

MANDARIN

GRILL + BAR

BRUNCH

APPETISERS

Supplement Charge of \$168 for Additional Appetizer

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



Homemade Smoked Salmon
Carved Tableside



Endive Salad (V)
Roasted Walnut & Chestnut, Roquefort & Parsley

Parsnip & Chestnut Velouté (V)
Roasted Chestnut, Black Truffle Cream & Oil



Classic Steak Tartare
Grilled Sourdough



Japanese Hokkaido Scallop
Fermented Black Garlic, Saffron Risotto, Lime

MAIN COURSES

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



Monkfish Cheeks
Potato Pave, Pea, Tartar Sauce, Red Wine



Homemade Linguine (V)
Wild Mushrooms, Capers, Parsley

USDA Prime Beef Wellington
Potato Purée, French Bean, Truffle Jus
(Supplement Charge of \$ 198 per person,
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

Lemon Tart
Thyme Ice Cream



Sticky Toffee Pudding
Tahitian Vanilla Custard,
Toffee Sauce and Milk Ice Cream

Seasonal Japanese and Local Fruits
Raspberry Sorbet



Warm Chocolate Tart
Toasted Hazelnuts, Cardamom 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

R DE RUINART & SELECTED WINES \$588
SELECTED WINES \$348
MOCKTAILS, FRESH JUICE & SOFT DRINKS \$188

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

(V) *Vegetarian*