

# MANDARIN GRILL + BAR



# MANDARIN GRILL + BAR

*The Mandarin Grill + Bar is at the heart of Mandarin Oriental, Hong Kong when it comes to sustainability. Driven by Executive Chef, Robin Zavou and the Culinary Team who pride themselves and the team on driving sustainable produce and practices.*

*Working closely with both Hong Kong Seafood Coalition (HKSSC) and World Wide Fund (WWF). The aim of traceability within our seafood practices is that all our seafood is certified MSC or from the result of sustainable fishing. We only use suppliers who catch when in season, delivered daily and directly, so that we can guarantee the best quality of ingredients within the correct seasons.*

*We source local vegetables, honey and fruit from Farmhouse Productions in Tsat Sing Kong, Common Farms in Aberdeen, and Yio Farm in Lantau Island. Micro herbs, flowers and cresses come from Urban Grow in San Po Kong. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.*

*For majority of the meat and poultry, we sourced from farms such as Rhug Estate in Denbighshire, Wales, John Stones in Ireland, New Zealand, and U.S. These farms are known for only using sustainable farming practices. However, where we can source from locally such as Ping Yuen, a local organic chicken from Kelang Modern Agriculture in Yuen Long, Hong Kong, we do as much as possible. We work with suppliers who practice on more organic farming during our procurement stages in order to contribute and maintain the health of the soil and the ecosystems by replacing conventional farming with sustainable farming techniques.*

*At Mandarin Oriental, we always aim to give back to the community, we give small growers and farmers the opportunity to showcase their products in our menu and restaurants. All within our goal to be a more sustainable restaurant, whilst providing guests with the finest dining experience, and legendary service from the heart.*

2-COURSE \$ 1,388

3-COURSE \$ 1,588

4-COURSE \$ 1,788

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

# MANDARIN

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## CAVIAR

### ROYAL CAVIAR CLUB

#### Royal Cristal (50g)

*Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour with a Great Balance & Long After Taste.*  
\$ 1,788

#### Imperial Ossetra (50g)

*Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.*  
\$ 1,988

### KAVIARI

#### Baerii Royal (50g)

*Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.*  
\$ 1,988

#### Kristal (50g)

*Large Golden, Firm, Distinct Roe*  
*The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with an Almond Finish.*  
\$ 1,788

#### Oscietre (50g)

*Amber Roe with Flecks of Golden Brown.*  
*They Explode with a lot of Flavour as the Smooth Outer Layer Releases Several Long Hazelnut & Slightly Salty Flavours of the Sea.*  
\$ 1,988

# MANDARIN

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# MANDARIN GRILL + BAR

## CLASSIC EXPERIENCE TASTING MENU

### Amuse Bouche 🍷

*Seasonal Changing Pre-Starter*

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### Chef's Oysters Selection (3 pieces)

*Served with Condiments*

or

### Home Smoked Salmon 🍷🍷

*Carved Tableside*

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### Signature Caviar Tin 🍷🍷🍷

*Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Creamed Leeks, Garden Peas*

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### Roasted Spanish Carabineros 🍷🍷

*Fermented Daikon, Seaweed Béarnaise, Brown Crab, Uni Sauce*

or

### Lobster Bisque Cappuccino 🍷

*Oscietre Caviar*

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### MSC Certified Whole Dover Sole 🍷

*Grilled or Meunière, Lemon Butter Sauce*

or

### Tenderloin 'Rossini'

*Wagyu, Celeriac, Local Mushroom Fritter, Truffle, Vin Jaune Jus*

or

### Mandarin Grill Signature Beef Wellington 🍷

*U.S. Prime Tenderloin, Sautéed French Bean, Creamed Ratte Potato, Black Truffle Jus*

*(For Two People, 48 Hours Pre-order Is Recommended, Supplement Charge of \$488 Per Person)*

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### Basque Cheesecake ▼

*Pedro Ximénez*

or

### Fondant ▼

*70% Valrhona Dark Chocolate, Salted Caramel Ice Cream*

or

### Cheese Platter ▼

*3 Types of Cheese*

\$ 2,118 PER PERSON

(To optimize your dining experience, this tasting menu is prepared for the entire table)

Sommelier Suggested Wine Pairing

3 GLASSES \$ 800 PER PERSON

4 GLASSES \$ 988 PER PERSON

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

▼ Vegetarian

# MANDARIN GRILL + BAR

## OYSTERS

ASC Certified

Indulge in the unparalleled experience of savoring the freshest oysters meticulously selected by our Chef

