

MANDARIN

GRILL + BAR

OYSTERS

France
Gillardeau, Charente – Maritime
*No. 1 Grade, Salty Taste of the Sea
 and a Nutty Balance*
 HKD 88 Each

France
Perle Blanche, Normandy
*No. 1 Grade, Slightly Sweet Taste,
 Nutty Flavour*
 HKD 78 Each

Japan
Ebisu
*No. 2 Grade, Rich, Creamy Texture
 with a Mild Flavour*
 HKD 78 Each

Canada
Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
 HKD 68 Each

U.S.A.
Blue Point, Long Island
*No. 5 Grade, Mild Flavour,
 Firm Texture with a
 Slightly Sweet Aftertaste*
 HKD 78 Each

U.S.A.
Kumamoto, Humboldt Bay
*No. 1 Grade, Small, Mild Brininess,
 Sweet Flavour and Honeydew Finish*
 HKD 68 Each

APPETISERS

Caviar Tin 🍷🍷
*Royal Cristal Oscietra Caviar, Alaskan King Crab,
 Grenaille Potato, Organic Leeks, New Season's Peas*
 HKD 598

House-cured Salmon Gravlox 🍷
*Fresh Local Bronze Dill, Dijon Mustard,
 Amalfi Lemon & Toasted Rye Bread*
 HKD 428

French Blue Lobster 🍷🍷
*Butter Poached, "Cheddar" Cauliflower, Panna
 Cotta, Royal Cristal Oscietra Caviar, Lobster Jus,
 Manni "Per Me" Olive Oil*
 HKD 598

Hand Cut Wagyu Beef
*Tartare, Smoked Freshwater Pike Roe, Slow Cooked
 "Kin" Egg Yolk, 5 Seed Rye Toast*
 HKD 428

Hand Dived Scallops
*Toasted Hazelnut Butter, Celeriac "Salt Baked",
 Fermented Scallop Garum, Golden Raisin Dressing*
 HKD 428

Seared Duck Liver 🍷
*Fuji Apple Carpaccio, Tahitian Vanilla, Pickled
 Blackberries, Wood Sorrel, Toasted Buckwheat*
 HKD 408

Blue Lobster Bisque 🍷
Tarragon Cream, Cognac
 HKD 458

Homemade Smoked Salmon 🍷
Rye Toast, Lemon
 HKD 428

MAIN COURSES

FISH & SEAFOOD

Kinki "Japanese Rockfish" 🍷🍷
*Braised Black Abalone, Watermelon Radish,
 Shishito Pepper, Uni and Yuzu Zest*
 HKD 888

Line Caught Seabass 🍷
*Spanish "Carabineros" Red Prawn, Fermented Scallop
 Garum, Bouillabaisse Jus, Squid Risotto*
 HKD 888

Aka Amadai 🍷
*Saffron Grenaille Potato, Tree Mustard Leaf, Florence
 Fennel Purée, Artichoke Tempura,
 Sauternes and Seaweed Sauce*
 HKD 888

MSC Certified Whole Dover Sole 🍷🍷
Grilled or Meunière
 HKD 1288

MEAT

Te Mana Lamb 🍷🍷
*Fricassee of Asparagus, Morels & Broad Beans,
 Sweetbread Tartlet, Roscoff Onion, Minted Lamb Jus*
 HKD 888

Ping Yuen Chicken
*Organic, Locally Reared, Koshihikari Rice, Pomme
 Soufflé, Foie Gras Mousse, Sauce Vin Jaune*
 HKD 888

Challandais Duck 🍷
*Yuen Long "Longan Honey", Lavendar Flower,
 Liver Parfait, Confit Leg, Pancake*
 HKD 888

CLASSICS

Slow-roasted USDA Prime Rib of Beef 🍷
Carved from 'The Trolley'
 HKD 888

Beef Wellington 🍷
*U.S. Prime Tenderloin, Sautéed French Bean,
 Creamed Ratte Potato, Black Truffle Jus
 (For 2 People, 48 hours pre-order
 is recommended)*
 HKD 2288

VEGETABLE

Potato ✓
*Roasted Grenaille Potato, Tonburi, Charred Local
 Leek, Soy Chickpea Miso, Caramelised Local
 Shallot, Pickled Pearl Onion*
 HKD 688

CHARCOAL GRILL

New Zealand 'First Light' Grass-fed Wagyu M7-9 Rib Eye, 10oz
*100% grass diet with absolutely no grains,
 which results in great-tasting meat with natural marbling.*
 HKD 1088

Organically Reared Pork Rack
*Rhug Estate is a fully Organic Farm in Wales, by Lord Newborough. A family
 estate run with traditional farming technics, with no added hormones,
 which gives it a unique and natural flavour.*
 HKD 888

U.S. 'Linz Heritage Angus' 45-day Dry-aged Rib Steak, 32oz
*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*
 (For 2 People)
 HKD 1888

U.S. 'WBI' Prime Striploin, 10oz
*Born and raised in the same area of the Mid-West Cattle country
 and hand-selected from steers only. It is wet-aged to perfection,
 to ensure premium tenderness and flavours.*
 HKD 988

STEAK SAUCES

Green Peppercorn, Béarnaise, Herb Butter or Black Truffle

SIDES

Hand Cut Potato Fries ✓
 HKD 108

Sautéed Seasonal Mushroom, Parsley, Crushed Garlic 🍷✓
 HKD 108

Truffle Macaroni & Cheese ✓
 (For Two People)
 HKD 288

Locally Grown Organic Spinach (Steamed, Sautéed or Creamed) 🍷✓
 HKD 108

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

✓ Vegetarian

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