

MANDARIN

G R I L L + B A R

Maison M. Chapoutier Wine Dinner

3 June 2025

Amuse-Bouche

Cone, Trout, Himalayan, Smoked Pike Roe

M. Chapoutier St. Peray La Muse de RW Brut Nature



Muscat Cured Foie Gras

Blackberry, Cassis & Apple Syrup

M. Chapoutier Condrieu Invitare



Normandy Scallop

Imperial Oscietra Caviar, Yarra Valley Salmon Roe & Sauce Jacqueline

M. Chapoutier Hermitage Blanc Chante-Alouette



U.S. Prime Beef Tenderloin

Spiced Crumb, Salt Baked Beetroot & Red Cabbage

M. Chapoutier Hermitage Monier de la Sizeranne

M. Chapoutier Ermitage Les Greffeux



24 Months Comté & Valençay

Apple & Fig Chutney, Grapes, Dried Apricots & Water Biscuits

M. Chapoutier Ermitage Le Pavillon

HKD1,888+10% per person

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