

# TERRACE BOULUD

MANDARIN ORIENTAL



ROOFTOP BRASSERIE

## RAW BAR

HUÎTRES 6 pcs / 458  
oysters on the half shell, pickled mignonette

PLATEAU DE FRUITS DE MER 1188  
shellfish platter

## CAVIAR

BAENKI 30g / 50g 778 / 1288  
PRESTIGE OSSETRA 30g / 50g 998 / 1688  
BELUGA IMPERIAL 30 g 2888

## CHAMPAGNE

LAURENT LEQUART 125ml/glass 188  
réserve extra brut nv

MOËT ET CHANDON 198  
grand vintage 2015

RUINART 358  
blanc de blancs nv

## CHAMPAGNE ROSÉ

MOËT ET CHANDON 198  
rosé nv

## MENU DÉJEUNER

*2 courses 398 | 3 courses 538 | 4 courses 658*

## COLD STARTERS

THON I RADIS  
tuna crudo, spicy tonnato, radish, cucumber, celery, olive & basil

PATÉ EN CROÛTE I CAILLE  
pork, quail and foie gras, pickles (add 98)

SAUMON FUMÉ | HARICOT VERT  
green beans & little gem salad, nuts crumble, house smoked salmon

## WARM STARTERS

PETIT POIS | MENTHE (V)  
peas & mint soup, ricotta ravioli

DB x MO DIM SUM  
daily selection of four pieces of dim sum

OEUF MEURETTE | ESCARGOT  
organic egg poached in red wine, crouton, mushrooms, snails, bacon (add 98)

## MAINS

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

LOUP DE MER | FENOUIL  
crispy seabass, confit fennel, vierge sauce, yuzu & lemon condiment (add 188)

VOL AU VENT | MORILLE (V)  
green asparagus & morels «vol au vent», watercress sauce

VOLAILLE | MAÏS  
french yellow chicken breast ballotine, polenta & sweet corn, albufera sauce

STEAK | FRITE  
australian angus cube roll, french fries, pepper sauce (add 188)

YANKEE BURGER  
wagyu patty, cheese, lettuce, tomato & pickle dressing

## SIDES

BROCCOLINI 88 | BRUSSELS SPROUTS 88  
POMME FRITES 88 | TRUFFLED MASH 98

## DESSERTS

TRIO DE FROMAGE  
degustation of french cheeses

GLACE À L'ITALIENNE | CITRON  
vanilla soft serve sundae, lemon curd & jelly, meringue, whipped white  
chocolate ganache

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

CRÈME BRÛLÉE | VANILLE  
classic vanilla crème brûlée, caramelised sugar

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

## LOW & ZERO PROOF

### LOW

RASPBERRY BLOSSOM 138  
vodka, raspberry syrup, orange juice & darjeeling sparkling tea

SUNSET HUGO 138  
elderflower liqueur, lemon juice, mint & ginger ale

### ZERO PROOF

JASMINE | SPRITZ 98  
jasmine sparkling tea, hibiscus, yuzu

MANDARIN | MOJITO 98  
mandarin juice, lime, mint, club soda

GINGER | SOUR 108  
seedlip spice 94, pineapple, ginger, lime

### BEER

ANGELO PORETTI 4 LUPPOLI ZERO.ZERO 88  
Italy

YOUNG MASTER ZERO PALE ALE 88  
Hong Kong

### COFFEE

ESPRESSO 48  
DOUBLE ESPRESSO / AMERICANO 52  
WITH MILK / PLANT-BASED MILK / DECAF 52

### TEA

JASMINE / ASSAM BREAKFAST / EARL GREY /  
ORGANIC DRAGON WELL /  
WHOLE CHAMOMILE FLOWERS /  
WHOLE PEPPERMINT LEAF /  
YELLOW GOLD OOLONG 52

### WATER

NORDAQ – UNLIMITED PER PERSON 45  
STILL / SPARKLING  
SAN PELLEGRINO 750ML / ACQUA PANNA 750ML 88

### SOFT DRINKS

COCA COLA / COCA COLA ZERO / SPRITE 58

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