



MANDARIN

G R I L L + B A R

PRIVATISATION

MANDARIN
GRILL + BAR 

ONE-MICHELIN-STAR CLASSIC GRILL RESTAURANT

Located on the first floor of Mandarin Oriental, Hong Kong, Mandarin Grill + Bar is widely renowned as Hong Kong's favourite dining room serving an exciting contemporary adaptation of classic grill specialties.

Benefiting from abundant natural daylight and spacious seating, with the windows revealing peerless views of Statue Square and Chater Garden.

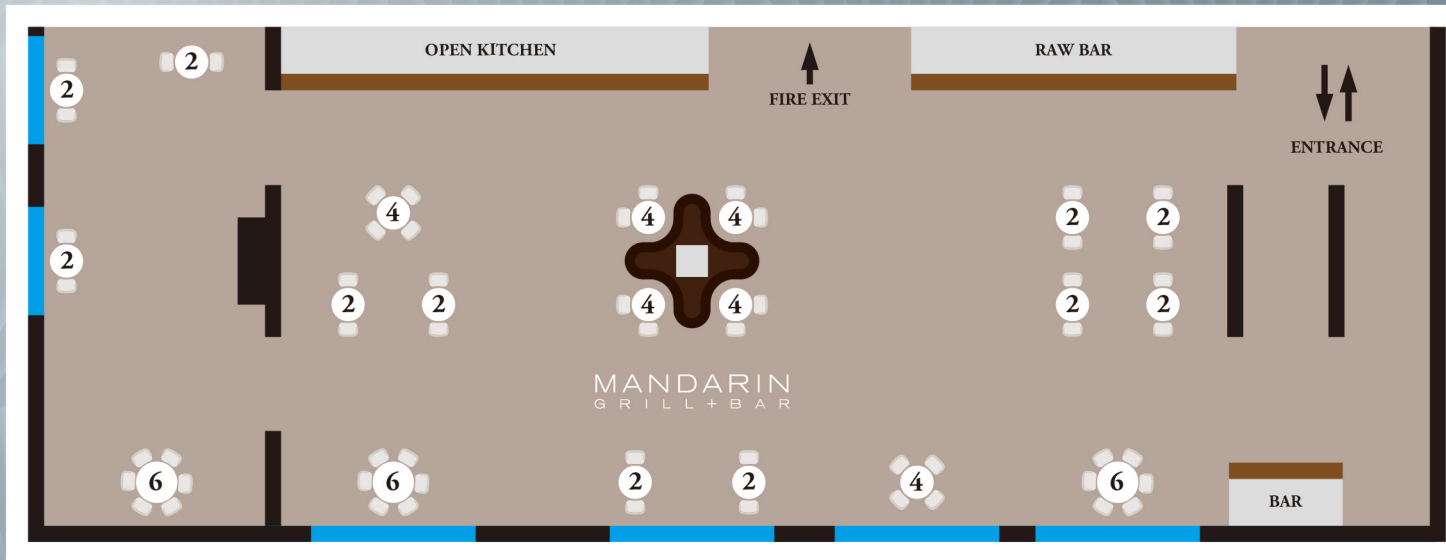
The overall décor is vibrant with a moulded scallop-inspired ceiling. A private dining room for up to 14 guests at the far end of the restaurant.



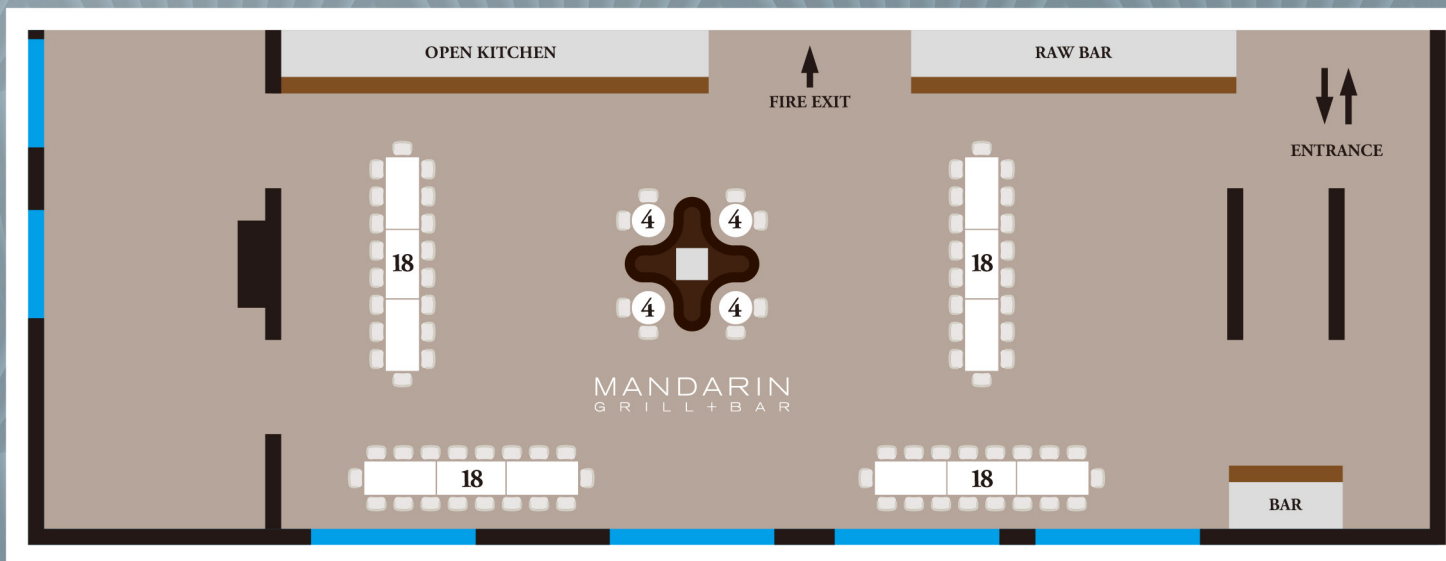
VENUE DETAILS

AREA	CAPACITY	TIME	MIN. SPEND STARTING AT
Private Dining Room	14	Lunch (12:00-4pm) Dinner (6-11pm)	\$10,000 \$22,000
Grill Bar	20	Lunch (12:00-4pm) Dinner (6-11pm)	\$15,000 \$30,000
Entire Venue	66	Lunch (12:00-4pm) Dinner (6-11pm)	\$100,000 \$250,000
Entire Venue (Special layout)	80	Lunch (12:00-4pm) Dinner (6-11pm)	Upon request

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



Entire Venue (66 guests)



Entire Venue Special layout (88 guests)





LUNCH MENU

TO START...

Ham Hock ☉

Bacon Jam, Red Pepper, Toasted Sourdough
or

Smoked Haddock Gratin

New Season's Asparagus, Morels, Hollandaise
or

Watercress Soup ☉☉

Poached Egg, Olive Oil Caviar
or

Endive Salad ▼

Blue Cheese, Candied Walnut

FOR A MAIN...

Spring Chicken ☉

Stuffed Wing, Oyster Mushroom, Buckwheat, Jus
or

Suckling Pig ☉

Spiced Local Date, Sauerkraut, Liver, Sage Jus
or

Seabass ☉

Celeriac Tagliatelle, Clams, Provencal Sauce
or

Risotto ▼☉

Black Truffle, Wild Garlic

PUDDING...

Citrus ▼

Agrumes Orange, Crème Chocolate Blanc, Bergamot & Saffron Ice Cream
or

Panna Cotta

Greek Yoghurt, Crème de Cassis, Sorbet
or

Whisky & Chocolate ▼

Caraïbe Ganache, Tonka Tuile, Ice Cream

☉ Dairy Free

☉ Gluten Free

☉ Nut Free

▼ Vegetarian

DINNER MENU

Canapes

☉☉☉

Scallop Ceviche ☉☉☉☉

Yuzu, Cantaloupe Melon, Chilli

☉☉☉

Wild Mushroom ▼☉☉

Black Truffle, Sour Cream

☉☉☉

Pappardelle ☉

Ragout, Mushroom, White Sauce

☉☉☉

Beef Tenderloin ☉

Polenta, Tomato & Rosemary Sauce, Cavolo Nero

☉☉☉

Dolce Pendente ▼

Lemon, Vanilla, Truffle

MEAL PERIOD	HOURS	PRICES (PER PERSON)
LUNCH AND DINNER	2 HOURS	HKD 588
	3 HOURS	HKD 850
	4 HOURS	HKD 1,088
INCLUDES	Champagne : R de Ruinart Brut NV White Wine: Fantinel Borgo Tesis Pinot Grigio Grave DOC 2022 Red Wine : Chateau La Rose Bellevue Rouge Blaye Cotes de Bordeaux 2020 Soft Drinks	

- * Beverage programme is available for PDR and entire venue privatisation
- * All prices are in Hong Kong dollars and subject to 10% service charge