

MANDARIN

GRILL + BAR

CHAMPAGNE BRUNCH

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

House-made Salmon Gravadlax 🥚
Carved Tableside with Dill, Mustard, Lemon



Seasonal Spring Salad 🌿🥚
*Compressed & Grilled Watermelon, Feta, Pickled Cucumber,
Asparagus, Radish, New Season's Peas & Shoots*

Steak Tartare 🥩🥚
Grilled Sourdough, Royal Cristal Caviar



Benedict 🥚
*Blue Lobster, Poached Kin Egg,
Wild Rocket & Smoked Paprika*

SOUP

Bisque 🥚
Blue Lobster, Cognac, Cream

Roasted Heirloom Tomato 🌿🥚🌱
Olive Oil Caviar, Micro Basil

MAIN COURSES

MSC Certified Whole Dover Sole 🥚
Grilled or Meunière, Lemon Butter



Lobster (Half Piece) 🥚
*Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)*



Potato 🌿
*Roasted Grenaille Potato, Tonburi, Charred Local Leek,
Soy Chickpea Miso, Caramelised Local Shallot,
Pickled Pearl Onion*

USDA Prime Beef Wellington 🥚
*Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)*



Roasted Pyrenees Milk Fed Lamb Leg 🥚
Eggplant Baba Ganoush, Minted Lamb Jus



Dingley Dell Pork Belly 🥚
*Caramelised Bramley Apple Gel, Black Pudding,
Cavolo Nero, Lemon Thyme Jus*

SIDES

(Your Choice of One Side)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)

DESSERTS

Banana Et Chocolat 🌿
Chocolate Crèmeux, Hazelnut Dacquoise, Tonka Ice Cream



Peach 🌿
Poached, Almond Panna Cotta, Raspberry & Rose Sorbet

Cheesecake 🌿
*Maple & Lime Marinated Blueberries,
Citrus Lemon Verbena Ice Cream*



Seasonal Fruit Platter 🥩🌱🥚🌿
Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY 3-COURSES \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS & SELECTED WINES \$ 788
R DE RUINART & SELECTED WINES \$ 588
SELECTED WINES \$ 488
SAICHO SPARKLING TEA \$ 388

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

🥚 Dairy Free

🌱 Gluten Free

🥩 Nut Free

🌿 Vegetarian