

MANDARIN

G R I L L + B A R

L'Automne en Bourgogne

Thursday 28 October, 2021

Canapé

Champagne Saint-Reol - Elegance Grand Cru 2008

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Veal Carpaccio

Cumin, Capers, Spring Onion and Tarragon Mayonnaise

Domaine Francois Raveneau - Chablis 1er Cru "Mont Mains" 2016

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Whole Roasted Celeriac

Textures, Sorrel and Truffle Dressing

Domaine Ramonet - Chassagne Montrachet 1er Cru "Boudriotte" 2017

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Pan Roasted & Glazed Turbot

Caramelised Onion, Oyster Mushroom, Caper Raisin and Madeira

Domaine Henri Gouges - NSG 1er Cru "Clos des Porrets St Georges" 2013

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Rhug Estate natural Organic Lamb Loin

Sweetbread, Cauliflower, Black Garlic and Cilantro

Domaine Rossignol Trapet - Latricieres Chambertin Grand Cru 2001

Domaine Thibault Liger Belair - Charmes Chambertin Grand Cru 2014

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Roasted Figs

Timut Pepper, French Toast and Cassis

Illy Coffee or Artisinal Selction of Fine Teas

Nordaq Filtered Water

HKD 2,288 per person

PRICE IS IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE