

# MANDARIN

## G R I L L + B A R

### SUNSET TASTING MENU

*Available daily 6pm – 7:30pm*

#### STARTERS

**Home Smoked Salmon** ① ②

*Rye Toast, Lemon*

*or*

**Classic Steak Tartare** ① ②

*Grilled Sourdough*

#### SOUP

**Lobster Bisque** ②

*Tarragon Cream, Cognac*

#### MAINS

**MSC Certificated Dover Sole** ②

*Grilled or Meunière*

*or*

**Australian ‘Cape Grim’ Ladies Cut**

**Beef Tenderloin, 6oz** ②

*Béarnaise Sauce, Hand Cut Chips*

#### DESSERTS

**Soufflé** √

*Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream*

*or*

*Lemon Soufflé with Limoncello Sorbet*

#### COCKTAILS

**Pineapple Sour**

*Widges Gin, Cointreau, Ancho Reyes, Pineapple Juice*

**Negroni**

*Widges Gin, Campari, Mancino Rosso*

#### WINE

**Chablis, Domaine William Fèvre**

*Burgundy*

**Château La Rose Bellevue**

*Blaye Côtes de Bordeaux*

#### MOCKTAILS

**Tea Fizz**

*Coldbrew Strawberry Green Tea,*

*Passion Fruit, Lemon, Aloe Vera*

**Take It Easy**

*Lychee, Peach, Orange, Apple, Carrot*

\$ 1,688 PER PERSON

4-Course Set Menu, Including One Selected Beverage

① Dairy Free

② Gluten Free

③ Nut Free

√ Vegetarian

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