

MANDARIN

G R I L L + B A R

At Mandarin Grill + Bar, we believe exceptional dining begins with great ingredients, genuine craftsmanship, and a deep respect for the world around us. At the heart of our kitchen is the grill, a timeless cooking method that brings out the natural character of every ingredient through the simple yet powerful art of fire.

While our approach is contemporary, we remain proud of the heritage that has shaped Mandarin Grill + Bar over the years. Guided by Chef Junior Nadjé, we continue to honor this legacy with a fresh perspective on fine dining, creating dishes that celebrate both tradition and innovation. Our menu is inspired by the classic grill experience, elevated through modern flavors, techniques, and thoughtful presentation.

We carefully select our meats from trusted farms in Australia, the United States, and Spain, working with producers who share our commitment to quality, traceability, and animal welfare. The same care extends to our seafood, sourced from suppliers who meet the standards of the Aquaculture Stewardship Council (ASC) and Marine Stewardship Council (MSC), helping to support responsible aquaculture and sustainable fisheries.

For us, sustainability is not simply a philosophy. It is a responsibility that guides the choices we make every day. By partnering with like-minded producers, embracing seasonality, and reducing waste wherever possible, we strive to create memorable dining experiences that respect both people and the planet.

Every ingredient that reaches our grill has been chosen with purpose. Our goal is to offer guests not only exceptional food, but also the confidence that their dining experience reflects care, integrity, and a commitment to a more sustainable future.

2-COURSE \$1,388

3-COURSE \$1,588

4-COURSE \$1,788

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

LE CHAMPAGNE

Krug Grand Cuvée 173ème		\$738
Ruinart Blanc de Blancs		\$284
Billecart-Salmon, Brut, Le Rosé		\$428

LE CAVIAR

Perseus NO.2 Superior Oscietra (50g)	Firm pearls, lingering creaminess	\$1,688
Royal Caviar Club Imperial Ossetra “Acipenser Gueldenstaedtii” (50g)	Firm pearls, light nutty notes	\$1,988
Kaviari Kristal “Acipenser Gueldenstaedtii” (50g)	Golden pearls, almond notes	\$1,688

 Dairy Free  Gluten Free  Fat Free  Vegan  Vegetarian  Healthy

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LES HUITRES

Chef's selection

Indulge in the unparalleled experience of savoring the freshest oysters meticulously selected by our Chef

6 pcs \$378
12 pcs \$738

FRANCE

Gillardeau, Charente Maritime

No. 1 grade, salty taste, nutty balance

\$88 each

Perle Blanche, Normandy

No. 2 grade, slightly sweet taste, nutty balance

\$78 each

JAPAN

Ebisu, Fukuoka

No. 2 grade, rich, creamy texture

\$78 each

CANADA

Fanny Bay, British Columbia

No. 3 grade, sweet taste, salty balance

\$68 each

U.S.A

Blue Point, Long Island

No. 5 grade, sweet taste, firm texture

\$78 each

Kumamoto, Humboldt Bay

No. 1 grade, mild brininess, honeydew finish

\$68 each

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LES ENTRÉES

◆ House-cured Salmon Gravlax

Condiments, relish, dill 

Langoustine & caviar

Oscietra, sea urchin, tomato jelly   

Supplement charge \$398

Beef tartare

Wagyu beef, crispy egg, condiments

Pâté en croûte

Duck foie gras, chicken, pickled mushroom

Garden vegetables

Seasonal vegetables, Comté cheese, toasted hazelnuts      

Frog legs

Paris mushrooms, maître d’hôtel butter, Lautrec garlic

Beef consommé in the spirit of Escoffier

Bone marrow, garden herbs  

Noirmoutier potatoes

Black truffle, aligot cream    

Woodland mushroom ravioli

Black truffle, pine nuts, civet sauce 

Koji risotto

Kombu seaweed, Parmesan cheese, parsley emulsion   

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LES PLATS PRINCIPAUX

◆ MSC certified whole Dover sole	Grilled or meunière 	Supplement charge \$288
Japanese Madai	Green peas, black lemon, Sake beurre blanc  	
French blue lobster	Daikon, tarragon, sauce Américaine 	
Line-caught Sea bass	Razor clams, watercress jus, yuzu  	
◆ Beef Wellington	U.S. prime tenderloin, french beans, potato mousseline (For two people, 48 hour pre-order recommended)	Supplement charge \$498 per person
Charcoal-grilled veal tenderloin	Sage butter, gnocchi, veal jus	
Roasted yellow Ping Yuen chicken	1 st service: chicken thigh, mixed leaves salad, raspberry 2 nd service: chicken supreme, Amandine potato, Chardonnay mustard, chicken rillettes (For two people)	Supplement charge \$148 per person
Café de Paris prime beef tenderloin	France - Salers, grass-fed, homemade thick-cut fries 	

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LES GRILLADES

Prime beef tenderloin, 6oz	Australia, grass-fed	
Wagyu ribeye Margaret River M5 10oz	Australia, grain-fed	
Wagyu striploin Margaret River M6 10oz	Australia, grain-fed	
‘Linz Heritage Angus’ 45-day dry-aged rib steak, 32oz	U.S., grain-fed, carved tableside (For two people)	Supplement charge \$298 per person

LES GARNITURES

Homemade thick-cut fries	   
Locally grown organic spinach	Sautéed or creamed   
Seasonal mushrooms	Sautéed, parsley   
Asparagus	Sautéed, garlic     
Potato gratin	
Mixed leaves salad	     
Vegetable tian	    
Sauces	Green peppercorn, béarnaise, herb butter, black truffle

 Dairy Free

 Gluten Free

 Fat Free

 Vegan

 Vegetarian

 Healthy

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LES FROMAGES

Artisanal cheese from our cellar	5 choices of cheese 7 choices of cheese	Supplement charge \$268 per person
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LES DESSERTS

 Soufflé	Dark chocolate 70% or Tahitian vanilla (Please allow 20 minutes for preparation)
Grand cru chocolate	Black sesame, miso caramel, smoked milk ice cream
Roasted fig	Walnut praline, Port, fromage blanc ice cream
Chestnut mont - blanc	Mandarin compote, meringue, dark rum ice cream
Pear	Salted caramel, buckwheat, vanilla ice cream
Apple tart	Fuji apple, Calvados, crème fraîche ice cream
Seasonal fruit	Raspberry sorbet      

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Mandarin Grill + Bar traces its roots back to 1963, when the restaurant first opened as the Saddle & Sirloin alongside the opening of Mandarin Oriental, Hong Kong. Over the decades, it evolved into the iconic Mandarin Grill + Bar, earning a distinguished reputation and becoming a cherished destination for generations of loyal guests.

The original restaurant was celebrated for its timeless grillhouse character, with rich dark wood, leather furnishings, and softly lit interiors. Spaciously arranged tables and an intimate windowless setting offered privacy and discretion, creating an atmosphere that attracted business leaders, tastemakers, and long-standing regulars alike.

Today, Mandarin Grill + Bar has entered a new era. Expansive floor-to-ceiling windows overlook Hong Kong's vibrant Central Business District, connecting guests to the energy of the city while preserving the restaurant's refined and welcoming character.

At its heart, Mandarin Grill + Bar remains a place where tradition and innovation come together, offering guests an experience that celebrates both its rich history and its exciting future.