

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

RAW BAR

HUÎTRES

oysters on the half shell, pickled mignonette

6 pcs / 458
12 pcs / 858

CREVETTES | PAMPLEMOUSSE

tiger shrimp, cognac cocktail sauce, grapefruit

188

TRIO OF CRUDOS

tuna, spicy tonnato, radish, cucumber, celery, olive & basil
scallop, aquachille, shiso & watermelon
seabream, citrus & zucchini

208

PLATEAU DE FRUITS DE MER

4 pcs. oysters, 2 pcs. abalone, 4 pcs. shrimp, trio of crudos,
½ lobster, ½ king crab leg, 4pcs. whelks, 2 pcs. clams

1188

CAVIAR

served with lemon crème fraîche & potato blinis

BAENKI 30g / 50g

778 / 1288

PRESTIGE OSSETRA 30g / 50g

998 / 1688

BELUGA IMPERIAL 30 g

2888

DB X MO DIM SUM

HONG KONG

3 pcs. shrimp har gow, ginger, scallion XO dip

128

LYON

3 pcs. xiaolongbao pig collar & truffle soup dumpling

138

BANGKOK

3 pcs. spiced pork, dried shrimp & herbs shu mai

128

NEW YORK

2 pcs. pastrami, cabbage & hot mustard steamed bao

138

MACAO

3 pcs. salted cod & chorizo deep-fried taro dumpling

128

COLD STARTERS

THON | FINES HERBES

tuna tataki, einkorn berries, avocado «green goddess»

238

HOMARD | ARTICHAUT

poached lobster, gem lettuce, artichoke, yuzu gel, thai basil

368

DAURADE | AGRUMES

japanese seabream carpaccio, citrus dressing, zucchini

218

PATÉ EN CROÛTE | CAILLE

pork, quail and foie gras, apple, dates, pickles

248

WARM STARTERS

ASPERGE | CAPUCINE

warm white asparagus, nasturtium, poached egg
dressing, hazelnuts

208

SOUPE DE POISSON | ROUILLE

provençal fish soup, saffron potato, rouille

198

POULPE | AIOLI

grilled mediterranean octopus, crispy potato, chorizo piquillos

258

POIREAUX | ESTRAGON

leek salad, crispy bacon, hazelnuts, tarragon vinaigrette

168

FOIE GRAS | PRUNEAUX

seared duck liver, beetroot & umeboshi chutney, dried plum

218

FISH & SEAFOOD

SAINT JACQUES VADOUVAN sesame-crusted scallops, curried coconut, cauliflower	368
CRABE SEICHE homemade cavatelli pasta, cuttlefish, crab, lobster bisque, basil	298
SAINT PIERRE FENOUIL poached john dory, vierge sauce, braised fennel, saffron & yuzu condiment	598
LOUP DE MER PETIT POIS crispy seabass, peas, champagne sauce, pike & salmon roe	498

FROM THE LAND

VOL-AU-VENT VEAU veal cheek & sweetbread, green asparagus, watercress	388
COQ AU VIN LARDON hong kong local chicken braised in red wine, bacon, spring vegetables	398
CANARD ORANGE spiced duck breast, sweet potato, endive, orange sauce	388
AGNEAU AUBERGINE lamb loin, eggplant, basil pesto, oregano-infused jus	378
BOEUF CÉLERI beef tenderloin, braised short rib, celery, périgueux sauce	528

SIDES

Broccolini	88	Pomme Frites	88
Brussel Sprouts	88	Truffle Mashed Potatoes	98
Sautéed Mushrooms	88	Steamed Rice	68

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

DESSERTS

KIWI POMME kiwi-avocado ice cream, vanilla sabayon, herb poached green apple	138
FRAISE ROSE blanc manger, rose ice cream, strawberry sorbet, lychee granite	138
CHOCOLAT THÉ VERT dark chocolate ganache, matcha ice cream, pistachio marzipan	148
MELON MUSQUÉ CALAMANSI meringue, calamansi anglaise, osmanthus	148
GRIOTTE SHISO okinawa black sugar cheesecake, chantilly & cherry	148
CAFÉ VANILLE dark chocolate mousse, coffee crèmeaux, vanilla ice cream	148
GLACE À L'ITALIENNE swirl soft serve ice cream pistachio-forest berry or chocolate-vanilla	double flavour 138 single flavour 128
SÉLECTION DE FROMAGES degustation of french cheeses	288

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