

CLASSIC 5-COURSE TASTING MENU

Home-smoked Salmon



Steak Tartare



Lobster Bisque  
*Tarragon Cream*



Slow-roasted USDA Prime Rib of Beef Carved from 'The Trolley'  
*Roasted Vegetables, Veal Jus*

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 \$598, 48 hours pre-order is recommended)*



Soufflé

*70% Chocolate, Vanilla, Chestnut, Grand Marnier*

\$1,888 + 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. WE ALSO SOURCE VEGETABLES, FRUITS, HERBS & CRESSES FROM LOCAL FARMERS.*

## 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)*

## 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. 2 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*

### England

Whitstable Bay

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

### Canada

Fanny Bay, British Columbia

*No. 3 Grade, Sweet, Salty*

### U.S.A.

Blue Point, Long Island

*No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste*

Kumamoto, Humboldt Bay

*No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish*

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## COLD

### Royal Cristal Caviar

*Alaskan King Crab, Potato, Leek, Sweet Corn  
(Supplement Charge of \$208)*



### Veal Carpaccio

*Cumin, Capers, Spring Onion, Tarragon Mayonnaise, Black Truffle*



### Daikon Salad (V)

*Cucumber, Fennel, Apple, White Miso Dressing*

## HOT

### Spiced Sweet Potato Velouté (V)

*Crème Fraiche, Toasted Walnuts*



### Pumpkin Custard (V)

*Seasonal Wild Mushrooms, Hazelnuts, Black Truffle*



### Pan-roasted Quail

*Black Pudding, Fondant Potato, Egg, Gribiche Dressing*



### Whole Roasted Celeriac

*Textures, Sorrel, Truffle Dressing*

(V) *Vegetarian*

## MEAT

*CHOICE OF ONE MAIN DISH*

### **Rhug Estate Natural Organic Lamb Loin**

*Sweetbread, Cauliflower, Black Garlic, Cilantro*



### **‘Valette’ French Duck Breast**

*Chargrilled Carrot, Seasonal Mushrooms, Maple Syrup, White Wine Sauce*



### **Beef Wellington**

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

*(For Two People, Supplement Charge of \$598, 48 hours pre-order is recommended)*

## FISH & SEAFOOD

**MSC Certified Sustainable Seafood**

*CHOICE OF ONE MAIN DISH*

### **French Brittany Blue Lobster**

*Thermidor, Gratin  
(Supplement Charge of \$298)*



### **Line Caught Brittany Seabass**

*Parsnip, Daikoku Shimeji, Black Truffle, Parsley*



### **Roasted & Glazed Brittany Turbot**

*Caramelised Onion, Grey Pleurotte Mushroom, Caper Raisin, Madeira*

## VEGETABLE

### **Jerusalem Artichoke (V)**

*Pearl Barley, Quinoa Crumble, Black Truffle, Parsley*

*(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.*



### **Australian ‘Cape Grim’ Rib Eye, 10oz**

*100% grass diet , rich, full of flavor and extremely tender.  
Completely free of hormone growth promotants.*



### **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 \$388)*



### **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 Two People, Supplement Charge of \$198)*

## SIDES

### **Hand Cut Chips (V)**



### **New Potatoes (V) Crushed or Classic**



### **Sautéed Portobello Mushroom, Parsley, Chives (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*