

# MANDARIN GRILL + BAR

*The Mandarin Grill + Bar is at the heart of Mandarin Oriental, Hong Kong when it comes to sustainability. Driven by Executive Chef, Robin Zavou and Chef de Cuisine Matthew Reuther who pride themselves and the team on driving sustainable produce and practices.*

*Working closely with both Hong Kong Seafood Coalition (HKSSC) and World Wide Fund (WWF). The aim of traceability within our seafood practices is that all our seafood is certified MSC or from the result of sustainable fishing. We only use suppliers who catch when in season, delivered daily and directly, so that we can guarantee the best quality of ingredients within the correct seasons.*

*We source local vegetables, honey and fruit from Farmhouse Productions in Tsat Sing Kong, Common Farms in Aberdeen, and Yio Farm in Lantau Island. Micro herbs, flowers and cresses come from Urban Grow in San Po Kong. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.*

*For majority of the meat and poultry, we sourced from farms such as Rhug Estate in Denbighshire, Wales, John Stones in Ireland, New Zealand, and U.S. These farms are known for only using sustainable farming practices. However, where we can source from locally such as Ping Yuen, a local organic chicken from Kelang Modern Agriculture in Yuen Long, Hong Kong, we do as much as possible. We work with suppliers who practice on more organic farming during our procurement stages in order to contribute and maintain the health of the soil and the ecosystems by replacing conventional farming with sustainable farming techniques.*

*At Mandarin Oriental, we always aim to give back to the community, we give small growers and farmers the opportunity to showcase their products in our menu and restaurants. All within our goal to be a more sustainable restaurant, whilst providing guests with the finest dining experience, and legendary service from the heart.*

2-COURSE	\$1,388
3-COURSE	\$1,588
4-COURSE	\$1,788

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

# MANDARIN GRILL + BAR

## “MARKET SPECIALS” SET LUNCH MENU

### TO START...

#### Beef Cheek ☺

*Oyster Emulsion, Buckwheat, Radish & Sour Onion Salad*  
or

#### Salad ☺☺

*Grilled Apricot, Parma Ham, Feta, Balsamic & Maple Syrup*  
or

#### Soup ☺☺☺

*Pea, Mint*  
or

#### Scallop ☺

*Tartare, Wild Strawberries, Yuzu*

### FOR A MAIN...

#### Iberico Pork ☺

*Pluma, Banana Shallot, Apple, Jus*  
or

#### Calves Liver ☺

*Pancetta, Pomme Mousseline, Sauce Diablo*  
or

#### Murray Cod ☺

*Saffron Brandade, Salmon Roe, Pernod*  
or

#### Pearl Barley Risotto ☺

*Local Mushroom, Asparagus, Lemon*

### PUDDING...

#### Tropical

*Mango Salsa, Piña Colada Sorbet, Yoghurt & Cardamom Mousse*  
or

#### Mille-Feuille

*Honey & Thyme Roasted Apricot, Yuzu Ice Cream*  
or

#### Crème Brûlée

*Araguani 72%, Streusel Cocoa, Ethiopian Coffee Ice Cream*

2-COURSE	\$ 648
3-COURSE	\$ 748

☺ Dairy Free

☺ Gluten Free

☺ Nut Free

▼ Vegetarian

# MANDARIN

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## OYSTERS

ASC Certified

Indulge in the unparalleled experience of savoring the freshest oysters meticulously selected by our Chef

6 Pcs \$ 378  
9 Pcs \$ 558  
12 Pcs \$ 738

### France

Gillardeau, Charente – Maritime

*No. 1 Grade, Salty Taste of the Sea and a Nutty Balance*  
\$ 88 Each

Perle Blanche, Normandy

*No. 2 Grade, Slightly Sweet Taste, Nutty Flavour*  
\$ 78 Each

Fine de Claire, Marennes – Oleron

*No. 2 Grade, Salty, Nutty Flavour*  
\$ 78 Each

Daniel Sorlut, Marennes d’Oleron

*No. 2 Grade, Delicate, Iodine & Sweetness Flavour*  
\$ 78 Each

### England

Whitstable Bay

*No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour*  
\$ 78 Each

### Canada

Fanny Bay, British Columbia

*No. 3 Grade, Sweet, Salty*  
\$ 68 Each

### U.S.A.

Blue Point, Long Island

*No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste*  
\$ 78 Each

Kumamoto, Humboldt Bay

*No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish*  
\$ 68 Each

# MANDARIN

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## CAVIAR

### ROYAL CAVIAR CLUB

#### Royal Cristal (50g)

*Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour with a Great Balance & Long After Taste.*  
\$ 1,788

#### Imperial Ossetra (50g)

*Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.*  
\$ 1,988

### KAVIARI

#### Baerii Royal (50g)

*Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.*  
\$ 1,988

#### Kristal (50g)

*Large Golden, Firm, Distinct Roe*  
*The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with an Almond Finish.*  
\$ 1,788

#### Oscietre (50g)

*Amber Roe with Flecks of Golden Brown.*  
*They Explode with a lot of Flavour as the Smooth Outer Layer Releases Several Long Hazelnut & Slightly Salty Flavours of the Sea.*  
\$ 1,988

