

MANDARIN GRILL + BAR

CHAMPAGNE BRUNCH

SNACKS

Yeast & Smoked Anchovy Bread Sticks, Sour Cream, Salmon Roe
French Toast Topped with Blue Crab, Lemon Dressing

APPETISERS

King Crab 🍷

Potted, Spiced butter, Sourdough



Home Smoked Salmon 🍷

Carved Tableside with Classic Condiments

Steak Tartare 🍷🍷

Grilled Sourdough, Caviar



Full English 🍷

*63°C Egg, Blood Pudding, Tomatoes,
Crispy Bacon, Fried Brioche, Caviar*



Seasonal Salad 🍷🍷

Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

SOUP

Bisque 🍷

Blue Lobster, Cognac, Cream

Local Zucchini 🍷

Soup, Pickles, Rosemary

Wild Mushroom 🍷

Cappuccino

MAIN COURSES

MSC Certified Whole Dover Sole 🍷

*Grilled or Meunière, Lemon Butter
(Supplement Charge of \$ 128)*



Sockeye Salmon 🍷

Line Caught, Confit, White Beans with Herbs, Lemon Butter



Seasonal Wild Mushrooms 🍷

Risotto, Truffled Mushroom Sauce, Crispy Herbs

USDA Prime Beef Wellington 🍷

*Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)*



Roasted Pyrenees Milk Fed Lamb Leg 🍷

Mint Jelly, Lamb Jus Gras



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

DESSERTS

Apple Tart 🍷

Brown Butter Streusel, Star Anise Ice Cream



Cheesecake Dulce 🍷

Hukambi 53% Warm Sauce, Milk Ice Cream

Panna Cotta 🍷

Nutty Praline, Hazelnut Sponge, Ginger & Pear Sorbet



Seasonal Fruit Platter 🍷🍷🍷🍷

Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY 3-COURSES \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW CHAMPAGNE R DE RUINART & SELECTED WINES \$ 588

TWO-HOURS FREE-FLOW CHAMPAGNE RUINART BLANC DE BLANCS & SELECTED WINES \$ 788

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

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian