

MANDARIN GRILL + BAR

The Mandarin Grill + Bar is at the heart of Mandarin Oriental, Hong Kong when it comes to sustainability. Driven by Executive Chef, Robin Zavou and Chef de Cuisine Matthew Reuther who pride themselves and the team on driving sustainable produce and practices.

Working closely with both Hong Kong Seafood Coalition (HKSSC) and World Wide Fund (WWF). The aim of traceability within our seafood practices is that all our seafood is certified MSC or from the result of sustainable fishing. We only use suppliers who catch when in season, delivered daily and directly, so that we can guarantee the best quality of ingredients within the correct seasons.

We source local vegetables, honey and fruit from Farmhouse Productions in Tsat Sing Kong, Common Farms in Aberdeen, and Yio Farm in Lantau Island. Micro herbs, flowers and cresses come from Urban Grow in San Po Kong. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.

For majority of the meat and poultry, we sourced from farms such as Rhug Estate in Denbighshire, Wales, John Stones in Ireland, New Zealand, and U.S. These farms are known for only using sustainable farming practices. However, where we can source from locally such as Ping Yuen, a local organic chicken from Kelang Modern Agriculture in Yuen Long, Hong Kong, we do as much as possible. We work with suppliers who practice on more organic farming during our procurement stages in order to contribute and maintain the health of the soil and the ecosystems by replacing conventional farming with sustainable farming techniques.

At Mandarin Oriental, we always aim to give back to the community, we give small growers and farmers the opportunity to showcase their products in our menu and restaurants. All within our goal to be a more sustainable restaurant, whilst providing guests with the finest dining experience, and legendary service from the heart.

2-COURSE	\$1,388
3-COURSE	\$1,588
4-COURSE	\$1,788

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

MANDARIN GRILL + BAR

“MARKET SPECIALS” SET LUNCH MENU

TO START...

Mackerel ☉

Flame Grilled, Pickled Cucumber, Sorrel

or

Endive ▼

Salad, Candied Pecan, Lemon, Blue Cheese Dressing

or

Turnip, Leek & Vanilla ▼

Soup, Cayenne, Brioche Croutons

or

Woodland Egg ☉☉

Scotch, Thai Spice, Nori, Gribiche Dressing

FOR A MAIN...

Duck

Breast, Rhubarb Gel, Black Tapioca Cracker, Radish, Jus

or

Lamb

Lentils, Haggis, Neeps & Tatties, Whisky Jus

or

Seabass ☉☉☉

Steamed, Clams, Pistou

or

Risotto ▼

Pearl Barley, Local Mushrooms, Toasted Pine Nuts, Soft Herbs

PUDDING...

Tart ▼

Chocolate 66% Caraibe, Sable, Vanilla Ice Cream, Mandarin Compote

or

Mille-Feuille ▼

Charred Pear, Walnut Brittle, Hazelnut Praline, Ginger Ice Cream

or

Brûlée ▼

Matcha Tea, Cranberry Compote, Pistachio Ice Cream

2-COURSE \$668

3-COURSE \$788

☉ Dairy Free

☉ Gluten Free

☉ Nut Free

▼ Vegetarian

MANDARIN

G R I L L + B A R

OYSTERS

ASC Certified

Indulge in the unparalleled experience of savoring the freshest oysters meticulously selected by our Chef

6 Pcs \$ 378
9 Pcs \$ 558
12 Pcs \$ 738

England

Whitstable Bay
No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour
\$ 78 Each

Canada

Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
\$ 68 Each

U.S.A.

Blue Point, Long Island
No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste
\$ 78 Each

Kumamoto, Humboldt Bay
No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish
\$ 68 Each

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CAVIAR

ROYAL CAVIAR CLUB

Royal Cristal (50g)

Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour with a Great Balance & Long After Taste.
\$ 1,788

Imperial Ossetra (50g)

Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.
\$ 1,988

KAVIARI

Baerii Royal (50g)

Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.
\$ 1,988

Kristal (50g)

Large Golden, Firm, Distinct Roe
The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with an Almond Finish.
\$ 1,788

Oscietre (50g)

Amber Roe with Flecks of Golden Brown.
They Explode with a lot of Flavour as the Smooth Outer Layer Releases Several Long Hazelnut & Slightly Salty Flavours of the Sea.
\$ 1,988

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COLD

Signature Caviar Tin 🍷🍷

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, Sweet Corn

Supplement Charge of \$ 398 per person

Gravadlax 🍷

Beetroot, Sipsmith Gin, Sour Cream Espuma, Chive, Rye

Forest 🍷🍷

Custard, Px Jelly, Wild Mushroom, Sorrel, Pickle

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian

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HOT

Scallop 🍷🍷

Japanese, Brown Crab, Uni, Seaweed Oil

Foie Gras 🍷

Pan-seared, Brioche, Apple, Ruby Port

Langoustine 🍷🍷

Fermented Daikon, Hollandaise

Squid 🍷

Line Caught, Noodle, Tomato Fondue, Caviar, Saffron & Coconut

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian

MANDARIN

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FISH

Amadai ④⑤

Japanese, Trout Roe, Uni, Autumn Vegetables

Turbot ④⑤⑥

*Line Caught, Pickled Peppers, Cress, Smoked Eggplant, Herb Dressing,
Crushed Jerusalem Artichoke*

