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### Tasting Menu

Aged Beef Croustade  
*Oscietra Caviar*



Heirloom Carrot  
*Roasted Hazelnuts - Tarragon - Tete De Moine*



XL Orkney Scallop  
*Vadowan Infused Shellfish Velouté*



Roasted Turbot  
*Warm Tartar Sauce - Crisp Potato Terrine*



Barbary Duck  
*Confit Leg - Foie Gras - Grilled Maitake*

### Dessert

Tarte Tatin  
*Calvados - Sour Cream Ice Cream*

HKD 1,888\*

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