

MANDARIN

G R I L L + B A R

Rosé Wine Dinner

16-31 May 2022

Chef Selection Oyster

6 pcs

or

Signature Caviar Tin

‘First Harvest’ Salmon, Brook Trout, Tobiko, Alaskan King Crab, Ratte Potato, Leek, Cauliflower

Champagne Ruinart Brut Rosé



Caprese Salad

Japanese Fruit Tomatoes, Confit, Dried, Buffalo Mozzarella, Italian Basil, Balsamic Caviar

or

Seasonal Japanese White Asparagus

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

Château Les Valentines - Côtes de Provence



MSC Certified Line Caught Brittany John Dory

Butter Poached, Organic Daikon, Mexican Avocado, Dijon Mustard Emulsion

or

Whole Roasted Ping Yuen Chicken

*Périgord Truffle Mousse, Maris Piper “Pommes Anna”
Seasonal Clementines, Italian Basil Pesto Caviar*

Domaines Ott, Château de Selle



Soufflé

Lychee, Raspberry

Hush Heath ‘Nanette’s English Rose’

3-COURSE \$ 1588

4-COURSE \$ 1888

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