

# MANDARIN

G R I L L + B A R



*Guests of Mandarin Grill + Bar can be confident that all our fish & seafood served on our menus, whether it's sourced from overseas or local 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 F&B and retail sector in anticipating and acting 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 cresses from local farmers, Aiming to provide guests with the finest dining experience while giving you legendary service from the heart*

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

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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 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*

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## OYSTERS

ASC Certified

Taste the freshest oysters by selection of your choice

6 Pc \$ 378

9 Pc \$ 558

12 Pc \$ 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*

### England

Whitstable 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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## APPETISERS

### Signature Caviar Tin 🍷🍷

*Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, New Season's Peas*  
\$ 598

### Sweetcorn 🍷🍷

*Set Custard, Pickled & Barbecued Mushrooms*  
\$ 428

### Cherrystone Clam 🍷🍷🍷

*Tomato Consommé, Tomato Confit, Avocado & Mango, Dill Oil*  
\$ 428

### Blue Lobster Bisque 🍷

*Tarragon Cream, Cognac*  
\$ 428

### Heirloom Carrots 🍷

*Miso Tahini Dressing, Gremolata, Pecan*  
\$ 398

### Hokkaido Scallops 🍷🍷🍷

*Ceviche, Cantaloupe Melon, Sea Vegetables, Yuzu*  
\$ 488

### Ping Yuen Chicken

*Galantine, Foie Gras, Burnt Brioche, Green Apple Jelly*  
\$ 458

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## MAIN COURSES

### Rhug Estate Venison 🍷

*Jerusalem Artichoke, Crosnes, Black Fig, Juniper Jus*  
\$ 888

### New Season's Spring Lamb 🍷

*Provençal Sauce, Polenta, Tapenade*  
\$ 888

### Slow-roasted USDA Prime Rib of Beef 🍷🍷

*Carved from 'The Trolley'*  
\$ 888

### Line Caught Brill 🍷

*Hen Crab Salad, Crab Bisque, Shellfish Oil*  
\$ 888

### MSC Certified Whole Dover Sole 🍷🍷

*Grilled or Meunière*  
\$ 1,288

### Beef Wellington 🍷

*U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus*  
*(For Two People, 48 hours pre-order is recommended)*  
\$ 2,288

### Gnocchi 🍷🍷

*Wild Mushrooms, Mustard Leaf, Parmesan, Black Truffle*  
\$ 888

# 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.*

*\$ 888*

#### 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.*

*\$ 1,088*

#### 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.*

*\$ 988*

#### Casa Vercelli Veal Chop, 20oz

*The characteristic colour of Casa Vercelli veal is determined by the young age of the animals and using dry feed and milk in their diet making the meat succulent and delicate.*

*\$ 1,288*

#### John Stone Tomahawk, 35oz

*Salt moss ageing uses specialist chambers and seaweed salt brick.*

*The outcome is a unique and timeless flavour*

*(For Two People)*

*\$ 1,888*

### SIDES

#### Hand Cut Chips 🍌

*\$ 108*

#### Locally Grown Organic Spinach 🍷

*\$ 108*

#### Sautéed Portobello Mushroom, Parsley, Chives 🍌

*\$ 108*

#### Truffle Macaroni & Cheese

*(For Two People)*

*\$ 288*

### STEAK SAUCE

*Green Peppercorn, Classic Béarnaise or Truffle*

🍌 Dairy Free

🍷 Gluten Free

🍌 Nut Free

🍷 Vegetarian

# MANDARIN

## G R I L L + B A R

### DESSERTS

#### Soufflé

*Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream*

*or*

*Lemon Soufflé with Limoncello Sorbet*

*\$ 388*

#### Cocoa

*Warm Chocolate Fondant, Sorbet*

*\$ 388*

#### Ile Flottante 🍌🍷🍌

*Meringue, Strawberries*

*\$ 388*

#### Sakura 🍌🍷🍌

*Milk Parfait, Cherry Blossom and Guava*

*\$ 388*

#### Tart Tatin 🍌

*Caramelised Apple, Crème Fraiche, Fennel Puff*

*\$ 388*

#### Seasonal Fruit Platter 🍌🍷🍌

*Raspberry Sorbet*

*\$ 388*

#### Cheese Platter

*3 Types of Cheese \$ 288*

*5 Types of Cheese \$ 388*

🍌 Dairy Free

🍷 Gluten Free

🍌 Nut Free

🍷 Vegetarian