

MANDARIN
GRILL + BAR

DISCOVERY MENU

by

CHEF JUNIOR NADJE

Around the Grill...

*Fire, a primal and untamed element, reveals here all its nobility.
Around the grill, the flame becomes an instrument of precision,
the charcoal a revealer of flavor.*

*Each ingredient is seared, caramelized, and elevated by heat,
in pursuit of a perfect balance between strength and finesse.*

*This menu pays tribute to the simplicity of fire and the complexity of craft.
A cuisine of the moment direct, vibrant, alive where the embers converse with the sea,
the earth, and the wind.*

To Start

Grilled seasonal vegetables platter

From the Sea

Grilled red mullet, shiso puree, smoked mandarin confit

From the Land

Grilled chicken marinated with tarragon, salsifies potato, sauce supreme

Post

Artisan cheese selection

or

Tahitian vanilla, chestnut, pear, dark rum ice cream

\$ 1,188 per person

Sommelier Selected Wine Pairing

2 Glasses \$ 488 per person

3 Glasses \$ 588 per person

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