

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

King Crab 🍷
Potted, Spiced butter, Sourdough
🌀
Home Smoked Salmon 🍷
Carved Tableside with Classic Condiments

Steak Tartare 🍷🍷
Grilled Sourdough, Caviar
🌀
Truffle Eggs 🍷🍷🍷
Organic, Glazed, Local Mushrooms, Mushroom Ketchup

🌀
Seasonal Salad 🍷🍷
Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

SOUP

Bisque 🍷
Blue Lobster, Cognac, Cream

Turnip, Leek & Vanilla 🍷
Soup, Cayenne, Brioche Croutons

Wild Mushroom 🍷
Cappuccino

MAIN COURSES

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

USDA Prime Beef Wellington 🍷
Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)

🌀
Turbot
French Mussels, Shrimp, Capers, Bisque

🌀
Roasted Pyrenees Milk Fed Lamb Leg 🍷
Mint Jelly, Lamb Jus Gras

🌀
Linguine 🍷
Jeusalem Artichoke, Black Truffle, Roasted Walnuts, Herbs

🌀
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

Tart 🍷
Chocolate 66% Caraibe, Sable, Vanilla Ice Cream,
Mandarin Compote
🌀

Pavlova 🍷
Crème Fraiche, Japanese Strawberries, Yoghurt Ice Cream
🌀

Brûlée 🍷
Matcha Tea, Cranberry Compote, Pistachio Ice Cream

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 BEVERAGE PACKAGE

DOM PERIGNON & SELECTED WINES \$ 1680
RUIINART BLANC DE BLANCS & SELECTED WINES \$ 788
R DE RUIINART & SELECTED WINES \$ 588
SAICHO SPARKLING TEA \$ 288

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

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍷 Vegetarian

MANDARIN

GRILL + BAR

SUNDAY ROAST

SNACKS

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

APPETISERS

Seafood Platter

*Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments*

(For Two, Supplement Charge of \$ 588)

King Crab

Potted, Spiced butter, Sourdough



Home Smoked Salmon

Carved Tableside with Classic Condiments

Steak Tartare

Grilled Sourdough, Caviar



Bisque

Blue Lobster, Cognac, Cream

Seasonal Salad

Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

EGG COURSE

(Supplement Charge of \$ 188)

Scrambled Japanese Organic Cage Free Egg

Lobster, Bacon Powder, Sour Cream, Caviar

63°C Japanese Organic Cage Free Egg

Brioche, Hollandaise, Black Truffle

Alaskan King Crab

Arnold Bennett, Marinated Salmon Roe

MAIN COURSES

MSC Certified Whole Dover Sole

Grilled or Meunière, Lemon Butter

(Supplement Charge of \$ 128)



Turbot

French Mussels, Shrimp, Capers, Bisque



Linguine

Jeusalem Artichoke, Black Truffle, Roasted Walnuts, Herbs

USDA Prime Rib Beef

Yorkshire Pudding, Red Wine Sauce,

Carved from 'The Trolley'



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

MANDARIN

G R I L L + B A R

DESSERT TROLLEY ▼

Fresh Mixed Seasonal Berries 🌾🥚🥛

Toasted Nuts Chocolate Slabs 🌾

Assorted Chocolate Truffle 🌾🥚

Green Tea & Yuzu Macaron 🌾

Fresh Strawberry Bowl 🌾🥚🥛

Mandarin Cheesecake 🌾🥚

Assorted Sable Cookies

Chocolate Opera Cake

Mandarin Tiramisu 🥚

Lemon Madeleine

Victoria Cake 🥚

Hot Dessert by request:

Apple Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Salted Caramel Ice Cream

Ice Cream & Sorbet by request:

Vanilla, Strawberry and Chocolate Ice Cream

Raspberry, Lemon and Cocoa Sorbet 🌾🥚🥛

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