

TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

MOTHER'S DAY DINNER MENU

THON | FINES HERBES

tuna tataki, einkorn berries, avocado «green goddess»

BISQUE DE HOMARD | ROYALE DE CHAMPIGNONS

lobster soup & mushroom chawanmushi

ROUGET | RIZ SAFFRANÉ

red mullet, peppers, saffron rice & emulsion

CANARD | ORANGE

spiced duck breast, sweet potato, endive, orange sauce

OR

BOEUF | CÉLERI

beef tenderloin, braised short rib, celery, bordelaise sauce (add 198)

FRAISE | ROSE

blanc manger, rose ice cream, strawberry sorbet, lychee granite

Signature Petit Fours

Coffee or Tea

HK\$888 plus 10% service charge per guest

MOTHER'S DAY LUNCH MENU

A PARTAGER
to share for the table

MOTHER'S DAY DIM SUM

FOIE GRAS | CANARD CONFIT
foie gras & confit duck terrine, sauternes jelly

THON | FINES HERBES
tuna tataki, einkorn berries, avocado «green goddess»

BURRATA | TOMATES CERISES
burrata & cherry tomato salad, aged balsamic, alexis munoz olive oil

BISQUE DE HOMARD | ROYALE DE CHAMPIGNONS
lobster soup & mushroom chawanmushi

FRUITS DE MER | RIZ SAFFRANÉ
scallop, cuttlefish, tiger prawn & red mullet, peppers, saffron rice & emulsion

OR

BOEUF | CÉLERI
beef tenderloin, braised short rib, celery, bordelaise sauce (add 198)

FRAISE | ROSE
blanc manger, rose ice cream, strawberry sorbet, lychee granite

Signature Petit Fours
Coffee or Tea

HK\$658 plus 10% service charge per guest