

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

BRUNCH MENU

\$688 per person

POUR COMMENCER

PAIN | VIENNOISERIE

selection of bread & savoury Danish & bordier butter

OEUF BIO | CAVIAR

organic scrambled egg served in the shell, kaviari caviar, brioche soldier

PLATEAU DE FRUITS DE MER

oyster, abalone, shrimp, trio of crudo, ½ lobster, ½ king crab leg, whelks, clams (add 1188)

HUÎTRES

Oysters served on the half shell (add 6pcs 458 / 12 pcs 858)

CAVIAR

BAENKI 30g / 50g

778 / 1288

PRESTIGE OSSETRA 30g / 50g

998 / 1688

BELUGA IMPERIAL 30 g

2888

À PARTAGER

SUCRINE | SAUCE CÉSAR

baby gem lettuce wedges, caesar dressing, bacon crumble, parmesan

DB x MO DIM SUM

weekend selection of dim sum

SAUMON FUMÉ MAISON | CRÈME AIGRELETTE

homemade smoked salmon, lemon cream, cucumber, dill oil

TERRINE DE CAMPAGNE | PICKLE

traditional country style terrine, pork & pistachio, pickle, whole grain mustard

Prices are in Hong Kong dollars and subject to 10% service charge

PLAT PRINCIPAL AU CHOIX

(choice of one)

FRUITS DE MER | RIZ SAFFRANÉ

scallop, cuttlefish, tiger prawn & red mullet, peppers, saffron rice & emulsion

or

LOUP DE MER | FENOUIL

crispy seabass, confit fennel, vierge sauce, yuzu & lemon condiment (add 188)

or

SPAGHETTI | TOMATE CERISE (V)

artisanal spaghetti, cherry tomato sauce, arugula pesto, bocconcini

or

VOLAILLE | MAÏS

french yellow chicken breast ballotine, polenta & sweet corn, albufera sauce

or

ENTRECOTE À PARTAGER | FRITE

australian angus rib eye to share for two, french fries, pepper sauce (add 188 per person)

or

BRUNCH-GER

wagyu patty, cheese, egg, bacon, mushroom, lettuce, tomato & pickle dressing

SIDES

BROCCOLINI 88 | BRUSSELS SPROUTS 88

POMME FRITES 88 | TRUFFLED MASH 98

CHARIOT DE GOURMANDISE

GÂTEAUX | SALADE DE FRUITS FRAIS | BONBONS

selection of daily cakes, fresh fruit salad, candies

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MAGNUM CHAMPAGNE FREE-FLOW PACKAGES

(2 hours)

LAURENT LEQUART TERRACE BOULUD RESERVE NV*	488
MOËT & CHANDON GRAND VINTAGE 2015*	588
RUINART BLANC DE BLANCS NV*	988
SAICHO TEA & ZERO PROF MOCKTAILS	328

*All Champagne packages include
Kronenbourg beer draught
Jean Marc Brocard Chablis 2025
Caves d'Enclans, Whispering Angel 2024
Domaine des Roches Neuves, Thierry Germain Saumur-Champigny 2019
Soft Drinks & Juices

COCKTAILS

BLOODY MARY vodka, tomato juice, citrus, spicy, condiments	138
HAR GOW BLOODY MARY vodka, tomato juice, mushrooms, soy sauce, prawn shell, spices	148
MARIE À LA FRANÇAISE vodka, green chartreuse, tomato juice, dijon mustard, horseradish, smoke	148
MIMOSA orange juice, champagne	128
TRIPLE CITRUS MIMOSA gin, triple citrus cordial, champagne	148
ESPRESSO MARTINI vodka, coffee liqueur, espresso	138
CAFÉ LYON cognac, coconut cold brew coffee, coconut foam	148

ZERO PROOF

VIRGIN MARY	108
VIRGIN MIMOSA	108
VIRGIN ESPRESSO MARTINI	108