

MANDARIN

G R I L L + B A R

SUNSET TASTING MENU

Available daily 6pm – 7:30pm

STARTERS

Home Smoked Salmon ① ②

Rye Toast, Lemon

or

Classic Steak Tartare ① ②

Grilled Sourdough

SOUP

Lobster Bisque ④

Tarragon Cream, Cognac

MAINS

MSC Certificated Dover Sole ④

Grilled or Meunière

or

Australian ‘Cape Grim’ Ladies Cut

Beef Tenderloin, 6oz ④

Béarnaise Sauce, Hand Cut Chips

DESSERTS

Soufflé √

Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream

or

Ginger Soufflé with Milk Ice Cream

COCKTAILS

Pineapple Sour

Widges Gin, Cointreau, Ancho Reyes, Pineapple Juice

Negroni

Widges Gin, Campari, Mancino Rosso

WINE

Chablis, Domaine William Fèvre

Burgundy

Château La Rose Bellevue

Blaye Côtes de Bordeaux

MOCKTAILS

Tea Fizz

*Coldbrew Strawberry Green Tea,
Passion Fruit, Lemon, Aloe Vera*

Take It Easy

Lychee, Peach, Orange, Apple, Carrot

\$ 1,688 PER PERSON

4-Course Set Menu, Including One Selected Beverage

① Dairy Free

② Gluten Free

④ Nut Free

√ Vegetarian

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