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## COLD

### Signature Caviar Tin 🍷🍷

*Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, New Season's Peas*

*Supplement Charge of \$ 398 per person*

### Red Prawn 🍷

*Tartare, Chilled Bisque, First Harvest Salmon Roe, Lime*

### Gazpacho 🍷🍷🍃

*Smoked Tomato, Compressed Watermelon, Pesto Caviar*

### Forest 🍷🍷

*Custard, Px Jelly, Girolle, Sorrel, Pickle*

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍃 Vegetarian

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## HOT

### Foie Gras 🍷

*Pan-seared, Brioche, Apple, Ruby Port*

### Scallop 🍷🍷

*Japanese, Peas, Crispy Parma Ham, Cauliflower, Orange & Espelette*

### Egg 🍷🍷

*63°C, Suckling Pig, Watercress, Australian Winter Truffle Jus*

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🍃 Vegetarian

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## FISH

### Sea Bass 🌱🌱

*Spinach, Mussels, Organic, Saffron, Sea Vegetables*

### Turbot 🌱🌱

*Line Caught, Ratte Potato, Zucchini Flower, Prawn*

### Amadai 🌱🌱

*Japanese, Line Caught, Trout Roe, Pea, Broad Bean, Lemon Gel, Pernod*

### Celeriac 🌱🌱

*Tagliatelle, Peas, Shoots, Mustard Leaf, Parmesan, Australian Winter Truffle*

🌱 Dairy Free

🌱 Gluten Free

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## MEAT

### Lamb 🌱

*Salt Marsh, Rhug Estate, Organic, Loin, Polenta, Provençal Sauce*

### Ping Yuen 🌱

*Chicken, Truffle, Leek, Anchovy Emulsion, Crispy Skin, Jus*

### Pork 🌱

*Welsh, Rhug Estate, Organic, Belly, Rack, Sour Apple, Black Cabbage, Lemon Thyme*

### Beef Wellington 🌱

*U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus*

*(For Two People, 48 Hours Pre-Order Is Recommended)*

*Supplement Charge of \$488 per person*

🌱 Dairy Free

🌱 Gluten Free

🌱 Nut Free

🌱 Vegetarian

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## CHARCOAL GRILL

### Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz

*'Cape Grim' is an all-natural grass-fed beef from Tasmania in Southern Australia.  
No added hormones, which gives it a unique flavour.*

### New Zealand 'First Light' Grass-fed Wagyu M7-9 Rib Eye, 10oz

*100% grass diet with absolutely no grains, which results in great-tasting meat with natural marbling.*

### U.S. 'WBI' Prime Striploin, 10oz

*Born and raised in the same area of the Midwest Cattle country and hand-selected from steers only.  
It is wet-aged to perfection, to ensure premium tenderness and flavours.*

### John Stone Tomahawk, 35oz

*John Stones beef is raised on the green pastures of Ireland.  
It has been dry-aged for 35-45 days to enhance flavours.  
(For Two People)  
Supplement Charge of \$288 per person*

## SIDES

Hand Cut Chips 🍷

Locally Grown Organic Spinach 🍷

Sautéed Portobello Mushroom, Parsley, Chives 🍷

Truffle Macaroni & Cheese  
(For Two People)

## STEAK SAUCE

*Green Peppercorn, Classic Béarnaise or Truffle*

🍷 Dairy Free

🍷 Gluten Free

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## DESSERTS

### Cheese Platter

*3 Types of Cheese Supplement Charge of \$128  
5 Types of Cheese Supplement Charge of \$188*

### Soufflé

*Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream  
or  
Ginger Soufflé with Milk Ice Cream  
(Please allow 20 minutes for preparation)*

### Fondant

*Warm Chocolate Fondant, Coffee Ice Cream  
(Please allow 20 minutes for preparation)*

### Île Flottante

*Summer Berries, Strawberry Ice Cream*

### Ricotta Cheesecake

*Mango & Passion Fruit, Ricotta Ice Cream*

### Coconut Parfait

*Cardamom Crème, Lime Gel, Coconut Yoghurt Sorbet*

### Seasonal Fruit Platter

*Raspberry Sorbet*

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## CLASSIC EXPERIENCE TASTING MENU

### Amuse Bouche ④

*Lobster Bisque Cappuccino, Oscietre Caviar*

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### Classic Steak Tartare ④

*Toasted Sourdough*

*(Fresh Black Truffle, Supplement Charge of \$198)*

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### Sea Bream à la Grenobloise

*Crushed Potato, Toasted Almonds, Brown Butter Sauce*

or

### Rognons de Veau ④

*Grain Mustard, Cep, Chartreuse, Xeres*

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### Dover Sole Veronique ④④

*Grapes, Lemon Butter*

or

### Tournedos Rossini ④

*Wagyu, Crouton, Stuffed Morrel with Oxtail, Foie Gras, Maderia Jus*

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### 1963 Mandarin Cheesecake ▾

*Blueberries, Vanilla Ice Cream*

or

### Dark Chocolate Soufflé ▾

*Chocolate Ice Cream*

\$ 2,118 PER PERSON

(To optimize your dining experience, this tasting menu is prepared for the entire table)

Sommelier Suggested Wine Pairing

3 GLASSES \$ 800 PER PERSON

4 GLASSES \$ 988 PER PERSON



④ Dairy Free

④ Gluten Free

④ Nut Free

▾ Vegetarian