MANDARIN
GRILL + BAR

FESTIVE ROAST MENU

5, 6, 12, 13, 19, 20, 27 December 2026

AMUSE BOUCHE

Comté Gougère, Black Truffle
Crab Tartlet, Clementine & Fennel
Duck Foie Gras, Sauternes Jelly & Warm Brioche

ENTRÉES

Le Plateau de Fruits de Mer
Lobster, Oysters, Langoustines, King Crab & Razor Clams
Shallot Mignonette, Lemon & Saffron Mayonnaise | For Two ADD PRICE

House-cured Salmon
Carved Tableside, Lemon Crème Fraîche, Dill & Buckwheat Blinis

Hand-cut Beef Tartare
Osietra Caviar, Fine Herbs & Toasted Sourdough, Caviar

Mix Leaf Salad
Clementine, Aged Comté, Fresh Walnuts & Champagne Vinaigrette

Lobster Bisque
Flambéed with Cognac, Tarragon Cream

LES ŒUFS

Crab & Soft-poached Egg
Spinach, Citrus Hollandaise & Toasted Brioche
or
Œuf Cocotte aux Truffes
Wild Mushrooms, Black Truffle Cream & Brioche Soldiers

LES PLATS

Roast Chicken
Chestnut & Foie Gras Stuffing, Glazed Winter Vegetables & Jus Rôti

Roast Prime Rib of Beef
Carved from the Trolley, Confit Shallots & Périgueux Sauce

Dover Sole Meunière
Grilled or Meunière

Lobster à l'Américaine (half piece)
Grilled Lobster, Tomato, Cognac & Tarragon

Roast Porc Loin
Fondant Celeriac, Confit Garlic & Thyme Jus

Koji Risotto
Pumpkin and Comté, Fine Herbs

MANDARIN
GRILL + BAR

LES GARNITURES

Your Choice of One Side

• Gratin Dauphinois • Truffled Potato Purée

• Glazed Root Vegetables

• Sautéed Wild Mushrooms • Creamed Spinach

LE CHARIOT DE NOËL

Chocolate & Praliné Bûche de Noël • Chestnut & Vanilla Mont Blanc

Clementine Tartlets • Pear & Almond Bourdaloue Tart

Dark Chocolate Truffles • Orange Madeleines • Christmas Sablés

LES DESSERTS CHAUDS

Crêpes Suzette, Orange Butter & Grand Marnier

Warm Apple Tarte Tatin, Vanilla Ice Cream

GLACES ET SORBETS

Vanilla, Dark Chocolate & Praliné Ice Cream

Clementine & Pear Sorbet

ADULT $ 1,088*

CHILD $ 688* FOOD ONLY (Aged 6 to 11 years)

BEVERAGE PACKAGE

HKD888* - FREE-FLOW RUINART BLANC DE BLANCS & HOUSE WINES

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

MANDARIN
GRILL + BAR

CHRISTMAS EVE DINNER SET MENU

Amuse Bouche
Chestnut Velouté, Black Truffle
2 Oysters Chef Selection

☙

Langoustine & Caviar
Dashi & Jelly Tomato

☙

Lobster Bisque Soup

☙

Line Caught Seabass
Artichoke, Champagne Sauce

☙

French Beef Tenderloin Salers
Cooked Over Charcoal, Baby Potatoes Noirmoutier, Comté Cheese, Black Truffle

