

MANDARIN

GRILL + BAR

SATURDAY BRUNCH

APPETISERS

(Supplement Charge of \$ 168 for Additional Appetiser)

Chef's Oyster Selections (4pcs) ①②③④
Served with Condiments



Homemade Smoked Salmon ①②
Carved Tableside



Seasonal Salad ①②③
Seasonal Leaves, Vegetables & Shoots, Citrus Dressing

Lobster Bisque ④
Tarragon Cream, Cognac



Classic Steak Tartare ①②
Grilled Sourdough



Pork Pâté ①②
Pickles, Tomato Chutney, Toast

MAIN COURSES

MSC Certified Whole Dover Sole ④
Grilled or Meunière, Lemon Butter
(Supplement Charge of \$ 128)



Pan-seared John Dory ④
Lemon Risotto



Asparagus ④③
Parmesan Fregola, Summer Truffle, Garlic Emulsion

USDA Prime Beef Wellington ④
Potato Purée, French Bean, Truffle Jus
(Supplement Charge of \$ 198 Per Person,
48 Hours Pre-Order Is Recommended)



Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz ④
Hand Cut Chips, Green Peppercorn



Slow-roasted USDA Prime Rib of Beef ④
Carved from 'The Trolley'

DESSERTS

Warm Chocolate and Hazelnut Tart ③
Toasted Hazelnuts, Cardamom Ice Cream



Sticky Toffee Pudding ③
*Tahitian Vanilla Custard, Toffee Sauce
and Milk Ice Cream*

Spiced Plums and Port Wine ③
Walnut Ice Cream



Seasonal Japanese and Local Fruits ①②③④③
Raspberry Sorbet

3-COURSES

\$ 788 PER ADULT FOOD ONLY

\$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

R DE RUINART & SELECTED WINES \$ 588

SELECTED WINES \$ 348

MOCKTAILS, FRESH JUICE & SOFT DRINKS \$ 188

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

① Dairy Free

② Gluten Free

③ Nut Free

④ Vegetarian

MANDARIN GRILL + BAR

SUNDAY ROAST

SNACKS

Chilled Seasonal Oyster with Condiments
French Toast Topped with Blue Crab, Lemon Dressing

APPETISERS

Seafood Platter ⑧⑩⑫

*Lobster, Oysters, Tiger Prawns, Alaskan King Crab, Blue Lip Mussels, Diamond Clams
Lemon & Condiments*

(For Two, Supplement Charge of \$ 588, 48 Hours Pre-Order Is Recommended)

Chef's Blue Lobster Cocktail ⑧⑩⑫

Avocado, Gem Lettuce & Cocktail Dressing

☞

Home Smoked Salmon ⑩

Carved Tableside with Classic Condiments

Steak Tartare ⑧⑩

Grilled Sourdough

☞

Bisque ⑩

Blue Lobster, Cognac, Cream

Seasonal Salad ⑧⑩⑫

Seasonal Leaves, Vegetables & Shoots, Citrus Dressing

EGG COURSE

(Supplement Charge of \$ 188)

Japanese Organic Cage Free Egg ⑩

Benedict or Royal, Toasted Muffin, Oscietra Caviar

MAIN COURSES

MSC Certified Whole Dover Sole ⑩

Grilled or Meunière, Lemon Butter Sauce

(Supplement Charge of \$ 128)

☞

Pan-seared John Dory ⑩

Lemon Risotto

☞

Chicken and Mushroom ⑩

Pie, Puff Pastry, Tarragon Sauce

USDA Prime Rib Beef ⑩

Yorkshire Pudding, Red Wine Sauce,

Carved from 'The Trolley'

☞

Porchetta ⑩

Sage, Roscoff Onion, Orange Jus

☞

Asparagus ⑩

Parmesan Fregola, Summer Truffle, Garlic Emulsion

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

Warm Chocolate and Hazelnut Tart ✓

Toasted Hazelnuts, Cardamom Ice Cream

☞

Sticky Toffee Pudding ✓

*Tahitian Vanilla Custard, Toffee Sauce
and Milk Ice Cream*

Spiced Plums and Port Wine ✓

Walnut Ice Cream

☞

Seasonal Japanese and Local Fruits ⑧⑩⑫

Raspberry Sorbet

\$ 888 PER ADULT

\$ 488 PER CHILD (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

R DE RUINART & SELECTED WINES \$ 588

SELECTED WINES \$ 348

MOCKTAILS, FRESH JUICE & SOFT DRINKS \$ 188

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

⑧ Dairy Free

⑩ Gluten Free

⑫ Nut Free

✓ Vegetarian