

MANDARIN

G R I L L + B A R





**Guests in Mandarin Grill + Bar can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. Our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business.*

Oysters

	6	9	12
France			
Gillardeau, Charente – Maritime <i>No. 1 Grade, Salty Taste of the Sea and a Nutty Balance</i>	\$418	\$618	\$828
Perle Blanche, Normandy <i>No. 2 Grade, Slightly Sweet Taste, Nutty Flavour</i>	\$348	\$538	\$698
Fines De Claire, Marennes – Oleron <i>No. 2 Grade, Salty and Nutty Flavour</i>	\$368	\$548	\$718
England			
Whitstable Bay, <i>No. 3 Grade, Plump, Delicate Flavour, Slightly Salty</i>	\$258	\$348	\$448
Ireland			
Majestic Donegal Bay <i>No. 2 Grade, Mildly Briny and Salty, Slightly Sweet</i>	\$338	\$518	\$698
Canada			
Fanny Bay, British Columbia <i>No. 1 Grade, Sweet and Salty</i>	\$258	\$348	\$448
U.S.A			
Blue Point, Long Island <i>No. 2 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste</i>	\$328	\$488	\$648
Kumamoto, Humboldt Bay <i>No. 2 Grade, Small, Mild Brininess, Sweet Flavour and Honeydew Finish</i>	\$328	\$488	\$648

Classics

To Start...

Traditional Lobster Bisque, Tarragon Cream \$258

House-made Applewood Smoked Salmon \$328

Steak Tartare, Sourdough \$328

For A Main...

Dover Sole on the bone, Grilled or Meunière \$828

From 'The Trolley' Slow-roasted USDA Prime Rib of Beef \$888

Pudding...

Soufflé: Chocolate, Vanilla, Strawberry, Passion Fruit \$228

Classic Tasting Menu

3-Courses with Choice of Starter, Choice of Main Course & Dessert \$1288

5-Courses with 3 Starters, Choice of Main Course & Dessert \$1588

Starters

Heirloom Beetroot, Crème Fraiche, Goat Cheese, Vierge Dressing (V) \$238

Confit Celery Tartare, Truffle, Parsley, Smoked Onion Consommé (V) \$238

Grilled Watermelon Salad, Feta Cheese, Black Olives, Lime & Mint (V) \$248

Caesar, Baby Gem, Egg, Anchovy, Pancetta (V) \$248

Leek & Potato Velouté, Bellota, Air Baguette, Black Truffle \$288

Roast Foie Gras, Japanese Fuji Apple, Hung Yoghurt & Truffle \$358

Roasted Spanish Octopus Tentacle, Sea Urchin, Piquillo Pepper, Kristal Caviar \$398

New Zealand Langoustine Duo, Chorizo, Saka Salmon Caviar & Yuzu \$398

**(V) suitable for Vegetarian*

Mains

Open Lasagna, Burrata, Tomato, Basil Pesto, Parmesan, Truffle Caviar \$548

Fregola Pasta Risotto, Pickled Onion, Buckwheat & Black Truffle (V) \$548

Roast Te Mana Lamb Loin, Baby Gem, Pikopiko & Jersey Royal Potatoes \$648

Pan-roasted Red Mullet, Squid Ink Pasta, Zucchini, Bellota & Bouillabaisse \$648

Steamed Seabass, Crab, Horseradish, Oscietra Caviar, Fish Velouté \$648

Roast Mangalitsa Pork, Herb Pappardelle, Cabbage, Smoked Apple & Navet \$648

Japanese Amadai, Baked Potato Textures, Pancetta & Bonito \$748

French Brittany Blue Lobster, Thermidor, Gratin \$888

Beef Wellington, Pommery Mustard Pomme Purée, Green Beans, Truffle Jus For 2 Persons \$1288

Sides

Hand-cut Chips (V) \$98

New Potatoes, Crushed or Classic (V) \$98

Cauliflower Cheese (V) \$108

Spinach, Steamed, Sautéed or Creamed (V) \$108

Sautéed French Green Beans, Pancetta \$108

Grilled or Poached Green Asparagus (V) \$108

Dauphinoise Pomme Purée (V) \$118

**(V) suitable for Vegetarian*

Charcoal Grill

Australian ‘Cape Grim’ The Ladies Cut Tenderloin, 6oz \$698

("Cape Grim" is an all natural grass fed beef from Tasmania in Southern Australia.

No added hormones which gives a unique flavour.)

U.S. ‘WBI’ Prime Striploin, 10oz \$988

(Born and raised in the same area of the Mid-West Cattle country and hand-selected

from steers only. It is wet-aged to perfection, to ensure the best tenderness and flavours.)

Australian ‘Cape Grim’ Wet-aged Grass-fed Rib Eye, 10oz \$1088

("Cape Grim" is an all natural grass fed beef from Tasmania in Southern Australia.

No added hormones which gives a unique flavour and wet-aged for 45 days.)

Tasmanian ‘Robbins Island 6-7’ \$1288

Wet-aged Grain-fed Wagyu Tenderloin, 8oz

(Born and raised on Robbins Island, the cattle is grass fed for the first 18 months and

moved to a specially designed ratio of grain, kelp and more.)

John Stones’ Tomahawk Rib Chop, 32oz \$1388

For 2 Persons

(John Stones beef is raised on the green pastures of Ireland and then dry-aged for 35-45 days

to gain more flavour.)

U.S. ‘Linz Heritage Angus’ 45 Day Dry-aged Rib-Steak, 32oz \$1488

For 2 Persons

(The 'Linz' family has been in business for 50 years in the U.S. Mid-West Cattle and corn country.

The farmers care a great deal to provide the most consistent marbled, tender and juicy steaks.)

