

MANDARIN GRILL + BAR

SATURDAY CHAMPAGNE BRUNCH

SNACKS

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

APPETISERS

Chef's Blue Lobster Cocktail   
Avocado, Gem Lettuce & Cocktail Dressing



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

Pumpkin   
Curried, Seeds

Wild Mushroom 
Cappuccino


MAIN COURSES


MSC Certified Whole Dover Sole 
*Grilled or Meunière, Lemon Butter
(Supplement Charge of \$ 128)*



Cod
Fennel, Ebi, Bouillabaisse Sauce



Wild Mushrooms 
*Flat Bread, Black Truffle, Crispy Onion,
PX Sauce*

USDA Prime Beef Wellington 
*Potato Purée, French Bean, 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

Tarte 
*Roasted Plum, Almond Frangipane, Sablé Breton, Fromage
Blanc Ice Cream*

Poire 
*Hukambi 53% Namelaka, Sourdough Crisp, Cinnamon &
Anise Poached Pear, Smoked Vanilla Ice Cream*

Black Forest Revisited 
Chocolate Mousse, Kirsch Chantilly, Sour Cherries

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 \$ 588

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

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

 Dairy Free

 Gluten Free

 Nut Free

 Vegetarian