

MANDARIN GRILL + BAR

SUNDAY ROAST MENU

SNACKS

A5 Wagyu Steak Tartare, Grilled Sourdough
Grilled Japanese Scallop with Piquillo Pepper, Tomato Salsa
Chilled Gillardeau Oyster on Ice with Condiments

JAPANESE ORGANIC CAGE FREE EGG

Benedict or Royale or Smoked Haddock Benedict, Homemade Muffin

APPETISERS

(Please choose one item from below)

Brittany Blue Lobster Cocktail, Avocado, Gem Lettuce, Cocktail Dressing
Homemade Smoked Salmon with Condiments, Carved at Table Side
Mandarin Grill Salad with Local Organic Vegetables
Brittany Blue Lobster Bisque, Cognac, Tarragon Cream

ROAST

(Please choose one item from below)

From 'The Trolley' Slow-Roasted USDA Prime Rib of Beef, Yorkshire Pudding, Red Wine Sauce
Oven Roasted New Zealand Te Mana Lamb Loin with New Season's Asparagus
Butter Poached John Dory, Organic Daikon, Avocado, Dijon Mustard
MSC Certified Whole Dover Sole, Grilled or Meunière, Lemon Butter Sauce
(Supplement Charge \$128)
U.S. 'WBI' Prime Striploin, 10oz
(Supplement Charge \$488)
Garden Herb Risotto, Peas, Broad Beans, Black Truffle, Flowers from Urban Grow (V)

SIDES

(Please choose two items from below)

Roasted Potatoes, Roasted Local Vegetables, Pommery Mustard Potato Purée,
Sautéed Portobello Mushroom, Creamed Local Spinach, Hand Cut Chips,
French Bean, Pancetta Ham

DESSERT SELECTION

\$888 PER ADULT FOOD ONLY

\$488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

*RUINART BLANC DE BLANC, SELECTED COCKTAILS & WINES
(SUPPLEMENT CHARGE OF \$688)*

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

**GUESTS OF MANDARIN GRILL + BAR CAN BE CONFIDENT THAT ALL OUR MENUS SERVE ETHICALLY SOURCED AND SUSTAINABLE PRODUCE – CERTIFIED MSC SEAFOOD, REDUCED HORMONE MEATS, LOCAL AND FORAGED HERBS, ORGANIC SEASONAL VEGETABLES AND CAGE FREE EGGS. OUR AIM IS TO PROVIDE GUESTS WITH THE FINEST DINING EXPERIENCE WHILE PROTECTING THE FUTURE OF AGRICULTURE AND THE OCEAN*