

MANDARIN

GRILL + BAR

SATURDAY BRUNCH

APPETISERS

Supplement Charge of \$150 for Additional Appetizer

Chef's Oyster Selections (4pcs)
Served with condiments



Homemade Smoked Salmon
Carved Tableside



Brittany Blue Lobster Bisque
Tarragon Cream, Cognac

Caprese Salad

*Japanese Fruit Tomato, Confit, Dried,
Italian Basil, Balsamic Caviar*



Japanese A5 Wagyu Steak Tartare
Grilled Sourdough



New Season's White Asparagus
Panna Cotta, Périgord Black Truffle, Organic Quinoa, Thyme

MAIN COURSES

MSC Certified Whole Dover Sole
Grilled or Meunière, Lemon Butter
(Supplement Charge of \$128)



Steamed Lemon Sole
*Chargrilled Organic White Asparagus, Morel Mushroom, Broad Bean,
Tomato, Chervil Salsa*



Local Garden Herb Risotto
Peas, Broad Beans, Black Truffle, Flowers From Urban Grow

USDA Prime Beef Wellington

Pommery Mustard Potato Purée, French Bean, Truffle Jus
*(Supplement Charge of \$198,
48 hours pre-order is recommended)*



Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz
Hand Cut Chips, Green Peppercorn



Slow-roasted USDA Prime Rib of Beef
Carved from 'The Trolley'

DESSERTS

Casis Sable Breton
Yoghurt Ice Cream



Cocoa Bean Crèmeux
Crunch, Marinated Cherries, Cocoa Nib Ice Cream

Seasonal Japanese and Local Fruit
Raspberry Sorbet



Mille-feuille
Tahitian Vanilla, Caramelised Pastry, Vanilla Ice Cream

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

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS CHAMPAGNE & WINE
(SUPPLEMENT CHARGE OF \$688)

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