

MANDARIN

GRILL + BAR

SATURDAY WINE BRUNCH

WINE PAIRING

Champagne, Michel Reybier, Brut 1^{er} Cru, France (Supplément Charge \$ 388)

This Premier Cru Brut Michel Reybier comprises a blend of Chardonnay (70%) and Pinot Noir (30%).

This champagne showcases a beautiful golden colour. The nose seduces with its minerality and fruity fragrances.

Full and lively, the palate delicately blends a fruity and subtle texture with toasted aromas. The finish is persistent, with aromas of citrus and exotic fruits.

Domaine des Terres Dorées, Beaujolais Blanc, France

A Chardonnay from a warm site in Southern Beaujolais, this Beaujolais Blanc is elegant and fresh.

Rivaling the Meyer Lemon notes and steely/stoney minerality of Chablis with a long, clean finish.

Kilikanoon, The Lackey Chardonnay, Australia

A symphony of diverse and unique microclimates of Clare Valley terroir masterfully composed, to deliver impeccable quality and style.

Well-rounded palate combining nectarine, cling peach and sweet melon notes, perfectly balanced with crisp acidity in a long persistent finish.

Hush Heath, Nannette's English Rosé, Kent England

A blend of Pinot Meunier (50%), Pinot Noir (35%) & Chardonnay (15%) from Kent in England.

The Chardonnay gives this wine a lovely, zippy freshness – making it feel light and dry on the palate.

Whilst the Pinots add beautiful summer fruit notes, with ripe red cherry, raspberry and strawberry all tempered by an aromatic herb.

Cypress, Cabernet Sauvignon, Central Coast, California

A blend of Cabernet Sauvignon (95%) & Petite Syrah (5%), the Cypress Vineyards Cabernet Sauvignon features a deep red color, with aromas of black plum and dark chocolate.

The palate is medium in weight with a juicy and soft finish.

Vallana Gattinara, Piedmont, Italy

A blend of Nebbiolo (100%). The wine is austere and elegant, with a large and complex aroma, gentle and deep on the palate.

Gattinara is a Nebbiolo with a vocation for long and very long aging. Gattinara may be the most esteemed appellation in the Alto Piemonte.

Muscat de Beumes de Venise, Domaine Perrin, Rhône Valley, France

A blend of Muscat Blanc À Petit Grains, Muscat Blanc À Gros Grains. Beautiful golden color, shiny and bright.

The nose is intense and complex with candied fruit enhanced by notes of citrus, exotic fruit, and flowers.

Great finesse, and a nice balance between sweetness and freshness.

CAVIAR

(Supplement Charge of \$ 388)

Imperial Oscietra Reserve (10g) 🍷

Served with Blinis, Crème Fraiche, Egg, Chives & Shallot

Royal Cristal (10g) 🍷

Served with Blinis, Crème Fraiche, Egg, Chives & Shallot

Premium Baerii Rare (10g) 🍷

Served with Blinis, Crème Fraiche, Egg, Chives & Shallot

APPETISERS

Chef's Oyster Selections (4pcs) 🍷🍴🌱

Served with Condiments

Smoked Ham Hock

Bacon Jam, Red Pepper, Toasted Sourdough

Seasonal Salad 🍷🍴🌱

Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

Full English 🍷

63°C Egg, Blood Pudding, Tomatoes, Crispy Bacon, Fried Brioche, Caviar

SOUP

Lobster Bisque 🍷

Brandy, Tarragon Cream

French Onion 🍷

Gruyere Crouton

Gazpacho 🍷🌱

Dried Tomatoes, Olive Oil Caviar, Pickled Cucumber, Feta

MAIN COURSES

USDA Prime Beef Wellington 🍷

Potato Purée, French Bean, Black Truffle Sauce
(Supplement Charge of \$ 198)

Murray Cod 🍷

Saffron Brandade, Salmon Roe, Pernod

Pearl Barley Risotto 🍷🌱

Local Mushroom, Asparagus, Lemon

N.Z. Venison Loin 🍷

Jerusalem Artichoke, Black Fig, Mustard Leaf, Juniper

DESSERTS

Tropical 🍷

Mango Salsa, Piña Colada Sorbet, Yoghurt & Cardamom Mousse

Crème Brûlée 🍷

Araguani 72%, Streusel Cocoa, Ethiopian Coffee Ice Cream

Île Flottante 🍷🍴🌱

Summer Berries, Strawberry Ice Cream

Seasonal Fruit Platter 🍷🍴🌱

Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY

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

3 GLASSES (100ML) EXCLUDING CHAMPAGNE \$ 788

4 GLASSES (100ML) EXCLUDING CHAMPAGNE \$ 888

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

🍷 Dairy Free

🍷 Gluten Free

🍷 Nut Free

🌱 Vegetarian

MANDARIN

GRILL + BAR

SUNDAY ROAST

SNACKS

Yeast & Smoked Anchovy Bread Sticks, Sour Cream, Salmon Roe
French Toast Topped with Blue Crab, Lemon Dressing

APPETISERS

Seafood Platter

*Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments*

(For Two, Supplement Charge of \$ 588)

Chef's Blue Lobster Cocktail

Avocado, Gem Lettuce & Cocktail Dressing



Home Smoked Salmon

Carved Tableside with Classic Condiments

Steak Tartare

Grilled Sourdough, Caviar



Bisque

Blue Lobster, Cognac, Cream

Seasonal Salad

Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

EGG COURSE

(Supplement Charge of \$ 188)

Scrambled Japanese Organic Cage Free Egg

Lobster, Bacon Powder, Sour Cream, Caviar

63°C Japanese Organic Cage Free Egg

Brioche, Hollandaise, Black Truffle

Alaskan King Crab

Arnold Bennett, Marinated Salmon Roe

MAIN COURSES

MSC Certified Whole Dover Sole

Grilled or Meunière, Lemon Butter

(Supplement Charge of \$ 128)



Murray Cod

Saffron Brandade, Salmon Roe, Pernod



Pearl Barley Risotto

Local Mushroom, Asparagus, Lemon

USDA Prime Rib Beef

Yorkshire Pudding, Red Wine Sauce,

Carved from 'The Trolley'



Roasted Pyrenees Milk Fed Lamb Leg

Mint Jelly, Lamb Jus Gras



Dingley Dell Pork Belly

Caramelised Apple Gel, Pork Jus

SIDES

(Your Choice of Two Sides)

Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,

Sautéed Portobello Mushrooms, Creamed Spinach,

Hand Cut Chips, French Beans

MANDARIN

G R I L L + B A R

DESSERT TROLLEY

Fresh Mixed Seasonal Berries   

Toasted Nuts Chocolate Slabs 

Assorted Chocolate Truffle  

Green Tea & Yuzu Macaron 

Fresh Strawberry Bowl   

Mandarin Cheesecake  

Assorted Sable Cookies

Chocolate Opera Cake

Mandarin Tiramisu 

Lemon Madeleine

Victoria Cake 

Hot Dessert by request:

Apple Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Salted Caramel Ice Cream

Ice Cream & Sorbet by request:

Vanilla, Strawberry and Chocolate Ice Cream

Raspberry, Lemon and Cocoa Sorbet   

\$ 888 PER ADULT FOOD ONLY

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

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

R DE RUINART & SELECTED WINES \$ 588

SELECTED WINES \$ 348

SAICHO SPARKLING TEA \$ 288

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