

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    |
|---|-------|-------|-------|
| <b>France</b>   |       |       |       |
| Gillardeau,<br>Charente – Maritime<br><i>No. 1 Grade, Salty Taste of the Sea<br/>and a Nutty Balance</i>          | \$418 | \$618 | \$828 |
| Perle Blanche,<br>Normandy<br><i>No. 2 Grade, Slightly Sweet Taste,<br/>Nutty Flavour</i>                         | \$348 | \$538 | \$698 |
| Fines De Claire,<br>Marennes – Oleron<br><i>No. 2 Grade, Salty and Nutty Flavour</i>                              | \$368 | \$548 | \$718 |
| <b>England</b>  |       |       |       |
| Whitstable Bay,<br><i>No. 3 Grade, Plump, Delicate Flavour,<br/>Slightly Salty</i>                                | \$258 | \$348 | \$448 |
| <b>Ireland</b>  |       |       |       |
| Majestic<br>Donegal Bay<br><i>No. 2 Grade, Mildly Briny and Salty,<br/>Slightly Sweet</i>                         | \$338 | \$518 | \$698 |
| <b>Canada</b>   |       |       |       |
| Fanny Bay,<br>British Columbia<br><i>No. 1 Grade, Sweet and Salty</i>   | \$258 | \$348 | \$448 |
| <b>U.S.A</b>  |       |       |       |
| Blue Point,<br>Long Island<br><i>No. 2 Grade, Mild Flavour,<br/>Firm Texture with a Slightly Sweet Aftertaste</i> | \$328 | \$488 | \$648 |
| Kumamoto,<br>Humboldt Bay<br><i>No. 2 Grade, Small, Mild Brininess,<br/>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 |
| 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<br><i>("Cape Grim" is an all natural grass fed beef from Tasmania in Southern Australia. No added hormones which gives a unique flavour.)</i>  | \$698  |
| U.S. ‘WBI’ Prime Striploin, 10oz<br><i>(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.)</i>   | \$988  |
| Australian ‘Cape Grim’ Wet-aged Grass-fed Rib Eye, 10oz<br><i>(“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.)</i>   | \$1088 |
| Tasmanian ‘Robbins Island 6-7’<br>Wet-aged Grain-fed Wagyu Tenderloin, 8oz<br><i>(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.)</i>   | \$1288 |
| John Stones’ Tomahawk Rib Chop, 32oz<br>For 2 Persons<br><i>(John Stones beef is raised on the green pastures of Ireland and then dry-aged for 35-45 days to gain more flavour.)</i>   | \$1388 |
| U.S. ‘Linz Heritage Angus’ 45 Day Dry-aged Rib-Steak, 32oz<br>For 2 Persons<br><i>(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.)</i> | \$1488 |
| Japanese Wagyu A5 Kagoshima, Tenderloin, 10oz<br><i>(This beef is for those that enjoy a more fatty texture with intense marbling.)</i>  | \$1788 |
| <b>Steak Sauces</b>  |        |
| 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**  
*(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.)*

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**Montgomery, Quince Jam, Waldorf HKD218**  
*(Unpasteurised semi-hard cow's milk cheese with rich nutty, spicy and peppery flavours. Made in Manor Farm, North Cadbury, Somerset, England.)*

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**Stilton, Fig Chutney, Celery Truffle Honey HKD258**  
*(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.)*

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**Valençay, Mango Chutney & Pickled Onion HKD198**  
*(An unpasteurised soft goat cheese with a fresh citric and nutty taste. It is made in the province of Berry in Central France.)*

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**Brie de Meaux, Cranberry Jam & Black Truffle HKD238**  
*(An unpasteurised soft-ripened cow's milk cheese with sweet and buttery flavours. It is from the region of Seine-et-Marne, France.)*

## Suggested Wine

**Royal Oporto, 1997 Port HKD288**  
*(This wine is rich and full body and needs the power to pair with the richness of this great cheese.)*

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**Quinta Vale D. Maria Colheita, 1963 Port HKD988**  
*(Montgomery is great with this wine, it complements the richness of this great cheese.)*

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**Château Rieussec, Sauternes 2003 HKD298**  
*(Stilton and Sauternes is a great pairing and even better with the truffle honey which goes great with this wine.)*

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**Domdechant Werner 'Beerenauslese' 1976 HKD988**  
*(The sharpness and character of this special cheese needs a wine with vibrancy and complexity.)*

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**Cloudy Bay, Late Harvest Riesling 2008 HKD198**  
*(This cheese is very high in fat, so we need a luscious sweet wine with high acidity that can complement this amazing rich cheese.)*

### 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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## Tasting Menu

Chef's Selection of Oyster (3 Pieces)



**Confit and Smoked Trout**

*Crab, Oscietra Caviar, Blinis*



**Roast Foie Gras**

*Fuji Apple, Hung Yoghurt & Truffle*



**Japanese Amadai**

*Baked Potato, Pancetta & Bonito*



**Oven-Roasted Tasmanian 'Robbins Island' Wagyu**

*Gratin De Pommes, White Maitake & Romanesco Broccoli*



**Yuzu Sorbet**



**Banoffee Cake**

*Caramel Banana, Chocolate, Vanilla Ice Cream*

7-Course HKD 3,288 + 10% For 2 Persons  
*(Minimum For 2 Persons)*