TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

Terrace Boulud
Festive Premium Lunch Set Menu

FESTIVE DIM SUM DUO

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SAUMON FUMÉ | GAUFRE DE POMME DE TERRE

house smoked salmon, pickled cucumber, horseradish, potato waffle

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FOIE GRAS | POIRE

seared foie gras, spiced pear, granola, mulled wine sauce (add 98)

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LÉGINE | POIREAU

poached toothfish, leek fondue, miso sauce

or

JOUE DE BOEUF | BOURGIGNONE

braised beef cheeks in red wine sauce, smoked pancetta, button mushrooms

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POMME | NOISETTE

hazelnut crémeux, baked apple, cinnamon sticks, apple compote, beurre noisette ice cream

HK$888 plus 10% service charge per guest

DRINKS

LOW

IMPERIAL RUBY 138
gin, hibiscus, jasmine, citrus, saicho jasmine sparkling tea

THE MANDARIN 148
italicus, prosecco, mandarin, yuzu, soda

ZERO PROOF

SAFFRON SILK 118
mango, saffron, coconut, cardamom

RIVIERA COOLER 108
seedlip, strawberry, watermelon, cucumber, citrus

BEER

ANGELO PORETTI 4 LUPPOLI ZERO.ZERO 88
italy

YOUNG MASTER ZERO PALE ALE 88
hong kong

KRONENBOURG 1664 LAGER 98
france

WHITE WINE

FRANZ HAAS 128
pinot grigio 2025

JEAN-MARC BROCARD 168
chablis 2025

ROSÉ WINE

CAVES D'ENCLANS 128
whispering angel 2025

RED WINE

DOMAINE DES ROCHES NEUVES 128
thierry germain saumur-champigny les roches 2019

J.L. CHAVE SELECTION 168
côtes-du-rhône mon cœur 2023

FESTIVE LUNCH

2 courses 448

3 courses 588

4 courses 728

CAVIAR & CHAMPAGNE

pair your caviar with a glass of champagne

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

CHAMPAGNE

125 ml per glass

LAURENT LEQUART 188
réserve extra brut nv

MOËT & CHANDON 198
grand vintage 2015

RUINART 358
blanc de blancs nv

MOËT & CHANDON ROSÉ 198
rosé nv

prices are in hong kong dollars and subject to a 10% service charge

COLD STARTERS

SAUMON FUMÉ | GAUFRE DE POMME DE TERRE

house smoked salmon, pickled cucumber, horseradish, potato waffle

JAMBON PERSILLÉ | ORANGE

pressed ham hock terrine with parsley, orange marmalade

BETTERAVE | CERVELLE DE CANUT (V)

beetroots salad, herbs ricotta cheese, nuts crumble

FINE DE CLAIRE | MIGNONETTE (add 128)

4 pcs of fine de claire oysters on the half shell, pickled mignonette

WARM STARTER

FOIE GRAS | POIRE

seared foie gras, spiced pear, granola, mulled wine sauce (add 98)

DB x MO DIM SUM

daily selection of four pieces of dim sum

BISQUE DE HOMARD | CRABE ROYALE

silky lobster soup, steamed crab royale, smoked cream

SIDES

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

prices are in hong kong dollars and subject to a 10% service charge

MAINS

LÉGINE | CAVIAR

poached toothfish, leek fondue, caviar, miso sauce (add 288)

SAINT JACQUES | POTIRON

pumpkin risotto, seared scallops, caramelized butternut, parsley coulis

CAROTTES | TRUFFE (V)

carrot gnocchi, black trumpet mushrooms, truffle

FILET MIGNON DE PORC | CELERI RAVE

roasted pork tenderloin, parsley, bok choi, apple jus

STEAK | FRITE

australian angus ribeye, french fries, pepper sauce (add 188)

FESTIVE BURGER

turkey ballotine, stuffing, foie gras, arugula salad, caramelized red onion, truffle mayo

DESSERTS

TRIO DE FROMAGES

degustation of french cheeses

MILLE FEUILLE I NOISETTE

puff pastry, hazelnut and vanilla cream, caramel ice cream

PAIN DE BANANE I CHOCOLAT

hot banana bread, chantilly, chocolate sauce

MONT BLANC SUNDAE

vanilla soft serve, chestnut vermicelli, clementines

prices are in hong kong dollars and subject to a 10% service charge

FESTIVE WEEKEND BRUNCH

888 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

BETTERAVE VINAIGRE DE CIDRE NORMAND
beetroots salad with cider vinegar, herbs ricotta cheese, nuts crumble

