

CLASSIC 5-COURSE TASTING MENU

Home-smoked Salmon



Steak Tartare



Lobster Bisque  
*Tarragon Cream*



Roast Beef

or

MSC Certified Dover Sole  
*Grilled or Meunière*

or

Beef Wellington

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

*(For Two People, Supplement Charge of \$498, 48 hours pre-order is recommended)*



Soufflé

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

\$1,688 + 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

*1 CAVIAR TIN OF YOUR CHOICE FOR 1 COURSE  
(FOR 2 PEOPLE)*

### ROYAL CAVIAR CLUB

#### Royal Cristal (50g)

*Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour With A Great Balance & Long After Taste.  
(Supplement Charge Of \$1,488)*

#### Imperial Ossetra (50g)

*Aged 8 – 10 Years, Firm, Complex, Full Body With Light Nutty Notes & Long After Taste.  
(Supplement Charge Of \$1,688)*

#### Premium Baerii Rare (50g)

*Aged Over 10 Years. Silky Soft Texture With Grains Melting In The Mouth;  
Uncovering Subtle Umami Flavour With Refreshing Sea Notes.  
(Supplement Charge Of \$2,388)*

### KAVIARI

#### Kristal (50g)

*Large Golden, Firm, Distinct Roe  
The Eggs Are Maturated 3 – 6 Months In Paris. Rich And Complex Flavours With A Almond Finish.  
(Supplement Charge Of \$1,488)*

#### Oscietre (50g)

*Amber Roe With Flecks Of Golden Brown.  
They Explode With A Lot Of Flavour As The Smooth Outer Layer Releases Several Long  
Hazelnut & Slightly Salty Flavours Of The Sea.  
(Supplement Charge Of \$1,788)*

### CAVIAR HOUSE & PRUNIER

#### Prunier “Paris”Baerii (50g)

*Aged 8 Years, Large Amber Pearls With A Very Low Salt Content.  
With Its Unique Aromatic Complexity, This Caviar Has A Very Subtle And Creamy Character.  
(Supplement Charge Of \$4,788)*

#### Prunier “Saint-James” Baerii (50g)

*Aged 8 Years, This Is Truly The Epitome Of Prunier Caviar.  
Produced Using The Same Exclusive Technique Since 1932, Resulting In Strong Taste  
That Will Leave A Lasting Impression On Your Palate.  
(Supplement Charge Of \$4,788)*

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## OYSTERS

ASC Certified

*SIX PIECES OF OYSTERS OF YOUR CHOICE FOR ONE COURSE  
ADDITIONAL CONSUMPTION AT A SUPPLEMENT CHARGE*

### France

Gillardeau, Charente – Maritime

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

Perle Blanche, Normandy

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

Fine de Claire, Marennes – Oleron

*No. 2 Grade, Salty, Nutty Flavour*

Daniel Sorlut, Marenne D’Oleron

*No. 2 Grade, Delicate, Iodine & Sweetness Flavour*

### Australia

Smoky Bay

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

### Canada

Fanny Bay, British Columbia

*No. 1 Grade, Sweet, Salty*

### U.S.A.

Blue Point, Long Island

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

Kumamoto, Humboldt Bay

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

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## COLD

### Royal Cristal Caviar

*Alaskan King Crab, Potato, Leek & White Bean  
(Supplement Charge of \$198)*



### Spanish Octopus Carpaccio

*Pineapple Tomato, Pesto, Samphire, Lemon Jam*



### Baby Artichoke 'à La Grecque'

*Carrot, Bellota, Pickled Onion Salad*



### ASC Certified Smoked Farmed Balik Salmon

*Japanese Peas, Chardonnay Vinegar, Sour Cream, Spearmint*

## HOT

### White Asparagus Velouté (V)

*Textures, Sweetcorn, Quinoa*



### Pea Custard

*Japanese Peas, Parma Ham, Sour Cream, Mint & Velouté*



### Lightly Grilled & Raw Carabineros

*Quail Egg, Tomato, Kristal Caviar, Smoked Paprika, Bisque  
(Supplement Charge of \$198)*

(V) Vegetarian

## MEAT

*CHOICE OF ONE MAIN DISH*

**Roast Organic Rhug Estate Lamb Loin**  
*Spiced Pear, Pikopiko, Jersey Royal Potatoes*



**Roasted Silver Appleyard Duck**  
*Chargrilled Yellow Peach, Heirloom Beetroot*



**Beef Wellington**

*Pommery Mustard, Pomme Purée, French Bean, Truffle Jus*  
*(For Two People, Supplement Charge of \$498, 48 hours pre-order is recommended)*

## FISH & SEAFOOD

**MSC Certified Sustainable Seafood**  
*CHOICE OF ONE MAIN DISH*

**Lemon Sole Véronique**  
*Muscat Grapes, Summer Australian Truffle*



**Roast Sea Bass**  
*Green Asparagus, Baby Artichoke, Oscietre Caviar, Pineau des Charentes*



**Pan-roasted Line Caught Turbot**  
*Asparagus, Maitake Mushroom, Smoked Eel, Vin Jaune*

## VEGETABLE

**Heirloom Beetroot Risotto (V)**  
*Feta Cheese, Hazelnut, Micro Basil*

*(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.*



### **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.  
(Supplement Charge of \$198)*



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

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



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

*This beef is for those who enjoy a fattier texture with intense marbling.  
(Supplement Charge of \$298)*



### **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**



### **Broccoli & Cheese (V)**



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



### **French Bean & Pancetta**



### **Macaroni Cheese with Parmesan Breadcrumbs (V)**

## STEAK SAUCE

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

*(V) Vegetarian*