☙

5 Selection from the Cheese Room
House-Made Preserves & Walnut Bread

☙

Mandarin Orange
Yuzu, Sparkling Wine Granita

☙

Christmas Mont Blanc
Chestnut, Vanilla, Rum Raisin Ice Cream

☙

Petits Fours
Cinnamon Madeleine
Chocolate Truffle
Mandarin Pâte de Fruit

$ 2,288* PER PERSON
INCLUDES A GLASS OF RUNIART BLANC DE BLANCS NV CHAMPAGNE

$ 788 for 3-glass wine pairing
$ 888 for 4-glass wine pairing

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

MANDARIN
GRILL + BAR

CHRISTMAS DAY ROAST MENU

25 December 2026 (12:00 to 14:30)

AMUSE BOUCHE

Comté Gougère, Black Truffle

Crab Tartlet, Clementine & Fennel

Duck Foie Gras, Sauternes Jelly & Warm Brioche

ENTRÉES

Le Plateau de Fruits de Mer

Lobster, Oysters, Langoustines, King Crab & Razor Clams

Shallot Mignonette, Lemon & Saffron Mayonnaise | For Two

House-cured Salmon

Carved Tableside, Lemon Crème Fraîche, Dill & Buckwheat Blinis

Hand-cut Beef Tartare

Osietra Caviar, Fine Herbs & Toasted Sourdough

Winter Endive Salad

Clementine, Aged Comté, Fresh Walnuts & Champagne Vinaigrette

Lobster Bisque

Flambéed with Cognac, Tarragon Cream

LES ŒUFS

Lobster & Soft-poached Egg

Buttered Leeks, Champagne Hollandaise & Toasted Brioche

or

Œuf Cocotte aux Truffes

Wild Mushrooms, Black Truffle Cream & Brioche Soldiers

LES PLATS

Roast Capon

Chestnut & Foie Gras Stuffing, Glazed Winter Vegetables & Jus Rôti

Roast Prime Rib of Beef

Carved from the Trolley, Confit Shallots & Périgueux Sauce

Dover Sole Meunière

Brown Butter, Lemon, Capers & Parsley

Lobster à l'Américaine

Grilled Lobster, Tomato, Cognac & Tarragon

Herb-crusted Lamb Loin

Fondant Celeriac, Confit Garlic & Thyme Jus

Wild Mushroom Pithivier

MANDARIN
GRILL + BAR

Golden Puff Pastry, Spinach & Black Truffle Cream

LES GARNITURES

Your Choice of One Side

Pommes Anna • Gratin Dauphinois • Truffled Potato Purée
Glazed Root Vegetables • Brussels Sprouts with Chestnuts & Lardons
Sautéed Wild Mushrooms • Creamed Spinach

LE CHARIOT DE NOËL

Chocolate & Praliné Bûche de Noël • Chestnut & Vanilla Mont Blanc
Clementine Tartlets • Pear & Almond Bourdaloue Tart
Dark Chocolate Truffles • Orange Madeleines • Christmas Sablés

LES DESSERTS CHAUDS

Crêpes Suzette, Orange Butter & Grand Marnier
Warm Apple Tarte Tatin, Vanilla Ice Cream

GLACES ET SORBETS

Vanilla, Dark Chocolate & Praliné Ice Cream
Clementine & Pear Sorbet

ADULT $ 2,888
INCLUDES FREE FLOW RUINART BLANC DE BLANCS CHAMPAGNE & WINE

CHILD $ 1,288 FOOD ONLY (Aged 6 to 11 years)

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

MANDARIN
GRILL + BAR

CHRISTMAS DAY DINNER SET MENU

Amuse Bouche
Chestnut Velouté, Smoked Eel, Black Truffle

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Hand-dived Scallop
Cauliflower, Kristal Caviar, Champagne Beurre Blanc

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Lightly Grilled Langoustine
Pumpkin, Brown Butter, Winter Citrus

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Line Caught Seabass
Artichoke, Champagne Sauce, Black Winer Truffle

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Wagyu Beef Tenderloin Salers
Cooked over Charcoal, Jerusalem Artichoke, Roscoff Onion, Black Garlic Jus

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Curated Selection from the Cheese Room
House-made Preserves & Walnut Bread

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Mandarin Orange
Yuzu, Sparkling Wine Granita

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Christmas Mont Blanc
Chestnut, Vanilla, Rum Raisin Ice Cream

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Petits Fours
Cinnamon Madeleine
Chocolate Truffle
Mandarin Pâte de Fruit

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$ 2,888* PER PERSON
INCLUDES A GLASS OF CHAMPAGNE

$ 788 for 3-glass wine pairing

MANDARIN
GRILL + BAR

$ 888 for 4-glass wine pairing
PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

BOXING DAY ROAST MENU

26 December 2026
(12:00 to 14:30)

AMUSE BOUCHE

Comté Gougère, Black Truffle

Crab Tartlet, Clementine & Fennel

Duck Foie Gras, Sauternes Jelly & Warm Brioche

ENTRÉES

Le Plateau de Fruits de Mer

Lobster, Oysters, Langoustines, King Crab & Razor Clams
Shallot Mignonette, Lemon & Saffron Mayonnaise | For Two ADD PRICE

House-cured Salmon

Carved Tableside, Lemon Crème Fraîche, Dill & Buckwheat Blinis

Hand-cut Beef Tartare

Osietra Caviar, Fine Herbs & Toasted Sourdough

Winter Endive Salad

Clementine, Aged Comté, Fresh Walnuts & Champagne Vinaigrette

Lobster Bisque

Flambéed with Cognac, Tarragon Cream

LES CEUFS

Lobster & Soft-poached Egg

Buttered Leeks, Champagne Hollandaise & Toasted Brioche

or

Œuf Cocotte aux Truffes

Wild Mushrooms, Black Truffle Cream & Brioche Soldiers

LES PLATS

Roast Prime Rib of Beef

Carved from the Trolley, Confit Shallots & Périgueux Sauce

Dover Sole

Grilled or Meunière

Lobster à l'Américaine

Grilled Lobster, Tomato, Cognac & Tarragon

Herb-crusted Lamb Loin

MANDARIN
GRILL + BAR

Fondant Celeriac, Confit Garlic & Thyme Jus

LES GARNITURES

Your Choice of One Side

• Gratin Dauphinois • Truffled Potato Purée
• Glazed Root Vegetables
• Sautéed Wild Mushrooms • Creamed Spinach

