

MANDARIN

GRILL + BAR

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

Daikon Salad

Cucumber, Fennel, Apple, White Miso Dressing



A5 Wagyu Steak Tartare
Grilled Sourdough



Pumpkin Custard (V)

Seasonal Wild Mushrooms, Hazelnuts, Black Truffle

MAIN COURSES

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



Pan-roasted Local Grey Mullet
Jerusalem Artichoke, Celtuce, Rosemary, Celeriac Velouté



Jerusalem Artichoke (V)
Pearl Barley, Quinoa Crumble, Black Truffle, Parsley

Beef Wellington

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

Black Forest
Cherries, Chocolate, Raspberry Sorbet



Yuzu Bavarois
Honey, Sake, Lemoncello Sorbet

Seasonal Fruit Platter
Raspberry Sorbet



Japanese Pear
Poached & Roasted, Cinnamon Ice Cream

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