MANDARIN
GRILL + BAR

SATURDAY ROAST

· LES AMUSE-BOUCHES ·

Smoked salmon tartare, cucumber,
green apple jelly

Iberico ham, semi-dried tomato,
tomato jelly

Chicken liver parfait,
fig chutney, brioche

· LES ENTREÉS ·

To choose from

Beetroot-cured Ora King salmon

Venison tartare, bone marrow

Cep mushroom velouté, chestnuts

Seafood platter *(For Two – supplement $588)*

Roasted pumpkin salad, burrata, pecan

· LES PIÈCES PRESTIGIEUSES ·

Eggs Benedict – *King crab, spinach, brown butter hollandaise*
Poached Eggs – *Wild mushrooms, black truffle*
Supplement $148

· LES PLATS PRINCIPAUX ·

To choose from

Whole Dover sole - *grilled or meunière*
Half lobster thermidor *(Whole lobster – supplement $588)*
Pumpkin risotto, black truffle
USDA prime rib
Roasted venison loin
Guinea fowl ballotine

· LES GARNITURES ·

To choose from

Roasted potatoes, roasted vegetables, potato purée,
creamed spinach, wild mushrooms, french beans

· LES DESSERTS ·

To choose from

Paris-Brest
Mixed berries

Baba au Rhum
Citrus & marigold tart

Chocolate cake
Sticky toffee pudding

$ 888 PER ADULT | $ 488 PER CHILD (Aged 6 to 11 years)

TWO-HOUR FREE-FLOW BEVERAGE PACKAGE
Ruinart Blanc de Blancs, selected wines & cocktails $ 788 | R de Ruinart & selected wines $ 588 | Saicho sparkling tea $ 388

Dairy Free · Gluten Free · Fat Free · Vegan · Vegetarian · Healthy

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