Japanese Wagyu A5 Kagoshima, Tenderloin, 10oz \$1788

(This beef is for those that enjoy a more fatty texture with intense marbling.)

Steak Sauces

Black Peppercorn, Bordelaise or Classic Béarnaise

Desserts

Strawberry Shortcake, Strawberry, Sponge, Raspberry Sorbet	\$148
Custard Tart, Nutmeg, Fresh Berries & Raspberry Ice Cream	\$168
Banoffee Cake, Caramel Banana, Chocolate, Vanilla Ice Cream	\$168
Poached Williams Pear, Muscat Sabayon, Gratin, White Chocolate Ice Cream	\$168
Warm Chocolate Cake (72% cocoa), Salted Caramel, Baileys Ice Cream	\$168
Soufflé: Chocolate, Vanilla, Strawberry, Passion Fruit	\$228

Hot Coffee Drinks

Irish Coffee	<i>(Jameson Irish Whiskey)</i>	\$148
Café Royale	<i>(Hennessey VSOP Cognac)</i>	\$188
Calypso Coffee	<i>(Tia Maria)</i>	\$158
Café Amore	<i>(Amaretto / Hennessey VSOP Cognac)</i>	\$178
Toasted Almond	<i>(Amaretto / Kahlua)</i>	\$158
Irish Monk	<i>(Baileys Irish Cream / Frangelico)</i>	\$158
Baileys Coffee	<i>(Baileys Irish Cream)</i>	\$158

Cheese Menu

Comté, 24 Months, Date Chutney, Beetroot HKD238 <i>(Unpasteurised semi-hard cow's milk cheese with flavours of brown butter and roasted nuts. It's considered one of the finest cheeses from Jura Massif in France.)</i>
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Montgomery, Quince Jam, Waldorf HKD218 <i>(Unpasteurised semi-hard cow's milk cheese with rich nutty, spicy and peppery flavours. Made in Manor Farm, North Cadbury, Somerset, England.)</i>
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Stilton, Fig Chutney, Celery Truffle Honey HKD258 <i>(The famous semi-soft blue-veined cheese from England known for its characteristic strong smell and taste. Only made in the counties of Derbyshire, Leicestershire and Nottinghamshire using local pasteurised milk.)</i>
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Valençay, Mango Chutney & Pickled Onion HKD198 <i>(An unpasteurised soft goat cheese with a fresh citric and nutty taste. It is made in the province of Berry in Central France.)</i>
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Brie de Meaux, Cranberry Jam & Black Truffle HKD238 <i>(An unpasteurised soft-ripened cow's milk cheese with sweet and buttery flavours. It is from the region of Seine-et-Marne, France.)</i>

Suggested Wine

Royal Oporto, 1997 Port HKD288 <i>(This wine is rich and full body and needs the power to pair with the richness of this great cheese.)</i>
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Quinta Vale D. Maria Colheita, 1963 Port HKD988 <i>(Montgomery is great with this wine, it complements the richness of this great cheese.)</i>
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Château Rieussec, Sauternes 2003 HKD298 <i>(Stilton and Sauternes is a great pairing and even better with the truffle honey which goes great with this wine.)</i>
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Domdechant Werner 'Beerenauslese' 1976 HKD988 <i>(The sharpness and character of this special cheese needs a wine with vibrancy and complexity.)</i>
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Cloudy Bay, Late Harvest Riesling 2008 HKD198 <i>(This cheese is very high in fat, so we need a luscious sweet wine with high acidity that can complement this amazing rich cheese.)</i>

Sweet Wine... by the glass...125ml

Cloudy Bay, Late Harvest Riesling 2008 - New Zealand	\$198
Château Rieussec, 1er Grand Cru Classé, 2003 - Sauternes, France	\$298
Domdechant Werner 'Beerenauslese' 1976 - Rheingau, Germany	\$988

Port... by the glass...75ml

Royal Oporto 'Real Companhia Velha' 1997 - Portugal	\$288
Quinta Vale D. Maria Colheita 1963 - Portugal	\$988

Grappa... by the glass...75ml

Carpenè Malvolti, Grappa da Prosecco	\$148
Nardini, Riserva 3 years Grappa di Veneto	\$188
Villabella, Grappa di Amarone	\$248
Castellare, Grappa di Sangiovetto	\$388
Collavini, Grappa di Pinot Grigio	\$388

Calvados... by the glass...50ml

Christian Drouin, Pomme Prisonnière	\$188
Château du Breuil, Pays d'Auge 8 years	\$188
Roger Groult, Pays d'Auge 11 years «Sherry Cask»	\$288
Christian Drouin 1969	\$788

Eau de Vie... by the glass...50ml

G.E. Massenez, Poire Williams (pear)	\$148
G.E. Massenez, Mirabelle (plum)	\$148
METTÉ, Kirsch (cherry)	\$188

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To Start...

Poached French White Asparagus,
Parma Ham, Blood Orange, Morel & Pistachio

or

Artichoke & Truffle Velouté

or

Pan Seared & Glazed Irish Ox Tongue, Berries, Pickled Onion & Parsley

For A Main...

Open Lasagna, Burrata, Tomato, Basil Pesto & Parmesan

or

Roast Te Mana Lamb Loin,
Sweetbread, Baby Gem Lettuce, Spiced Baby Pear & Jersey Royal Potato

or

Salmon Wellington, Scallop, Organic Green Asparagus & Dill Velouté

Pudding...

Crème Brûlée, Kumquat Compote, Yuzu Sorbet

or

Caramel Apple Tart, Cinnamon Ice Cream

or

Blueberry Cheesecake, Cassis Ice Cream

2-course HKD 598 + 10% per person

3-course HKD 698 + 10% per person