

MANDARIN

G R I L L + B A R





**Guests in Mandarin Grill + Bar can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. Our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business.*

Oysters

	6	9	12
France			
Gillardeau, Charente – Maritime <i>No. 1 Grade, Salty Taste of the Sea and a Nutty Balance</i>	\$418	\$618	\$828
Perle Blanche, Normandy <i>No. 2 Grade, Slightly Sweet Taste, Nutty Flavour</i>	\$348	\$538	\$698
Fines De Claire, Marennes – Oleron <i>No. 2 Grade, Salty and Nutty Flavour</i>	\$368	\$548	\$718
Prat Ar Coum, Brittany <i>No. 2 Grade, Sweet with a Hint of Iodine Flavour</i>	\$368	\$548	\$718
Australia			
Smoky Bay, <i>No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour</i>	\$328	\$488	\$648
Canada			
Fanny Bay, British Columbia <i>No. 1 Grade, Sweet and Salty</i>	\$258	\$348	\$448
U.S.A			
Blue Point, Long Island <i>No. 2 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste</i>	\$328	\$488	\$648
Kumamoto, Humboldt Bay <i>No. 2 Grade, Small, Mild Brininess, Sweet Flavour and Honeydew Finish</i>	\$328	\$488	\$648

Mandarin Grill Classics

To Start...

Traditional Lobster Bisque, Tarragon Cream	\$258
House-made Applewood Smoked Salmon	\$328
Steak Tartare, Sourdough	\$328

For A Main...

Dover Sole on the bone, Grilled or Meunière	\$828
From 'The Trolley' Slow-roasted USDA Prime Rib of Beef	\$888

Pudding...

Soufflé: Chocolate, Vanilla, Strawberry, Passion Fruit	\$228
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Mandarin Grill Classics Tasting Menu

3-Courses with Choice of Starter, Choice of Main Course & Dessert	\$1288
5-Courses with 3 Starters, Choice of Main Course & Dessert	\$1588

Starters

Coconut Panna Cotta with Black Fig Textures & Honeycomb	\$238
Grilled Watermelon Salad, Feta Cheese, Black Olives, Lime & Mint (V)	\$238
Caesar, Baby Gem, Egg, Anchovy, Pancetta (V)	\$248
Heirloom & Japanese Tomato, Brie de Meaux, Parsley Pesto, Sumac, Bellota & Green Tomato Coulis	\$258
Leek & Potato Velouté, Bellota, Air Baguette, Black Truffle	\$288
Foie Gras Terrine Duo, Plum Yoghurt, Meringue & Muffin	\$358
Lightly Grilled & Raw Spanish Carabineros, Quail Egg, Tomato, Smoked Paprika, Oscietre Caviar & Pea Velouté	\$398
New Zealand Langoustine Duo, Chorizo, Saka Salmon Caviar & Yuzu	\$398

**(V) suitable for Vegetarian*

Mains

Open Lasagna, Burrata, Tomato, Basil Pesto, Parmesan, Truffle Caviar \$548

Fregola Pasta Risotto, Pickled Onion, Buckwheat & Black Truffle (V) \$548

Roast Te Mana Lamb Loin, Baby Gem, Pikopiko & Jersey Royal Potatoes \$648

Pan-roasted Turbot, Asparagus, Mushroom, Smoked Eel & Vin Jaune \$648

Steamed Seabass, Crab, Horseradish, Oscietra Caviar, Fish Velouté \$648

Roast Mangalitsa Pork, Herb Pappardelle, Cabbage, Smoked Apple & Navet \$648

Japanese Amadai, Baked Potato Textures, Pancetta & Bonito \$748

French Brittany Blue Lobster, Thermidor, Gratin \$888

Beef Wellington, Pommery Mustard Pomme Purée, Green Beans, Truffle Jus For 2 Persons \$1288

Sides

Hand-cut Chips (V) \$98

New Potatoes, Crushed or Classic (V) \$98

Cauliflower Cheese (V) \$108

Spinach, Steamed, Sautéed or Creamed (V) \$108

Sautéed French Green Beans, Pancetta \$108

Grilled or Poached Green Asparagus (V) \$108

Dauphinoise Pomme Purée (V) \$118

**(V) suitable for Vegetarian*

Charcoal Grill

Australian ‘Cape Grim’ The Ladies Cut Tenderloin, 6oz \$698

("Cape Grim" is an all natural grass fed beef from Tasmania in Southern Australia. No added hormones which gives a unique flavour.)

Italian ‘Gruppo Vercelli’ Veal Rack, 10oz \$798

(The Vercelli family’s tradition and passion brings high quality Italian veal from farm to table, with a mild scent of grass and cereals, a delicate taste and velvety texture.)

Australian Wild Organic Hereford Striploin, 10oz \$988

(OBE organic cattle are bred and raised in the remote Channel Country, a 30-million-hectar wilderness area that crosses several state borders of Australia.)

Australian ‘Cape Grim’ Wet-aged Grass-fed Rib Eye, 10oz \$1088

(Cape Grim is an all natural grass-fed beef from Tasmania in Southern Australia. It has been wet-aged for 45 days which provides a unique flavour to the meat.)

Tasmanian ‘Robbins Island 6-7’ \$1288

Wet-aged Grain-fed Wagyu Tenderloin, 8oz

(Born and raised on Robbins Island, the cattle is grass fed for the first 18 months and moved to a specially designed ratio of grain, kelp and more.)

Japanese Wagyu A5 Kagoshima, Tenderloin, 10oz \$1388

(This beef is for those that enjoy a more fatty texture with intense marbling.)

U.S. ‘Linz Heritage Angus’ 45 Day Dry-aged Rib-Steak, 32oz \$1488

For 2 Persons

(The 'Linz' family has been in business for 50 years in the U.S. Mid-West Cattle and corn country. The farmers care a great deal to provide the most consistent marbled, tender and juicy steaks.)

U.S. ‘Linz Heritage Angus’ 45-Day Dry-aged Porterhouse, 32oz \$1688

For 2 Persons

(The U.S. premier meat purveyors’ “Linz Heritage Angus” programme ensures that Black Angus cattle are bred with world class genetics, bringing consistent juiciness and tenderness to the beef.)

Steak Sauces

Black Peppercorn, Bordelaise, Classic Béarnaise or Blanquette