

MANDARIN

GRILL + BAR

SUNDAY ROAST

· LES AMUSE-BOUCHES ·

Pumpkin & Gruyère gougères,
black truffle

Smoked Scottish trout tartalet,
horseradish, dill

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 \$ 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