

MANDARIN  
GRILL + BAR



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

MANDARIN  
GRILL + BAR

CHEF EXPERIENCE TASTING MENU

Truffle Custard & Caviar

Signature Caviar Tin

*'First Harvest' Salmon, Brook Trout, Tobiko, Alaskan King Crab, Cauliflower*

French Langoustine

*Brown Butter Cage Free Egg, Perigord Truffle Parsley, Langoustine Bisque*

Pan-Seared & Glazed Ox Tongue

*Pickled Baby Onion, Redcurrant, Piquillo Pepper, Capers, Cilantro*

MSC Certified Steamed Brittany Seabass

*Baby Zucchini Carpaccio, Oscietre Caviar, Chardonnay Velouté*

Japanese Wagyu A5 Kagoshima Tenderloin

*Asparagus, Baby Navet, Black Truffle*

Pre Dessert

*Souffle*

70% Chocolate, Vanilla or Lychee & Raspberry

\$2,118 PER PERSON

MANDARIN  
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CHEF VEGETARIAN EXPERIENCE TASTING MENU

Truffle Custard & Caviar

Truffle Caviar

*Leek, Ratte Potato, Cauliflower*

Caprese Salad

*Japanese Tomatoes, Confit, Dried, Buffalo Mozzarella, Italian Basil, Balsamic Caviar*

New Season Japanese White Asparagus

*Panna Cotta, Textures, Perigord Truffle, Organic Quinoa, Thyme*

Fricassee

*Morel Mushroom, Japanese Peas, Asparagus, Truffle Espuma*

Local Garden Herb Risotto

*Peas, Broad Beans, Black Truffle, Flowers From Urban Grow*

Pre Dessert

*Souffle*

70% Chocolate, Vanilla or Lychee & Raspberry

\$ 1,688 PER PERSON

# MANDARIN

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## CLASSIC EXPERIENCE TASTING MENU

### Truffle Custard & Caviar

**Chef Selection Oyster**  
3 Pcs



**Home-Smoked Salmon**  
*Rye Toast, Lemon*



**Lobster Bisque**  
*Tarragon Cream, Cognac*



**Slow-roasted USDA Prime Rib of Beef Carved from 'The Trolley'**  
*Roasted Organic Vegetables, Veal Jus*

or

**MSC Certified Dover Sole**  
*Grilled or Meunière*

or

**Beef Wellington**  
*U.S. Prime Tenderloin, Pommery Mustard Pomme Purée, French Beans, Truffle Jus*  
*(For Two People, Supplement Charge of \$ 698, 48 hours pre-order is recommended)*



**Soufflé**  
70% Chocolate, Vanilla or Lychee & Raspberry

\$ 1,888 PER PERSON

# MANDARIN

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*\*GUESTS OF MANDARIN GRILL + BAR CAN BE CONFIDENT THAT ALL OUR FISH AND SEAFOOD SERVED ON OUR MENUS IS THE RESULT OF SUSTAINABLE AND RESPONSIBLE FISHING PRACTICES.*

*WE ARE ALSO PART OF FOOD MADE GOOD WHICH IS A SUSTAINABILITY CONSULTANCY WITH A FOCUS ON FOOD THAT SUPPORTS THE FOOD AND BEVERAGE SECTOR IN ANTICIPATING AND TAKING ACTION ON FUTURE CHALLENGES.*

*PROTECTING THE FUTURE OF OUR FISH, OUR SUPPLIERS, OUR PLANET, OUR BUSINESS AND MOST IMPORTANTLY OUR VALUED GUESTS.*

*WE ALSO SOURCE VEGETABLES, FRUITS, HERBS AND CRESSSES FROM LOCAL FARMERS, AIMING TO PROVIDE GUESTS WITH THE FINEST DINING EXPERIENCE WHILE GIVING YOU LEGENDARY SERVICE FROM THE HEART.*

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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

#### Premium Baerii Rare (50g)

*Aged Over 10 Years. Silky Soft Texture with Grains Melting in the Mouth;  
Uncovering Subtle Umami Flavour with Refreshing Sea Notes.*  
\$ 2,788

## KAVIARI

#### Kristal (50g)

*Large Golden, Firm, Distinct Roe*  
*The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with a 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