HONG KONG & BANGKOK DIM SUM
terrace signature dim sum

SAUMON FUMÉ FAÇON NORDIQUE
homemade smoked salmon, lemon cream, cucumber, dill oil

PATÉ EN CROUTE À LA LYONAISE
traditional country style terrine, pork, pistachio, pickle, 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

SAINT JACQUES | POTIRON
pumpkin risotto, seared scallops, caramelized butternut, parsley coulis

CAROTTES | TRUFFE (V)
carrot gnocchi, black trumpet mushrooms, truffle

FILET MIGNON DE PORC | CELERI RAVE
roasted pork tenderloin, parsnip, bok choi, apple jus

ENTRECOTE À PARTAGER | FRITE
australian angus ribeye for two, french fries, pepper sauce (add 188 per person)

BRUNCH-GER
wagyu beef, 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

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

DRINKS

LOW

IMPERIAL RUBY 138
gin, hibiscus, jasmine, citrus, saicho jasmine sparkling tea

THE MANDARIN 148
italicus, prosecco, mandarin, yuzu, soda

ZERO PROOF

SAFFRON SILK 118
mango, saffron, coconut, cardamom

RIVIERA COOLER 108
seedlip, strawberry, watermelon, cucumber, citrus

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côtes-du-rhône mon cœur 2023

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grand vintage 2015

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blanc de blancs nv

MOËT & CHANDON ROSÉ 198
rosé nv

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COLD STARTERS

SAUMON FUMÉ | GAUFRE DE POMME DE TERRE

house smoked salmon, pickled cucumber, horseradish, potato waffle

JAMBON PERSILLÉ | ORANGE

pressed ham hock terrine with parsley, orange marmalade

BETTERAVE | CERVELLE DE CANUT (V)

beetroots salad, herbs ricotta cheese, nuts crumble

FINE DE CLAIRE | MIGNONETTE (add 128)

4 pcs of fine de claire oysters on the half shell, pickled mignonette

WARM STARTER

FOIE GRAS | POIRE

seared foie gras, spiced pear, granola, mulled wine sauce (add 98)

DB x MO DIM SUM

daily selection of four pieces of dim sum

BISQUE DE HOMARD | CRABE ROYALE

silky lobster soup, steamed crab royale, smoked cream

SIDES

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

prices are in hong kong dollars and subject to a 10% service charge

MAINS

LÉGINE | CAVIAR

poached toothfish, leek fondue, caviar, miso sauce (add 288)

SAINT JACQUES | POTIRON

pumpkin risotto, seared scallops, caramelized butternut, parsley coulis

CAROTTES | TRUFFE (V)

carrot gnocchi, black trumpet mushrooms, truffle

FILET MIGNON DE PORC | CELERI RAVE

roasted pork tenderloin, parsley, bok choi, apple jus

STEAK | FRITE

australian angus ribeye, french fries, pepper sauce (add 188)

FESTIVE BURGER

turkey ballotine, stuffing, foie gras, arugula salad, caramelized red onion, truffle mayo

DESSERTS

TRIO DE FROMAGES

degustation of french cheeses

MILLE FEUILLE I NOISETTE

puff pastry, hazelnut and vanilla cream, caramel ice cream

PAIN DE BANANE I CHOCOLAT

hot banana bread, chantilly, chocolate sauce

MONT BLANC SUNDAE

vanilla soft serve, chestnut vermicelli, clementines

prices are in hong kong dollars and subject to a 10% service charge

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

Terrace Boulud
Christmas Eve Dinner Set Menu

AMUSE BOUCHE
ham & foie gras soup dim sum

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CAVIAR | GAUFRE DE POMME DE TERRE
caviar box, chive remoulade, potato waffle

***

GATEAU DE CRABE | TRUFFE NOIRE
db famous crab cake with black truffle and celeriac remoulade

***

MORUE CHARBONIERE I CHOUX
confit black cod, braised cabbage, miso beurre blanc, smoked salmon roe

***

DINDE DE NOEL EN BALLOTINE
turkey ballotine with stuffing, bacon, perigueux sauce

or

FILET DE BŒUF JAPONAIS | PITHIVIER (add 188)
grilled a4 wagyu beef, braised beef cheeks pithivier, albufera sauce

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PAIN PERDU | POIRE
poached pear, five-spice caramel, sauterne sabayon

HK$1,788 plus 10% service charge per guest

CHRISTMAS DAY BRUNCH

988 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

BETTERAVE VINAIGRE DE CIDRE NORMAND
beetroots salad with cider vinegar, herbs ricotta cheese, nuts crumble

HONG KONG & BANGKOK DIM SUM
terrace signature dim sum

SAUMON FUMÉ FAÇON NORDIQUE
homemade smoked salmon, lemon cream, cucumber, dill oil

PATÉ EN CROUTE À LA LYONAISE
traditional country style terrine, pork, pistachio, pickle, 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

SAINT JACQUES | POTIRON
pumpkin risotto, seared scallops, caramelized butternut, parsley coulis

CAROTTES | TRUFFE (V)
carrot gnocchi, black trumpet mushrooms, truffle

DINDE DE NOEL | CELERI RAVE
turkey pot pie, celery root, mushroom, carrots

ENTRECOTE À PARTAGER | FRITE
australian angus ribeye for two, french fries, pepper sauce (add 188 per person)

BRUNCH-GER
wagyu beef, cheese, egg, bacon, mushroom, lettuce, tomato, pickle dressing

SIDES

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

SELECTION DE BUCHE DE NOEL
christmas log selection, fresh fruit salad, candies

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

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

Terrace Boulud
Christmas Day Dinner Set Menu

AMUSE BOUCHE
ham & foie gras soup dim sum

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CAVIAR | BILLES DE LEGUMES
caviar box surprise, chive remoulade, vegetables

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HUITRE GILLARDEAU I FINES HERBES
warm gillardeau oyster, fine herbs butter, chowder

***

GATEAU DE CRABE | TRUFFE NOIRE
db famous crab cake with black truffle and celeriac remoulade

***

MORUE CHARBONIERE I CHOUX
confit black cod, braised cabbage, miso beurre blanc, smoked salmon roe

***

DINDE DE NOEL EN BALLOTINE
turkey ballotine with stuffing, bacon, perigueux sauce

or

FILET DE BŒUF JAPONAIS | PITHIVIER (add 188)
grilled a4 wagyu beef, braised beef cheeks pithivier, albufera sauce

***

DESSERT NOËL
christmas dessert with chocolate, vanilla, and cherries

HK$1,988 plus 10% service charge per guest

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

Terrace Boulud
New Year's Eve Dinner Set Menu

AMUSE BOUCHE

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CREVETTE I BLOODY MARY

gamberro rosso carpaccio, bloody mary gel

***

SAINT JACQUES | TRUFFE

db famous scallop en croute, black truffle, truffle coulis

***

HOMARD I CHOUX FARCIS

boston lobster, stuffed bok choi, miso sauce

***

FILET DE BŒUF JAPONAIS | CANNELONI

grilled a4 wagyu beef, braised beef cheeks canneloni, perigueux sauce

***

BRIE DE MEAUX I TRUFFE

truffled brie, with celery & apple, calvados jelly

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BABA AU RHUM I CHANTILLY

orange marmalade, chantilly

HK$3,888 plus 10% service charge per guest

NEW YEAR'S DAY BRUNCH

988 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

BETTERAVE VINAIGRE DE CIDRE NORMAND
beetroots salad with cider vinegar, herbs ricotta cheese, nuts crumble

HONG KONG & BANGKOK DIM SUM
terrace signature dim sum

SAUMON FUMÉ FAÇON NORDIQUE
homemade smoked salmon, lemon cream, cucumber, dill oil

PATÉ EN CROUTE À LA LYONAISE
traditional country style terrine, pork, pistachio, pickle, whole grain mustard

PLAT PRINCIPAL AU CHOIX

(one choice of main course)

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CAROTTES | TRUFFE (V)
carrot gnocchi, black trumpet mushrooms, truffle

FILET MIGNON DE PORC | CELERI RAVE
roasted pork tenderloin, parsnip, bok choi, apple jus

ENTRECOTE À PARTAGER | FRITE
australian angus ribeye for two, french fries, pepper sauce (add 188 per person)

BRUNCH-GER
wagyu beef, cheese, egg, bacon, mushroom, lettuce, tomato, pickle dressing

SIDES

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

GOURMANDISE D'ICI & D'AILLEUR

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

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