TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

Inspired by Chef Daniel Boulud's culinary journey—from his roots near Lyon to New York and across Asia. Le Brunch Grand Voyage is a celebration of the flavours and moments that have defined his career. The menu features signature sharing plates and iconic dishes from Boulud restaurants around the world, alongside the exclusive DB x MO Dim Sum collection created for Mandarin Oriental.
Guests are invited to linger over a French-Asian brunch experience enhanced by brunch-only cocktails, champagne poured from magnums, and a soundtrack of DJs and live music.

Perched atop the skyscrapers of Central, Terrace Boulud by Mandarin Oriental captures Chef Boulud's global culinary spirit with a refined homage to the French Art de Vivre. Led by Executive Chef Aurélie Altemaire, the rooftop venue combines sweeping city views with contemporary brasserie flair, making it the ideal setting for this destination brunch.

靈感源自名廚 Daniel Boulud 的餐飲旅程, 由里昂(Lyon) 的成長歲月, 到紐約，再至亞洲各地。「Le Brunch Grand Voyage」是一場致敬其職業生涯中經典風味與難忘時刻的盛宴。餐單匯聚全球 Boulud 餐廳的招牌共享菜式與標誌性佳餚，並特別呈獻為文華東方酒店獨家打造的 DB x MO 點心系列。

賓客可盡情享受這趟融合法式與亞洲風味的早午餐體驗，配以專為早午餐調製的雞尾酒、以大瓶裝香檳傾注的香檳，以及由 DJ 與現場音樂打造的動人音景。

餐廳坐落在熠熠生輝的城市摩天大樓之間，散發著經典優雅格調和溫暖氣息，既展現出法式咖啡廳的精緻魅力，又彰顯了香港的國際風采。在行政總廚 Aurélie Altemaire 的帶領下，這間餐廳將壯麗的城市天際線與當代法式小酒館風情巧妙融合，是早午餐的絕佳場所。

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 PROOF 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

BLOODY MARY 138
vodka, tomato juice, citrus, spicy condiments

HAR GOW BLOODY MARY 148
chili washed vodka, prawn, mushrooms, tomato & soy sauce foam, cornichons

MARIE À LA FRANÇAISE 148
vodka, tomato juice, horseradish, dijon mustard, BBQ smoke, citrus, french spice

MIMOSA 128
orange juice, champagne

TRIPLE CITRUS MIMOSA 148
gin, triple citrus cordial, champagne

ESPRESSO MARTINI 138
vodka, coffee liqueur, espresso

CAFÉ LYON 148
cognac, coconut cold brew, salted coconut foam, nutmeg

VIRGIN MARY 108
seedlip, tomato juice, spice

VIRGIN DARJEELING MIMOSA 108
saicho darjeeling tea, orange juice

VIRGIN ESPRESSO MARTINI 108
seedlip, espresso, coconut

BRUNCH DU GRAND VOYAGE

688 per person

POUR COMMENCER

CORBEILLE DE PAIN PARISIENNE
selection of breads, savoury danish & bordier butter

OEUF BIO 5TH AVENUE
organic scrambled egg served in the shell, kaviari caviar, brioche soldier

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

HUÎTRES DE MERENNES D'OLERON
oysters served on the half shell (add 6 pcs. 458 / 12 pcs. 858)

CAVIAR À LA RUSSE

BAENKI 30g / 50g	778 / 1288
PRESTIGE OSSETRA 30g / 50g	998 / 1688
BELUGA IMPERIAL 30g	2888

À PARTAGER

SUCRINE EN SALADE PROVENÇALE
baby gem lettuce, cherry tomatoes, potatoes, quail eggs, anchovies

HONG KONG & BANGKOK DIM SUM
Terrace Boulud signatures from our dim sum trolley

SAUMON FUMÉ MAISON FAÇON NORDIQUE
house-smoked salmon, lemon cream, cucumber, dill oil

TERRINE LYONNAISE
traditional country style terrine, pork & pistachio, pickles, whole grain mustard

PLAT PRINCIPAL AU CHOIX

(one choice of main course)

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 for two to share, french fries, pepper sauce (add 188 per person)
or
BRUNCH-GER
wagyu beef patty, cheese, egg, bacon, mushroom, lettuce, tomato & pickle dressing

SIDES

BROCCOLINI 88 | BRUSSELS SPROUTS 88
POMMES FRITES 98 | TRUFFLED MASH 98

GOURMANDISE D'ICI & D'AILLEURS

GÂTEAUX I SALADE DE FRUITS FRAIS I BONBON
selection of daily cakes, fresh fruit salad and candies