

MANDARIN

G R I L L + B A R



Guests of Mandarin Grill + Bar can be confident that all our fish and seafood served on our menus, 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 food and beverage 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.

MANDARIN

G R I L L + B A R

CHEF EXPERIENCE TASTING MENU

LAST ORDER: 8:30PM

Truffle Custard & Caviar

Signature Caviar Tin

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

MSC Certified Fine de Claire Done 3 Ways

Classic, Apple Chilli & Lime, Ginger & Spring Onion

Pan-seared and 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

Soufflé

70% Chocolate, Vanilla or Lychee & Raspberry

\$ 2,318 PER PERSON
(FOR THE WHOLE TABLE)

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CHEF VEGETARIAN EXPERIENCE TASTING MENU

LAST ORDER: 8:30PM

Truffle Custard & Caviar

Truffle Caviar

Leek, Ratte Potato & Cauliflower

Caprese Salad

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

Farmhouse Produce, Roasted & Paneed, Spiced Cauliflower

Black Quinoa, Seasonal Clementine & Vierge Dressing

Fricassée

Morel Mushroom, Japanese Peas, Asparagus & Truffle Espuma



'Singapore Collapsing Evolving 2' Inspired by Nandita Mukand

Zucchini Tagliatelle (V)

Organic, Yuen Long, Confit Duck Egg Yolk, Parmesan, Micro Basil & Flowers by Urban Grow

Pre Dessert

Soufflé

70% Chocolate, Vanilla or Lychee & Raspberry

\$ 1,788 PER PERSON

MANDARIN

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CLASSIC EXPERIENCE TASTING MENU

LAST ORDER: 8:30PM

Truffle Custard & Caviar

Chef Selection Oyster

3 Pc



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

\$ 2,118 PER PERSON
(FOR THE WHOLE TABLE)



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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 Matured 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 Pc \$ 198

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

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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Art of Hope

15 June – 31 July 2022

The Sovereign Art Foundation (SAF) is a charitable organisation that was founded in 2003 with a well-defined twin focus: to recognise the growing wealth of contemporary art talent in Asia and bring the proven benefits of expressive arts to disadvantaged children.

Order the specially created art-inspired main and dessert where HKD100 for each dish will be donated to support children from low-income families and with special educational needs in Hong Kong.

Adding to this meaningful collaboration, purchase a set of handcrafted coasters that showcase drawings from the children priced at HKD200.



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*

Lightly Grilled & Raw Spanish Carabineros

*Quail Egg, Tomato, Smoked Paprika, Oscietre Caviar & Green Gazpacho
Supplement Charge of \$ 218*

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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*

Pan-seared Line Caught Japanese Wild Seabream

Organic Seasonal French Asparagus, Clementine & Chardonnay Beurre Blanc

VEGETARIAN



Zucchini Tagliatelle (V)

*Organic, Yuen Long, Confit Duck Egg Yolk, Parmesan,
Italian Basil & Flowers By Common Farms
Add 8g Royal Cristal Caviar \$ 198*

Art of Hope

Created by Singapore-based artist Nandita Mukand, this dish is inspired by “Collapsing Evolving 2” which symbolises the increasingly tenuous relationship between nature and society. Chef de Cuisine Simon Guthridge has reimagined this delicate ecosystem using green and yellow zucchini, mixed with parmesan cream and added an egg yolk for complexity and richness.

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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.*



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.
Supplement Charge of \$ 298*



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



What Will You Leave Behind

Vacherin Mandarin Orange, Raspberry, Vanilla Ice Cream

Art of Hope

Drawing inspiration from “What Will You Leave Behind?” by Thai artist Nino Sarabutra, This ceramic installation is comprised of a myriad of skulls that depicts mortality and life. Taking a similar shape, the chocolate skull represents death while the sauce splashed across the plate symbolises the movement and speed of life.

Cocoa Bean

Cremeux, Crunchy, Cherry & Cocoa Nibs Ice Cream

Baba

Exotic Fruit, Citrus Cream, Passion Fruit Sorbet

Soufflé

70% Chocolate, Vanilla or Lychee & Raspberry

Seasonal Fruit Platter

Raspberry Sorbet

Selection of English & French Cheeses

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OUR CONTINUOUS SUSTAINABLE JOURNEY

At Mandarin Grill + Bar, we source local ingredients as much as possible and take this process very seriously. Aiming to give back to the community, we give small growers and farmers the opportunity to showcase their products.

FOOD MADE GOOD

We work closely with Food Made Good, a sustainability consultancy, to better understand the growing concerns the Food and Beverage industry has on the environment. By defining the categories – Society, Sourcing and Environment – it allows us to continue to source and search the most ethical and sustainable ingredients as well as support locally, whilst also reducing the carbon footprint of Mandarin Grill + Bar.

SEAFOOD

All our seafood is either MSC or ASC certified.

We use suppliers who catch and fish only when in season and with more integrity on the actual process by line-catching fresh seafood. Delivered daily and directly, we can guarantee the best quality of ingredients.

BEEF AND POULTRY

We are very particular about the meat we use and take a lot of care to choose only the best. Most of our beef is sourced from either the U.S. or Australia and our lamb is from New Zealand. We also use local poultry, including Ping Ying Chicken, directly from the farmer.

LOCAL FARMS

Most of our vegetables and fruits are locally sourced from places like Common Farms in Aberdeen, Yio Farm in Lantau Island and Farmhouse Productions in Tsat Sing Kong. All our micro herbs, flowers and cresses are sourced from Urban Grow in San Po Kung. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.