

# MANDARIN

## GRILL + BAR

### SATURDAY 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,  
Home Fermented 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

**Tart**   
*Chocolate Ganache, Vanilla & Sea Salt Croustillant,  
Tonka Ice Cream*



**Pina Colada**   
*Coconut Espuma, Pineapple Compote, Malibu Ice*

**Shine Muscat**   
*Vanilla Crèmeux, Consommé, Yoghurt 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