

MANDARIN

G R I L L + B A R

Périgord Black Truffle Menu

Amuse Bouche

Quail Egg, Salmon Roe, Black Truffle



Blue Lobster

Brown Crab, Truffled Potato Salad, Herbs



Sea Bass

Scallop Mousse, Caviar, Pernod, Black Truffle

or

“Anjou” Pigeon

Pickled Blackberries, Roasted Salsify, Black Truffle Sauce



Black Truffle

Blood Orange, Mascarpone

\$ 2,288 PER PERSON

ADDITIONAL \$ 888 FOR TWO GLASS WINE PAIRING
ADDITIONAL \$ 1,088 FOR THREE GLASS WINE PAIRING

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

🥛 Dairy Free

🌾 Gluten Free

🥜 Nut Free

🌿 Vegetarian