

MANDARIN GRILL + BAR



Guests of Mandarin Grill + Bar can be confident that all our fish and seafood served on our menus, whether it's sourced from overseas or local, is the result of sustainable and responsible fishing practices.

We are also part of Food Made Good which is a sustainability consultancy with a focus on food that supports the F&B and retail sector in anticipating and acting on future challenges.

Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests.

We also source vegetables, fruits, herbs and cresses from local farmers, Aiming to provide guests with the finest dining experience while giving you legendary service from the heart

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

MANDARIN GRILL + BAR

MARKET SPECIALS SET LUNCH MENU

TO START

Japanese Scallop Carpaccio

Yuzu, Cherry Radish, Sour Cream, Flowers from Urban Grow

Supplement Charge of \$198

or

Broccoli Velouté

Crème Fraiche, Pancetta

or

Classic Mandarin Grill Steak Tartare

Soft Boiled Quail Egg, Baguette Croutons, Mousseline

FOR A MAIN...

Pearl Barley Pea Risotto

Quinoa Crumble, Herbs

or

Roasted French Perigord Duck Breast

Chargrilled Carrot, Seasonal Mushroom, White Wine Sauce

or

Pan-roasted Norwegian Salmon

Basil Pesto Risotto, Girolle Mushrooms, Caramelised Onion, Lobster Foam

PUDDING...

Lemon Tart. Thyme Ice Cream

or

Japanese Mango, Mascarpone and Shiso with Coconut, Lime Sorbet

or

Grand Cru Dark Chocolate and Bergamot

2-COURSE \$ 628

3-COURSE \$ 728

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

Premium Baerii Rare (50g)

*Aged Over 10 Years. Silky Soft Texture with Grains Melting in the Mouth;
Uncovering Subtle Umami Flavour with Refreshing Sea Notes.*
\$ 2,788

KAVIARI

Kristal (50g)

Large Golden, Firm, Distinct Roe
The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with a 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

PETROSSIAN

Daurenki “Tsar Imperial” (50g)

*The Fruit of the Marriage between the Sturgeons of the Amur River;
very Smooth with Large Grains Varying from Bronze to Golden.*
\$ 2,688

Oscietre Royal (50g)

*Its Delicate Structure Stands Out, Thanks to its very Elegant Golden Highlights;
Soft Grains with a Taste of the Sea Throughout, Complemented by Wonderful Notes of Fresh Walnut*
\$ 2,488

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OYSTERS

ASC Certified

Taste the freshest oysters by selection of your choice

3 Pc \$ 198

6 Pc \$ 378

9 Pc \$ 558

12 Pc \$ 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, Marenne 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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3-Course \$ 1,388
4-Course \$ 1,688

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COLD APPETISERS

Signature Caviar Tin

'First Harvest' Salmon, Brook Trout, Tobiko, Alaskan King Crab, Ratte Potato, Leek, Cauliflower

Home-Smoked Salmon

Rye Toast, Lemon

Caprese Salad (V)

Japanese Fruit Tomatoes, Confit, Dried, Buffalo Mozzarella, Italian Basil, Balsamic Caviar

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HOT APPETISERS

Lobster Bisque
Tarragon Cream, Congac

Pan-Seared & Glazed Ox Tongue
*Pickled Baby Pearl Onion, Fresh Redcurrant, Piquillo Pepper,
Capers, Common Farms Cilantro*

Lightly Grilled & Raw Spanish Carabineros
Quail Egg, Tomato, Smoked Paprika, Oscietre Caviar & Green Gazpacho
Supplement Charge of \$ 218

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FISH

MSC Certified Dover Sole
Grilled or Meunière

MSC Certified Steamed Brittany Seabass
Baby Zucchini, Horseradish, Oscietre Caviar, Chardonnay Velouté
Supplement Charge of \$ 318

Pan-seared Line Caught Japanese Wild Seabream
Organic Seasonal French Asparagus, Clementine, Chardonnay Beurre Blanc

VEGETARIAN

Zucchini Tagliatelle (V)
Confit Duck Egg Yolk, Parmesan, Italian Basil, Flowers from Urban Grow
Supplement Charge of \$ 198 with 8g Royal Cristal Caviar

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MEAT

Whole Roasted Ping Yuen Chicken

*Périgord Truffle Mousse, Maris Piper “Pommes Anna”,
Seasonal Clementines, Italian Basil Pesto Caviar*

Beef Wellington

*U.S. Prime Tenderloin, Pommery Mustard Pomme Purée, French Beans, Truffle Jus
(For two people, supplement charge of \$ 698, 48 hours pre-order is recommended)*

Oven-Roasted New Zealand Te Mana Lamb Loin

*New Season Green Asparagus, Poached Local Baby Navet,
Périgord Black Truffle, Velouté*

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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 naturl marbling.
Supplement Charge of \$ 298*

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.*

SIDES

Hand Cut Chips (V)

Locally Grown Organic Spinach (V)
Steamed, Sautéed or Creamed

Sautéed Portobello Mushroom, Parsley, Chives (V)

STEAK SAUCE

Green Peppercorn, Bordelaise, Classic Béarnaise, Madeira or Truffle

(V) Vegetarian

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DESSERTS

Green Apple Bavarois

Cucumber Soup, Honey Yuzu, White Chocolate

Cocoa Bean

Cremeux, Crunchy, Cherry, Cocoa Nibs Ice Cream

Baba

Exotic Fruit, Citrus Cream, Passion Fruit Sorbet

Soufflé

70% Chocolate, Vanilla or Pink Grapefruit

Seasonal Fruit Platter

Raspberry Sorbet

Selection of English & French Cheeses

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OUR CONTINUOUS SUSTAINABLE JOURNEY

At Mandarin Grill + Bar, we source local ingredients as much as possible and take this process very seriously. Aiming to give back to the community, we give small growers and farmers the opportunity to showcase their products.

FOOD MADE GOOD

We work closely with Food Made Good, a sustainability consultancy, to better understand the growing concerns the Food and Beverage industry has on the environment. By defining the categories – Society, Sourcing and Environment – it allows us to continue to source and search the most ethical and sustainable ingredients as well as support locally, whilst also reducing the carbon footprint of Mandarin Grill + Bar.

SEAFOOD

All our seafood is either MSC or ASC certified.

We use suppliers who catch and fish only when in season and with more integrity on the actual process by line-catching fresh seafood. Delivered daily and directly, the best quality of ingredients are guaranteed.

BEEF AND POULTRY

We are very particular about the meat we use and take a lot of care to choose only the best. Most of our beef is sourced from either the U.S. or Australia and our lamb is from New Zealand.

We also use local poultry, including Ping Ying Chicken, directly from the farmer.

LOCAL FARMS

Most of our vegetables and fruits are locally sourced from places like Common Farms in Aberdeen, Yio Farm in Lantau Island and Farmhouse Productions in Tsat Sing Kong. All our micro herbs, flowers and cresses are sourced from Urban Grow in San Po Kung. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.