



MANDARIN
GRILL + BAR

*Pre & Post Valentine's
Dinner Menu*

Available for 13 & 15 February

Amuse Bouche ☒

Cauliflower Velouté, Smoked Anchovy Cream

Red Prawn ☑

Green Apple Salad, Salted Egg Espuma, Caviar

Japanese Hokkaido Scallop ☑

Uni, Sea Lettuce, Seaweed Oil

Seabass

Butter Poached, Truffle Girolle Sauce

or

Duck ☑

Foie Gras, Savoy Cabbage, Apple, Black Truffle Sauce

Fragrant 🍃

Raspberry, Shiso, Yuzu & Buttermilk

Coffee or Tea

Petits Fours

HKD 1,988 PER PERSON

All prices are subject to 10% service charge.

Dairy-free ☑ | Gluten-free ☑ | Nut-free ☑ | Vegan 🍃



MANDARIN
GRILL + BAR

Valentine's Dinner Menu

Amuse Bouche ☉

Cauliflower Velouté, Smoked Anchovy Cream

Red Prawn ☉

Green Apple Salad, Salted Egg Espuma, Caviar

Japanese Hokkaido Scallop ☉

Uni, Sea Lettuce, Seaweed Oil

Seabass

Butter Poached, Truffle Girolle Sauce

Duck ☉

Foie Gras, Savoy Cabbage, Apple, Black Truffle Sauce

Rosé ☉☉☉☉

Champagne, Tahitian Vanilla, Strawberry

Fragrant ☉

Raspberry, Shiso, Yuzu & Buttermilk

Coffee or Tea

Petits Fours

HKD 2,588 PER PERSON

INCLUDING A GLASS OF ROSÉ CHAMPAGNE

All prices are subject to 10% service charge.

Dairy-free ☉ | gluten-free ☉ | Nut-free ☉ | Vegan ☉



MANDARIN
GRILL + BAR

*Valentine's Vegetarian
Dinner Menu*

Amuse Bouche
Celeriac Velouté

Sautéed Local Mushrooms
*Brioche Crouton,
Egg Yolk Gel*

Smoked Beetroot Salad
*Capers, Burrata,
Hazelnut*

Asparagus
*Roasted Garlic Espuma,
Fregola Risotto,
Fresh Black Truffle*

Polenta Cake
*Mushroom Ragout,
Smoked Paprika, Sour Cream*

Rosé 🍷 🌿 🌱 🥚 🥥
*Champagne,
Tabitian Vanilla,
Strawberry*

Fragrant 🌿
*Raspberry, Shiso,
Yuzu & Buttermilk*

Coffee or Tea
Petits Fours

HKD 2,588 PER PERSON
INCLUDING A GLASS OF ROSÉ CHAMPAGNE

All prices are subject to 10% service charge.

Dairy-free 🥛 | Gluten-free 🍷 | Nut-free 🥜 | Vegan 🌿



MANDARIN
GRILL + BAR

*Pre & Post Valentine's Day
Vegeterian Menu*

Available for 13 & 15 February

Amuse Bouche
Celeriac Velouté

Sautéed Local Mushrooms
Brioche Crouton, Egg Yolk Gel

Smoked Beetroot Salad
Capers, Burrata, Hazelnut

Asparagus
*Roasted Garlic Espuma, Fregola Risotto,
Fresh Black Truffle*

or

Polenta Cake
*Mushroom Ragout, Smoked Paprika,
Sour Cream*

Fragrant 
Raspberry, Shiso, Yuzu & Buttermilk

Coffee or Tea
Petits Fours

HKD 1,988 PER PERSON
INCLUDING A GLASS OF ROSÉ CHAMPAGNE

All prices are subject to 10% service charge.

Dairy-free  | Gluten-free  | Nut-free  | Vegan 