6 Pcs \$ 378

9 Pcs \$ 558

12 Pcs \$ 738

### France

Gillardeau, Charente Maritime

*No. 1 Grade, Salty Taste of the Sea and a Nutty Balance*

*\$ 88 Each*

Perle Blanche, Normandy

*No. 2 Grade, Slightly Sweet Taste, Nutty Flavour*

*\$ 78 Each*

Fine de Claire, Charente Maritime

*No. 2 Grade, Salty, Nutty Flavour*

*\$ 78 Each*

Daniel Sorlut, Charente Maritime

*No. 2 Grade, Delicate, Iodine & Sweetness Flavour*

*\$ 78 Each*

### Australia

Smoky Bay

*No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour*

*\$ 58 Each*

### Canada

Fanny Bay, British Columbia

*No. 3 Grade, Sweet, Salty*

*\$ 68 Each*

### U.S.A.

Blue Point, Long Island

*No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste*

*\$ 78 Each*

Kumamoto, Humboldt Bay

*No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish*

*\$ 68 Each*

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## COLD

### Signature Caviar Tin 🍷🍷

*Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Creamed Leeks, Garden Peas*  
*Supplement Charge of \$ 398 per person*

### House-made Salmon Gravlax 🍷

*Dill, Mustard, Lemon & Toasted Rye Bread*

### Poached Blue Lobster 🍷🍷

*Organic Kin Egg, New Season's White Asparagus, Gremolata Dressing*

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## DESSERTS

### Cheese Platter 🍷

*3 Types of Cheese Supplement Charge of \$128*

*5 Types of Cheese Supplement Charge of \$188*

### Soufflé 🍷

*Dark Chocolate Soufflé, 72% Dark Chocolate Ice Cream*  
*or*

*Pistachio Soufflé, Raspberry & Rose Ice Cream*

*(Please allow 20 minutes for preparation)*

### Cherry Blossom 🍷

*Guava, Strawberry, Coconut Parfait*

### Fondant 🍷

*70% Valrhona Dark Chocolate, Salted Caramel Ice Cream*

*(Please allow 20 minutes for preparation)*

### Baba 🍷

*Limoncello, Raspberry, Yuzu Ice Cream*

### Basque Cheesecake 🍷

*Pedro Ximénez*

### Seasonal Fruit Platter 🍷🍷

*Raspberry Sorbet*

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# MANDARIN

## G R I L L + B A R

### CHARCOAL GRILL

#### Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz

*‘Cape Grim’ is an all-natural grass-fed beef from Tasmania in Southern Australia.  
No added hormones, which gives it a unique flavour.*

#### 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.*

#### U.S. ‘WBI’ Prime Striploin, 10oz

*Born and raised in the same area of the Midwest Cattle country and hand-selected from steers only.  
It is wet-aged to perfection, to ensure premium tenderness and flavours.*

#### 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 Two People)  
Supplement Charge of \$298 per person*

### SIDES

Hand Cut Chips ▼

Locally Grown Organic Spinach (Steamed, Sautéed or Creamed) ④ ▼

Sautéed Portobello Mushroom, Parsley, Chives ④ ▼

Truffle Macaroni & Cheese ▼  
(For Two People)

### STEAK SAUCE

*Green Peppercorn, Classic Béarnaise or Truffle*

⑈ Dairy Free

④ Gluten Free

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## G R I L L + B A R

### HOT

#### Japanese Hokkaido Scallop ⑥

*Imperial Oscietra Caviar, Yarra Valley Salmon Roe, Smoked Pike Roe, Sauce Jacqueline*

#### Seared Duck Liver “Rougie” ⑥

*Fuji Apple Carpaccio, Tahitian Vanilla, Fermented Black Berries, Wood Sorrel*

#### Roasted Spanish Carabineros ⑥④

*Fermented Daikon, Seaweed Béarnaise, Brown Crab, Uni Sauce*

#### Tart ▼

*Fourme d’Ambert, Soft Cheese, Lemon Thyme,  
Caramelised Local Banana Shallot*

⑈ Dairy Free

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▼ Vegetarian

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## FISH

### Amadai 🌱🥚

*Courgette Flower, Salmon & Chervil Mousse,  
Kogomi, Peas, Sake Salmon Roe & Uni Velouté*

### Pan-seared Line Caught Japanese Wild Tai 🌱

*Baby Japanese Squid, Black Olive, Fennel, Pepper and Saffron Miso*

### Dover Sole Roulade 🌱

*Langoustine, Scallop, New Season's Asparagus, Fregola Ragout, Vanilla Seeds*

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🌿 Vegetarian

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## MEAT

### Roasted Te Mana Lamb Loin 🌱🥚

*Fricassee of Asparagus, Morels & Broad Beans, Minted Lamb Jus*

### Ping Yuen Chicken

*Organic Locally Reared, Koshihikari Rice, Pomme Soufflé, Foie Gras Mousse, Sauce Vin Jaune*

### Rhug Estate Organic Pork 🌱

*Slow Cooked Belly, Cutlet, Caramelised Bramley Apple, Black Pudding,  
Cavolo Nero Cabbage, Lemon Thyme Sauce*

### Mandarin Grill Signature Beef Wellington 🌱

*U.S. Prime Tenderloin, Sautéed French Bean, Creamed Ratte Potato, Black Truffle Jus*

*(For Two People, 48 Hours Pre-Order Is Recommended)*

*Supplement Charge of \$488 per person*

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🌿 Vegetarian