

## CLASSIC 5-COURSE TASTING MENU

Home Smoked Salmon



Steak Tartare



Lobster Bisque



Roast Beef

or

Dover Sole

or

**Beef Wellington**  
*(For 2 Persons)*



**Soufflé**

*70% Chocolate, Vanilla, Rhubarb & Strawberry, Ginger & Grand Marnier*

\$1,988 + 10% PER PERSON

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

MANDARIN  
GRILL + BAR



3-COURSE \$1,388

4-COURSE \$1,688

5-COURSE \$1,988

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

*\*GUESTS OF MANDARIN GRILL + BAR CAN BE CONFIDENT THAT ALL FISH AND SEAFOOD SERVED ON OUR MENUS IS THE RESULT OF SUSTAINABLE AND RESPONSIBLE FISHING PRACTICES. OUR AIM IS TO PROVIDE GUESTS WITH THE FINEST DINING EXPERIENCE WHILE PROTECTING THE FUTURE OF OUR FISH, OUR SUPPLIERS AND OUR BUSINESS.*

## CAVIAR

### KAVIARI

#### Kristal (50g)

*Large golden, firm, distinct roe*

*The eggs are matured 3–6 months in Paris to become caviar. Rich and complex flavours with an almond finish, attractive and dark with flecks of grey. It's a small size glossy caviar with a firm roundness and subtle flavour.*

\$1,688

#### Osciètre (50g)

*Attractive, sparkling, amber and golden brown roe.*

*The eggs are matured 3–6 months in Paris to become caviar. Amber roe that shines grey with flecks of golden brown. They burst with flavour as the smooth outer layer releases hazelnut and a slight salt of the sea taste.*

\$1,988

### ROYAL CAVIAR CLUB

#### Royal Cristal (50g)

*Aged 8 years, firm and crisp, elegant buttery, creamy flavour with a great balance and long-lasting aftertaste. Coming from a farm in China on one of the largest pure water lakes just north of Shanghai where one can drink directly from it.*

\$1,788

#### Imperial Ossetra (50g)

*Aged 8–10 years and comes from the same place as the Royal Cristal. It is complex, full body with light nutty notes and long aftertaste. The last 2 years before harvesting, the sturgeon is moved to a large tank and fed with different types of nourishment, which is the main reason for a larger egg roe.*

\$1,988

#### Premium Baerii Rare (50g)

*Aged over 10 years, it has a silky soft texture with grains that melt in the mouth, uncovering subtle umami flavours with refreshing sea notes.*

*Coming from a small farm near Bordeaux with a total production of 4 tons each year and only 20% of that is Baerii Rare, the sturgeon is kept after 7 years under strict control for the egg size development.*

\$2,788

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

## OYSTERS

*6 PIECES OF OYSTERS OF YOUR CHOICE FOR 1 COURSE  
ADDITIONAL CONSUMPTION AT A SUPPLEMENT CHARGE*

### France

Gillardeau, Charente – Maritime

*No. 1 Grade, Salty Taste of the Sea and a Nutty Balance*

\$70 Each

Perle Blanche, Normandy

*No. 1 Grade, Slightly Sweet Taste, Nutty Flavour*

\$58 Each

Fine de Claire, Marennes – Oleron

*No. 2 Grade, Salty and Nutty Flavour*

\$62 Each

Prat ar Coum, Brittany

*No. 2 Grade, Sweet with a Hint of Iodine Flavour*

\$62 Each

### Australia

Smoky Bay

*No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour*

\$55 Each

### Canada

Fanny Bay, British Columbia

*No. 1 Grade, Sweet and Salty*

\$43 Each

### U.S.A.

Blue Point, Long Island

*No. 2 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste*

\$55 Each

Kumamoto, Humboldt Bay

*No. 2 Grade, Small, Mild Brininess, Sweet Flavour and Honeydew Finish*

\$55 Each

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## COLD

### Caviar

*Alaskan King Crab, Potato, Leek and Cauliflower*  
(Supplement Charge of \$198)



### Cucumber (V)

*Avocado, Tomato & Basil Gazpacho*



### Caprese Salad (V)

*Japanese Tomatoes, Confit, Dried, Basil & Balsamic Caviar*



### House-made Salmon Gravlax

*Dill, Mustard, Lemon & Toasted Rye Bread*



### Confit Rabbit, Langoustine, Chorizo & Foie Gras Terrine

*Broad Bean, Pea, Tomato & Apple*

(V) *Vegetarian*

## HOT

### Pan-roasted Japanese Scallop

*Parma Ham, Truffle, Chervil & Dehydrated Caviar*



### White Asparagus Panna Cotta (V)

*Textures, Black Truffle, Quinoa & Thyme*

(V) *Vegetarian*

## MEAT

*CHOICE OF ONE MAIN DISH*

### Te Mana Lamb Loin

*Fondant Potato, Pea, Fennel & Seasonal Mushroom*



### Roasted Spanish Castilla Duck Breast

*Pommery Mustard Cabbage, Liver Parfait & Brioche*



### Beef Wellington

*Pommery Mustard, Pomme Purée, French Bean, Truffle Jus*

*(For 2 Persons)*

## FISH & SEAFOOD

*CHOICE OF ONE MAIN DISH*

### Pan-seared Japanese Line-caught Seabream

*White Asparagus, Vanilla-poached Kumquat & Chardonnay Beurre Blanc*



### Dover Sole

*Grilled or Meunière*



### French Brittany Blue Lobster

*Thermidor, Gratin*

## VEGETABLE

### Burrata Ravioli (V)

*Creamed Spinach, Chervil Pesto & Black Olive*



### Mixed Heirloom Tomato Tart (V)

*Onion, Garlic & Comté Espuma*

*(V) Vegetarian*

## CHARCOAL GRILL

*CHOICE OF ONE MAIN DISH  
YOUR CHOICE OF ONE SIDE AND STEAK SAUCE*

### **Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz**

*‘Cape Grim’ is an all-natural grass-fed beef from Tasmania in Southern Australia.  
No added hormones, which gives it a unique flavour.*



### **U.S. ‘WBI’ Prime Striploin, 10oz**

*Born and raised in the same area of the Mid-West Cattle country and hand-selected  
from steers only. It is wet-aged to perfection, to ensure premium tenderness and flavours.*



### **New Zealand 'First Light' Grass-fed Wagyu M7–9 Rib Eye, 10oz**

*100% grass diet with absolutely no grains,  
which results in great-tasting meat with natural marbling.*



### **Japanese Wagyu A5 Kagoshima, Tenderloin, 10oz**

*This beef is for those who enjoy a more fatty texture with intense marbling.  
(Suppliment Charge of \$288)*



### **John Stone Tomahawk Rib Chop, 32oz**

*John Stones beef is raised on the green pastures of Ireland.  
It is dry-aged for 35-45 days to enhance flavours.  
(For 2 Persons)*



### **U.S. ‘Linz Heritage Angus’ 45-Day Dry-aged Rib-Steak, 32oz**

*The 'Linz' family has been in business for 50 years in the U.S. Midwest cattle and corn country.  
The farmers care a great deal to provide the most consistent marbled, tender and juicy steaks.  
(For 2 Persons)*

## SIDES

### **Hand Cut Chips (V)**



### **New Potatoes (V) Crushed or Classic**



### **Cauliflower Cheese (V)**



### **Spinach (V) Steamed, Sautéed or Creamed**



### **French Bean & Pancetta**



### **White Asparagus & Orange (V)**



### **Dauphinoise Pomme Purée (V)**

## STEAK SAUCE

*Green Peppercorn, Bordelaise, Classic Béarnaise, Madeira or Truffle*

*(V) Vegetarian*