

MANDARIN


GRILL + BAR

SATURDAY BRUNCH

SNACKS

Yeast & Tomato Bell Pepper Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike
French Toast Topped with Blue Crab, Lemon & Chervil Aioli
Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

House-made Salmon Gravadlax 
Carved Tableside with Dill, Mustard, Lemon
(MSC certified and sustainably sourced)





Seasonal Winter Salad    
Brussels Sprouts, Couscous, Kale, Pickle & Pomegranate


Steak Tartare   

Grilled Sourdough, Royal Cristal Caviar





Benedict  
*Blue Lobster, Poached Kin Egg,
Wild Rocket & Smoked Paprika*

SOUP


Bisque 
Blue Lobster, Cognac, Cream
(MSC certified and sustainably sourced)

Roasted Heirloom Tomato    
Olive Oil Caviar, Micro Basil

MAIN COURSES

MSC Certified Whole Dover Sole  
Grilled or Meunière, Lemon Butter
(MSC certified and sustainably sourced)



Lobster (Half Piece) 
Thermidor, Dijon, Parmesan, Gratinated
(Whole Piece with Supplement Charge of \$ 298)



Potato    
*Roasted Grenaille Potato, Tonburi, Charred Local Leek,
Home Fermented Miso, Caramelised Local Shallot,
Pickled Pearl Onion*

USDA Prime Beef Wellington 
Black Truffle Sauce
(Supplement Charge of \$ 198,
48 Hours Pre-Order Is Recommended)





Roasted Te Mana Lamb Loin 
Eggplant Baba Ganoush, Minted Lamb Jus



Dingley Dell Pork Belly 
*Caramelised Bramley Apple Gel, Black Pudding,
Cavolo Nero, Lemon Thyme Jus*

SIDES

(Your Choice of One Side)  
Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)

DESSERTS

Black Forest Gâteau 
Guanaja 70%, Kirsch, Cherry Ice Cream



Pear Tart 
Spiced, Almond Cream, Cinnamon Ice Cream

Crème Brûlée 
Hazelnut Praline, Pistachio Biscotti, Dark Rum Ice Cream



Seasonal Fruit Platter     
Raspberry Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY 3-COURSES \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS & SELECTED WINES \$ 788
R DE RUINART & SELECTED WINES \$ 588
SELECTED WINES \$ 488
SAICHO SPARKLING TEA \$ 388

 Dairy Free  Gluten Free  Nut Free  Halal  Cage Free Egg  Vegetarian  Vegan  Fat Free  Healthy

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