MANDARIN
GRILL + BAR

SATURDAY LUNCH MENU

STARTER

Alaskan King Crab
Grilled Yellow Peach, Pickled Radish with Tomato, Strawberry Bouillon

or

San Marzano Tomato Gazpacho, Hokkaido Scallop

or

Pan-seared, Glazed Ox Tongue
Berries, Pickled Onions, Parsley

MAIN

Confit Celeriac Tartare
Truffle, Parsley, Smoked Onion Consommé

or

Poached, Roasted Guinea Fowl
Foie Gras, Japanese Mikan Orange,
Wood Hedgehog Mushrooms, Madeira Jus

or

Butter Poached John Dory
Daikon, Avocado, Dijon Mustard Emulsion

DESSERT

Carrot Cake, Cream Cheese, Walnut, Orange

or

Caramelised Chocolate, Salted Caramel, Almond, Cocoa

or

Crumble, Raspberry, Rhubarb, Ginger Ice Cream

3-COURSE $698

THE SOMMELIER SELECTION

CHAMPAGNE (125ml)

R De Ruinart
$198

Charles Heidsieck, Brut, Reserve Rosé
$278

WHITE (150ml)

Domaine de La Taille Aux Loups, Chenin Blanc
Montlouis Sur Loire, Loire Valley, France
$168

Louis Michel & Fils
Chablis 1er Cru Vaillon, Burgundy, France
$218

Vincent & Sophie Morey 1 Cru 'Les Embrazées
Chassagne Montrachet, Burgundy, France
$338

RED (150ml)

Richard Hamilton
Centurion Shiraz, McLaren Vale, Australia
$168

Château Plince
Pomerol, Bordeaux, France
$228

Don Melchor, Cabernet Sauvignon
Puente Alta, Maipo Valley, Chile
$338

ROSÉ (150ml)

Château Les Valentines
Côtes de Provence, France
$158

SWEET (100ml)

Château Rieussec
Sauternes, France
$258

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