

MANDARIN

G R I L L + B A R

Bouchard Pere & Fils Wine Dinner

14th June 2023

Amuse Bouche

Ricotta & Alaskan King Crab Tartlet, Uni

Henriot Cuvee Hemera Brut 2006

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Gillardeau Oyster No.1

Baked, Miso, Emmental, Caviar

Bouchard Pere & Fils, Beaune 1er Cru Clos St Landry Monopole 2013

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Home Smoked Salmon

Bergamot, Horseradish, Salmon Roe, Rye

Bouchard Pere & Fils, Gevrey Chambertin 2013

Bouchard Pere & Fils, Chambolle Musigny 2013

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Japanese Wagyu A5 Kagoshima Tenderloin

Charcoal, Cherries, Black Garlic, Girolles, Navet

Bouchard Pere & Fils, Beaune 1er Cru Les Marconnets 2013

Bouchard Pere & Fils, Beaune 1er Cru Teurons 2013

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Cheesecake

Comte, Caramelised Onion Jam

Bouchard Pere & Fils, Chambertin Clos de Beze Grand Cru 2013

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Cassis, Almond, Yogurt

Textures of Cassis, Almond Ice Cream, and Thyme

\$ 2,688 PER PERSON

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