

MANDARIN

G R I L L + B A R

TO START...

Seasonal White Asparagus

Panna Cotta, Textures, Black Truffle, Organic Quinoa, Thyme

or

Cucumber, Avocado, Tomato, Basil Gazpacho

or

Lightly Charred French Philibon Melon

Parma Ham, Honey Glazed Figs, Crème Fraiche, Mint Bouillon

FOR A MAIN...

Local Garden Herb Risotto

Peas, Broad Beans, Black Truffle & Flowers From Urban Grow

or

Slow Cooked & Roasted Kettyle Farm Salt Marsh Lamb Rump

Aubergine Caviar, Morel Mushroom, Italian Burrata & Chimichurri Sauce

or

Steamed Lemon Sole

Chargrilled Organic White Asparagus, Morel Mushroom, Broad Bean, Tomato, Chervil Salsa

PUDDING...

Lemon Custard, Poached Lemon, Honeycomb, Milk Ice Cream

or

Butterscotch Tart, Whipped Cream, Coffee Ice Cream

or

Dark Chocolate Entremet, 66% Cremeux, Salted Caramel

2-COURSE \$598

3-COURSE \$698

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