

# MANDARIN

## GRILL + BAR

### EASTER SUNDAY ROAST

9 April 2023

#### SNACKS

Chilled Seasonal Oyster with Condiments  
French Toast Topped with Blue Crab, Lemon Dressing

#### JAPANESE ORGANIC CAGE FREE EGG

(Supplement Charge of \$188)

*Benedict or Royal, Toasted Muffin, Oscietra Caviar*

#### APPETISERS

*(Choose One Item from Below)*

**Seafood Platter**, *Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams  
Lemon & Condiments*

(For Two Supplement Charge of \$588)

**Chef's Blue Lobster Cocktail**, *Avocado, Gem Lettuce & Cocktail Dressing*

**Steak Tartare**, *Grilled Sourdough, Caviar*

**Lobster Bisque**, *Blue Lobster, Cognac, Cream*

**Spring Salad**, *Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots (V)*

#### ROAST

*(Choose One Item from Below)*

**USDA Prime Rib Beef**, *Yorkshire Pudding, Red Wine Sauce*

**Roasted Stuffed Saddle of Coastal NZ Lamb**, *Rosemary Jus, Carved from 'The Trolley'*

**Pan-fried Seabass**, *Pea & Mint Purée, Lemon Risotto*

**MSC Certified Whole Dover Sole**, *Grilled or Meunière, Lemon Butter Sauce*

(Supplement Charge of \$128)

**Chicken and Mushroom**, *Pie, Puff Pastry, Tarragon Sauce*

#### SIDES

*(Choose Two Items from Below)*

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,  
Sautéed Portobello Mushrooms, Creamed Spinach,  
Hand Cut Chips, French Beans

#### DESSERTS

*(Choose One Item from Below)*

**Lavender & Blueberries**, *Mascapone, Ice cream, Meringue*

**Yuen Long Grown Strawberries**, *Puff Pastry, Ice Cream, Tahitian Vanilla*

**Seasonal Japanese and Local Fruits**, *Raspberry Sorbet*

**White Chocolate & Coffee Tart**, *Lime Sorbet*

\$988 PER ADULT

\$488 PER CHILD (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

R DE RUINART & SELECTED WINES \$588

SELECTED WINES \$348

MOCKTAILS, FRESH JUICE & SOFT DRINKS \$188

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

(V) Vegetarian

# MANDARIN

## GRILL + BAR

### EASTER BRUNCH

7 - 8 & 10 April 2023

#### APPETISERS

*Supplement Charge of \$168 for Additional Appetizer*

##### **Chef's Oyster Selections (4pcs)**

*Served with Condiments*



##### **Homemade Smoked Salmon**

*Carved Tableside*



##### **Spring Salad (V)**

*Feta, Pickled cucumber, Asparagus, Radish,*

*New Season's Peas & Shoots*

##### **Lobster Bisque**

*Tarragon Cream, Cognac*



##### **Classic Steak Tartare**

*Grilled Sourdough*



##### **Smoked Ham Hock Terrine**

*Foie Gras, Bacon Jam, Red Pepper*

#### MAIN COURSES

##### **MSC Certified Whole Dover Sole**

*Grilled or Meunière, Lemon Butter*

*(Supplement Charge of \$128)*



##### **Pan-fried Seabass**

*Pea & Mint Purée, Lemon Risotto*



##### **Roasted Stuffed Saddle of Coastal NZ Lamb**

*Carved from 'The Trolley'*

##### **USDA Prime Beef Wellington**

*Potato Purée, French Beans, Truffle Jus*

*(Supplement Charge of \$198 per person,*

*48 hours pre-order is recommended)*



##### **Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz**

*Hand Cut Chips, Green Peppercorn*



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

*Carved from 'The Trolley'*



##### **Globe Artichoke (V)**

*Parmesan Croquette, Preserved Lemon, Hollandaise*

#### DESSERTS

##### **Lavender & Blueberries**

*Mascapone, Ice Cream, Meringue*



##### **Yuen Long Grown Strawberries**

*Puff Pastry, Ice Cream, Tahitian Vanilla*

##### **Seasonal Japanese and Local Fruits**

*Raspberry Sorbet*



##### **White Chocolate & Coffee Tart**

*Lime Sorbet*

#### 3-COURSES

\$788 PER ADULT FOOD ONLY

\$488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

*R DE RUINART & SELECTED WINES \$588*

*SELECTED WINES \$348*

*MOCKTAILS, FRESH JUICE & SOFT DRINKS \$188*

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

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