## PETROSSIAN

#### Daurenki “Tsar Imperial” (50g)

*The Fruit of the Marriage between the Sturgeons of the Amur River;  
very Smooth with Large Grains Varying from Bronze to Golden.*  
\$ 2,688

#### Oscietre Royal (50g)

*Its Delicate Structure Stands Out, Thanks to its very Elegant Golden Highlights;  
Soft Grains with a Taste of the Sea Throughout, Complemented by Wonderful Notes of Fresh Walnut*  
\$ 2,488

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## OYSTERS

ASC Certified

Taste the freshest oysters either by a selection of your choice or individually

*3 Pcs \$ 198*

*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, Marennes – Oleron

*No. 2 Grade, Salty, Nutty Flavour*  
\$ 78 Each

Daniel Sorlut, Marenne D’Oleron

*No. 2 Grade, Delicate, Iodine & Sweetness Flavour*  
\$ 78 Each

### Australia

Smoky Bay

*No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour*  
\$ 78 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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3-Course \$1,388  
4-Course \$1,688

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**COLD APPETISERS**

**Signature Caviar Tin**

*'First Harvest' Salmon, Brook Trout, Tobiko, Alaskan King Crab, Ratte Potato, Leek, Cauliflower*

**Home-smoked Salmon**

*Rye Toast, Lemon*

**Caprese Salad (V)**

*Japanese Fruit Tomatoes, Confit, Dried, Buffalo Mozzarella, Italian Basil, Balsamic Caviar*

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HOT APPETISERS

**Lobster Bisque**  
*Tarragon Cream, Congac*

**Pan-Seared & Glazed Ox Tongue**  
*Pickled Baby Pearl Onion, Fresh Redcurrant, Piquillo Pepper,  
Capers, Common Farms Cilantro*

**New Season Japanese White Asparagus**  
*Panna Cotta, Textures, Périgord Black Truffle, Organic Quinoa, Thyme*

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FISH

**MSC Certified Dover Sole**  
*Grilled or Meunière*

**MSC Certified Steamed Brittany Seabass**  
*Baby Zucchini, Horseradish, Oscietre Caviar, Chardonnay Velouté*  
*Supplement Charge of \$ 318*

**Line Caught Brittany John Dory**  
*Butter Poached, Organic Daikon, Mexican Avocado, Dijon Mustard Emulsion*

VEGETARIAN

**Local Garden Herb Risotto (V)**  
*Peas, Broad Beans, Black Truffle, Flowers From Urban Grow*

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## MEAT

### Whole Roasted Ping Yuen Chicken

*Périgord Truffle Mousse, Maris Piper “Pommes Anna”,  
Seasonal Clementines, Italian Basil Pesto Caviar*



### Beef Wellington

*U.S. Prime Tenderloin, Pommery Mustard Pomme Purée, French Beans, Truffle Jus  
(For Two People, Supplement Charge of \$698, 48 hours pre-order is recommended)*



### Oven-Roasted New Zealand Te Mana Lamb Loin

*New Season Green Asparagus, Poached Local Baby Navet,  
Périgord Black Truffle, Velouté*

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## 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.*



### Australian ‘Cape Grim’ Rib Eye, 10oz

*100% grass diet, rich, full of flavor and extremely tender.  
Completely free of hormone growth promotants.*



### 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.*

## SIDES

### Hand Cut Chips (V)

### Locally Grown Organic Spinach (V)

*Steamed, Sautéed or Creamed*

### Sautéed Portobello Mushroom, Parsley, Chives (V)

## STEAK SAUCE

*Green Peppercorn, Bordelaise, Classic Béarnaise, Madeira or Truffle*

(V) Vegetarian

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## DESSERTS

### Cassis

*Sable Breton, Yoghurt Ice Cream*

### Cocoa Bean

*Cremeux, Crunchy, Cherry, Cocoa Nibs Ice Cream*

### Tahitian Vanilla Mille-feuille

*Caramelised, Vanilla Ice Cream*

### Soufflé

*70% Chocolate, Vanilla or Lychee & Raspberry*

### Seasonal Fruit Platter

*Raspberry Sorbet*

Selection of English & French Cheeses

