

MANDARIN GRILL + BAR

SATURDAY BRUNCH

APPETISERS

Supplement Charge of \$168 for Additional Appetizer

Chef's Oyster Selections (4pcs)
Served with Condiments



Homemade Smoked Salmon
Carved Tableside



Spring Salad (V)
*Feta, Pickled cucumber, Asparagus, Radish,
New Season's Peas & Shoots*

Lobster Bisque
Tarragon Cream, Cognac



Classic Steak Tartare
Grilled Sourdough



Smoked Ham Hock Terrine
Foie Gras, Bacon Jam, Red Pepper

MAIN COURSES

MSC Certified Whole Dover Sole
Grilled or Meunière, Lemon Butter
(Supplement Charge of \$128)



Pan-seared Salmon
Pea & Mint Purée, Lemon Risotto



Globe Artichoke (V)
Parmesan Croquette, Preserved Lemon, Hollandaise

USDA Prime Beef Wellington
Potato Purée, French Beans, Truffle Jus
*(Supplement Charge of \$198 Per Person,
48 Hours Pre-Order Is Recommended)*



Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz
Hand Cut Chips, Green Peppercorn



Slow-roasted USDA Prime Rib of Beef
Carved from 'The Trolley'

DESSERTS

Lavender & Blueberries
Mascapone, Ice Cream, Meringue



Organic Strawberries
Puff Pastry, Ice Cream, Tahitian Vanilla

Seasonal Japanese and Local Fruits
Raspberry Sorbet



White Chocolate & Coffee Tart
Lime Sorbet

3-COURSES

\$788 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
MOCKTAILS, FRESH JUICE & SOFT DRINKS \$188

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

(V) Vegetarian

MANDARIN

GRILL + BAR

SUNDAY ROAST

SNACKS

Chilled Seasonal Oyster with Condiments
French Toast Topped with Blue Crab, Lemon Dressing

APPETISERS

Seafood Platter

*Lobster, Oysters, Tiger Prawns, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments
(For Two, Supplement Charge of HKD \$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

Spring Salad (V)

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

EGG COURSE

(Supplement Charge of HKD \$ 188)

Japanese Organic Cage Free Egg

Benedict or Royal, Toasted Muffin, Oscietra Caviar

MAIN COURSES

MSC Certified Whole Dover Sole

*Grilled or Meunière, Lemon Butter
(Supplement Charge of \$128)*

☞

Pan-seared Salmon

Pea & Mint Purée, Lemon Risotto

☞

Chicken and Mushroom

Pie, Puff Pastry, Tarragon Sauce

USDA Prime Rib Beef

*Yorkshire Pudding, Red Wine Sauce
Carved from 'The Trolley'*

☞

Roasted Stuffed Saddle of Coastal NZ Lamb

Rosemary Jus

☞

Globe Artichoke (V)

Parmesan Croquette, Preserved Lemon, Hollandaise

SIDES

(Your Choice of Two Sides)

*Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans*

DESSERTS

Lavender & Blueberries

Mascapone, Ice Cream, Meringue

☞

Organic Strawberries

Puff Pastry, Ice Cream, Tahitian Vanilla

Seasonal Japanese and Local Fruits

Raspberry Sorbet

☞

White Chocolate & Coffee Tart

Lime Sorbet

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