

# MANDARIN

G R I L L + B A R

## Château Brane-Cantenac Wine Dinner

29 September 2022

### Canapé

*Henriot Brut Souverain N.V.*



### Japanese Scallop Carpaccio

*Yuzu, Cherry Radish, Sour Cream, Sorrel*

*Baron de Brane, Margaux 2014*



### Pan-seared & Glazed Ox Tongue

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

*Château Brane-Cantenac, 2ème Cru Classé, Margaux 2009*



### Duo of Braised Wagyu Short Rib

*60°C Slow-roasted Striploin, Mushroom Ketchup, Daikoku Shimeji, Béarnaise*

*Chateau Brane-Cantenac, 2ème Cru Classé, Margaux 2007*

*Chateau Brane-Cantenac, 2ème Cru Classé, Margaux 2005*



### Comté

*24 months, Waldorf Salad, Chutney*

*Château Brane-Cantenac, 2ème Cru Classé, Margaux 2012*



### Fall

*Apple and Walnut*

*Coffee or Tea*

\$ 2,488 PER PERSON

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