Dover Sole ④⑤

*Roulade, Tiger Prawn, Scallop, Truffle, Vanilla,
Brussels Sprouts & Bacon*

Tart

*Fourme d'Ambert, Soft Cheese, Lemon Thyme,
Caramelised Local Banana Shallot, Seasonal Salad*

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MEAT

Quail

*Roasted, Confit Leg, Seasonal Wild Mushroom, Fondant Potato,
Foie Gras Sauce, Herb Oil*

Ping Yuen

Chicken, Local, Red Wine Risotto, Young Leeks, Red Wine Jus

Pork ④

Welsh, Rhug Estate, Organic, Belly, Chop, Sour Apple, Black Cabbage, Lemon Thyme

Beef Wellington ④

*U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus
(For Two People, 48 Hours Pre-Order Is Recommended)*

Supplement Charge of \$488 per person

⑥ Dairy Free

④ Gluten Free

⑤ Nut Free

▼ Vegetarian

⑥ Dairy Free

④ Gluten Free

⑤ Nut Free

▼ Vegetarian

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CHARCOAL GRILL

Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz

*'Cape Grim' is an all-natural grass-fed beef from Tasmania in Southern Australia.
No added hormones, which gives it a unique flavour.*

New Zealand 'First Light' Grass-fed Wagyu M7-9 Rib Eye, 10oz

100% grass diet with absolutely no grains, which results in great-tasting meat with natural marbling.

U.S. 'WBI' Prime Striploin, 10oz

*Born and raised in the same area of the Midwest Cattle country and hand-selected from steers only.
It is wet-aged to perfection, to ensure premium tenderness and flavours.*

John Stone Tomahawk, 35oz

*John Stones beef is raised on the green pastures of Ireland.
It has been dry-aged for 35-45 days to enhance flavours.
(For Two People)
Supplement Charge of \$288 per person*

SIDES

Hand Cut Chips ▾

Locally Grown Organic Spinach 🍷 ▾

Sautéed Portobello Mushroom, Parsley, Chives 🍷 ▾

Truffle Macaroni & Cheese ▾ (For Two People)

STEAK SAUCE

Green Peppercorn, Classic Béarnaise or Truffle

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

▾ Vegetarian

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DESSERTS

Cheese Platter ▾

*3 Types of Cheese Supplement Charge of \$128
5 Types of Cheese Supplement Charge of \$188*

Soufflé ▾

*Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream
or
Grand Marnier Soufflé with Ginger Ice Cream
(Please allow 20 minutes for preparation)*

Mont Blanc ▾

Vanilla, Chestnut, Cassis

Fondant ▾

Manjari Valrhona Chocolate, Sour Cherry, Tonka Bean Ice Cream

Baba ▾

Rum, Apricot Chutney, Pistachio Ice Cream

Basque Cheesecake 🍷

Pedro Ximénez

Seasonal Fruit Platter 🍷🍷🍷 ▾

Raspberry Sorbet

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

▾ Vegetarian

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CLASSIC EXPERIENCE TASTING MENU

Amuse Bouche ④

Seasonal Changing Pre-Starter

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Chef's Oysters Selection (3 pieces)

Served with Condiments

or

Home Smoked Salmon ④⑤

Carved Tableside

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Caviar Tin ④⑤⑥

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, Sweet Corn

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Red Prawn

Uni, Seaweed, Brown Crab, Bronze Fennel, Caviar

or

Lobster Bisque Cappuccino ④

Oscietre Caviar

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MSC Certified Whole Dover Sole ④

Grilled or Meunière, Lemon Butter Sauce

or

Tenderloin

Wagyu, Celeriac, Local Mushroom Fritter with Foie Gras, Truffle, Vin Jaune Jus

or

Beef Wellington ④

U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus

(For Two People, 48 Hours Pre-order Is Recommended, Supplement Charge of \$488 Per Person)

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Basque Cheesecake ✓

Pedro Ximénez

or

Fondant ✓

Manjari Valrhona Chocolate, Sour Cherry, Tonka Bean Ice Cream

or

Cheese Platter ✓

3 Types of Cheese

\$ 2,118 PER PERSON

(To optimize your dining experience, this tasting menu is prepared for the entire table)

Sommelier Suggested Wine Pairing

3 GLASSES \$ 800 PER PERSON

4 GLASSES \$ 988 PER PERSON



④ Dairy Free

⑤ Gluten Free

⑥ Nut Free

✓ Vegetarian