

MANDARIN

GRILL + BAR

SATURDAY BRUNCH MENU

APPETISERS

Supplement Charge of \$150 for Additional Appetiser

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



Homemade Smoked Salmon
Carved Tableside



Blue Lobster Bisque
Tarragon Cream, Cognac

Spanish Octopus Carpaccio
Pineapple Tomato, Pesto, Samphire, Lemon Jam



A5 Wagyu Steak Tartare
Grilled Sourdough



Pea Custard
Japanese Pea, Parma Ham, Sour Cream, Mint, Veloute

MAIN COURSES

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



Pan-seared Local Red Mullet
Curry, Shellfish, Tomato Fricassee



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

Beef Wellington
Pommery Mustard, Pomme Purée, French Bean, Truffle Jus
(Supplement Charge of \$198)



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

Mille-Feuille
Mango, Puff Pastry, Coconut Ice Cream



Green Apple Bavaois
Cucumber, Calvados, Yuzu Sorbet

Seasonal Fruit Platter
Raspberry Sorbet



Chocolate Tart
70% Ganache, Strawberry, Raspberry Sorbet

3-COURSES \$788 PER ADULT FOOD ONLY
\$488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOUR FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS, SELECTED COCKTAILS & SOMMELIER'S WINE SELECTION
(SUPPLEMENT CHARGE OF \$548)

SAKE SELECTION & SAKE COCKTAIL
(SUPPLEMENT CHARGE OF \$288)

MOCKTAILS, FRESH JUICES & SOFT DRINKS
(SUPPLEMENT CHARGE OF \$188)

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