LE CHARIOT DE NOËL

Chocolate & Praliné Bûche de Noël • Chestnut & Vanilla Mont Blanc
Clementine Tartlets • Pear & Almond Bourdaloue Tart
Dark Chocolate Truffles • Orange Madeleines • Christmas Sablés

LES DESSERTS CHAUDS

Crêpes Suzette, Orange Butter & Grand Marnier
Warm Apple Tarte Tatin, Vanilla Ice Cream

GLACES ET SORBETS

Vanilla, Dark Chocolate & Praliné Ice Cream
Clementine & Pear Sorbet

ADULT $ 1,888
INCLUDES FREE FLOW RUINART BLANC DE BLANCS CHAMPAGNE & WINE

CHILD $ 688 FOOD ONLY (Aged 6 to 11 years)

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

MANDARIN
GRILL + BAR

NEW YEAR'S EVE DINNER SET MENU

Canapés
Oyster, Cucumber & Caviar
Truffle Gougère
King Crab Tartlet

☙

Langoustine
Buttermilk, Finger Lime, Kristal Caviar

☙

Hokkaido Scallop
Cauliflower, Brown Butter, Winter Truffle

☙

Wild Turbot
Champagne Sauce, Leek, Black Truffle

☙

Wagyu Beef
Cooked over Charcoal, Jerusalem Artichoke, Roscoff Onion, Black Garlic Jus

☙

Cheese Room Ritual
Selection of Artisan Cheeses
House-made Preserves & Walnut Bread

☙

Pre-dessert
Hong Kong Mandarin, Yuzu & Champagne Granita

☙

Dessert

MANDARIN
GRILL + BAR

Chocolate & Hazelnut Celebration
Valrhona Chocolate, Hazelnut Praliné, Vanilla

Petits Fours
Vanilla Madeleine
Chocolate Truffle
Mandarin Pâte de Fruit

$ 2,888* PER PERSON
INCLUDES A GLASS OF CHAMPAGNE

$ 1,988* per child, food only

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

MANDARIN
GRILL + BAR

NEW YEAR'S DAY ROAST MENU

1 January 2027

AMUSE BOUCHE

Comté Gougère, Black Truffle
Crab Tartlet, Clementine & Fennel
Duck Foie Gras, Sauternes Jelly & Warm Brioche

ENTRÉES

Le Plateau de Fruits de Mer
Chefs' Selection 6 pcs
Served with Condiments

House-cured Salmon
Carved Tableside, Lemon Crème Fraîche, Dill & Buckwheat Blinis

Hand-cut Beef Tartare
Osietra Caviar, Fine Herbs & Toasted Sourdough, Caviar

Winter Endive Salad
Clementine, Aged Comté, Fresh Walnuts & Raspberry Vinaigrette, Truffle

Lobster Bisque
Flambéed with Cognac, Tarragon Cream

LES ŒUFS

Lobster & Soft-poached Egg
Buttered Leeks, Champagne Hollandaise & Toasted Brioche, Caviar
or
Œuf Cocotte aux Truffes
Wild Mushrooms, Black Truffle Cream & Brioche Soldiers

LES PLATS

Roast Prime Rib of Beef
Carved from the Trolley, Confit Shallots & Périgueux Sauce

Dover Sole
Grilled or Meunière

Lobster à l'Américaine (half piece)
Grilled Lobster, Tomato, Cognac & Tarragon

Herb-crusted Lamb Loin
Fondant Celeriac, Confit Garlic & Thyme Jus

Roasted Duck & Seared Foie Gras
Pickled Turnip & Timut Pepper Jus

Koji Risotto
Wild Mushrooms & Truffle

MANDARIN
GRILL + BAR

LES GARNITURES

Your Choice of One Side

• Gratin Dauphinois • Truffled Potato Purée

• Glazed Root Vegetables

• Sautéed Wild Mushrooms • Creamed Spinach

LE CHARIOT DE NOËL

Chocolate & Praliné Bûche de Noël • Chestnut & Vanilla Mont Blanc

Clementine Tartlets • Pear & Almond Bourdaloue Tart

Dark Chocolate Truffles • Orange Madeleines • Christmas Sablés

LES DESSERTS CHAUDS

Crêpes Suzette, Orange Butter & Grand Marnier

Warm Apple Tarte Tatin, Vanilla Ice Cream

GLACES ET SORBETS

Vanilla, Dark Chocolate & Praliné Ice Cream

Clementine & Pear Sorbet

ADULT $ 1,888

INCLUDES ONE GLASS OF CHAMPAGNE AND FREE-FLOW WINE PER PERSON

CHILD $ 788 FOOD ONLY (Aged 6 to 11 years)

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE