

MANDARIN

G R I L L + B A R

SUNSET TASTING MENU

Available daily at 6:00pm

STARTERS

House-Made Applewood Smoked Salmon

or

Steak Tartare

or

Traditional Lobster Bisque

Tarragon Cream, Cognac

MAINS

Dover Sole

Grilled or Meunière

or

Australian 'Cape Grim' The Ladies' Cut Tenderloin

or

Beef Wellington

U.S. Prime Tenderloin, Pomme Purée,

French Beans, Truffle Jus

*(For two persons with supplement charge of \$ 888,
48 hours pre-order recommended)*

DESSERTS

Baba

Exotic Fruit, Citrus Cream, Passion Fruit Sorbet

or

Milk Chocolate and Banana

42% Plant-based Milk Chocolate Mousse,

Ganache, Chargrilled Banana Sorbet

COCKTAILS

Pineapple Sour

Widges Gin, Cointreau, Ancho Reyes, Pineapple Juice

Negroni

Widges Gin, Campari, Mancino Rosso

WINE

Chablis, Domaine William Fevre

Burgundy

Château La Rose Bellevue

Blaye Cote de Bordeaux

MOCKTAILS

Melati Spritz

Melati, Soda

Take It Easy

Lychee, Peach, Orange, Apple, Carrot

\$1,288 PER PERSON

3-Courses Set Menu, Including One Selected Beverage

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