

MANDARIN

GRILL + BAR

MOTHER'S DAY ROAST MENU

1st seating : 11:30 – 13 :45

2nd 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)



Pan-fried Sea Bream 🍷
Cauliflower Purée, Pernod Sauce with Salmon Roe



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



Herb Gnocchi ✓
Parmesan, Charred Broccoli, Fresh Truffle

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 ✓

Strawberry Dipped in Vegan Chocolate 🌱🥚🥥

Baked Coconut and Sago Pudding 🌱

1963 Mandarin Cheesecake 🌱🥚

Double Milk Chocolate Cake

Raspberry and Vanilla Tart

Coffee Crème Brûlée 🌱🥚

Mandarin Tiramisu 🥚

Red Velvet Cupcake

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)
(3 COURSES FOOD ONLY)

TWO-HOURS 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