

# MANDARIN GRILL + BAR

## SUNDAY ROAST MENU

### SNACKS

A5 Wagyu Steak Tartare, Grilled Sourdough  
Grilled Scallop with Piquillo Pepper Salsa  
Chilled Oyster on Ice with Condiments

### JAPANESE ORGANIC CAGE FREE EGG

Benedict or Royale or Smoked Haddock

### APPETISERS

Blue Lobster Cocktail, Avocado, Gem Lettuce, Cocktail Dressing  
or  
Homemade Smoked Salmon with Condiments Carved Tableside  
or  
Mandarin Grill Salad with Local Organic Vegetables  
or  
Blue Lobster Bisque, Tarragon Cream, Cognac

### ROAST

Slow-roasted USDA Prime Rib of Beef Carved from 'The Trolley'  
or  
Organic Rhug Estate Lamb Loin, Sweetbread, Black Garlic  
or  
Pan-roasted Sea bass, Parsnip Velouté  
or  
MSC Certified Whole Dover Sole, Grilled or Meunière, Lemon Butter  
*(Supplement Charge of \$128)*  
or  
Jerusalem Artichoke, Pearl Barley, Quinoa Crumble, Black Truffle, Parsley  
or  
U.S. 'WBI' Prime Striploin, 10oz  
*(Supplement Charge of \$488)*

### SIDES

*(Choose two items from below)*  
*(Supplement Charge of \$108 for each additional item)*  
Roasted Potatoes, Roasted Vegetables, Pommery Mustard Pomme Purée,  
Sautéed Portobello Mushroom, Creamed Spinach, Hand Cut Chips,  
Macaroni Cheese & Parmesan Breadcrumbs

### DESSERT SELECTION

Strawberry Victoria Sponge Cake, Apple Crumble, 1963 Mandarin Cheesecake  
70% Chocolate Devil Cake, Vanilla Crème Brûlée, Baked Lemon Meringue Pie  
Espresso Tiramisu, Berries Trifle  
Freshly-baked Madelaines with Rose Petal Jam & Clotted Cream

\$888 PER PERSON FOOD ONLY

TWO-HOUR FREE-FLOW BEVERAGE PACKAGE

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

*SAKE SELECTION & SAKE COCKTAILS*  
*(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.*

*\*GUESTS OF MANDARIN GRILL + BAR CAN BE CONFIDENT THAT ALL OUR MENUS SERVE ETHICALLY SOURCED AND SUSTAINABLE PRODUCE – CERTIFIED MSC SEAFOOD, REDUCED HORMONE MEATS, LOCAL AND FORAGED HERBS, ORGANIC SEASONAL VEGETABLES AND CAGE FREE EGGS. OUR AIM IS TO PROVIDE GUESTS WITH THE FINEST DINING EXPERIENCE WHILE PROTECTING THE FUTURE OF AGRICULTURE AND THE OCEAN*