

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

RAW BAR

HUÎTRES	6 pcs / 458 12 pcs / 858
oysters on the half shell, pickled mignonette	
CREVETTES PAMPLEMOUSSE	188
tiger shrimp, cognac cocktail sauce, grapefruit	
TRIO OF CRUDOS	208
tuna, spicy tonnato, radish, cucumber, celery, olive & basil scallop, aquachille, shiso & watermelon seabream, citrus & zucchini	
PLATEAU DE FRUITS DE MER	1188
4 pcs. oysters, 2 pcs. abalone, 4 pcs. shrimp, trio of crudos, ½ lobster, ½ king crab leg, 4pcs. whelks, 2 pcs. razor clams	

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	128
3 pcs. shrimp har gow, ginger, scallion XO dip	
LYON	138
3 pcs. xiaolongbao pig collar & truffle soup dumpling	
BANGKOK	128
3 pcs. spiced pork, dried shrimp & herbs shu mai	
NEW YORK	138
2 pcs. pastrami, cabbage & hot mustard steamed bao	

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

COLD STARTERS

THON FINES HERBES	238
tuna tataki, einkorn berries, avocado «green goddess»	
HOMARD ARTICHAUT	368
poached lobster, gem lettuce, artichoke, yuzu gel, thai basil	
DAURADE AGRUMES	218
japanese seabream carpaccio, citrus dressing, zucchini	
PATÉ EN CROÛTE CAILLE	248
pork, quail and foie gras, apple, dates, pickles	

WARM STARTERS

ASPERGE CAPUCINE	208
warm white asparagus, nasturtium, poached egg dressing, hazelnuts	
SOUP DE POISSON ROUILLE	198
provençal fish soup, saffron potato, rouille	
POULPE AIOLI	258
grilled mediterranean octopus, crispy potato, chorizo piquillos	
POIREAUX ESTRAGON	168
leek salad, crispy bacon, hazelnuts, tarragon vinaigrette	
FOIE GRAS PRUNEAUX	218
seared duck liver, beetroot & umeboshi chutney, dried plum	

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FISH & SEAFOOD

SAINT JACQUES VADOUVAN sesame-crusted scallops, curried coconut, cauliflower	368
CRABE SEICHE homemade cavatelli pasta, cuttlefish, crab, lobster bisque, basil	298
SOLE CHAMPAGNE dover sole, fennel, shiitake, champagne clam sauce, +add on caviar 188	688
LOUP DE MER POIREAUX crispy seabass, leek, red wine sauce, spring vegetables	498
LANGOUSTE HERBES grilled local spiny lobster, five herb crust, medley of vegetables	M.P

FROM THE LAND

VOL-AU-VENT VEAU veal cheek & sweetbread, green asparagus, watercress	388
POULET CHAMPIGNONS roasted chicken, truffle mashed potato, morels, périgueux sauce	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, bordelaise sauce	528

SIDES

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

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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
MYRTILLES SHISO okinawa black sugar cheesecake, chantilly & blueberry	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

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