

## VEGETARIAN & VEGAN TOUR

### CÈPE

new season, filo, truffle, hazelnut and px jelly



### RATATOUILLE

baked eggplant and pepper with tomato sauce and fresh basil



### “TEA”

consommé, heirloom tomato, basil and flower



### PARSNIP

roasted parsnip, purée and skin with truffle dressing and fresh truffle



### MANGO STICKY RICE PUDDING

coconut sauce



### APPLE FILO TART

sea salt caramel sorbet



### PETIT FOURS

MENU HK\$1,688+10%

**M A N D A R I N**  
G R I L L + B A R  
**B R E A K F A S T M E N U**

**BEVERAGES**

**SEASONAL FRUIT JUICES**

orange, grapefruit, apple and mango,  
honeydew or watermelon

**SEASONAL VEGETABLE JUICES**

beetroot, carrot, cucumber or tomato

**RECHARGE**

almond milk, blueberry, banana, strawberry, flaxseed,  
medjool date, ginger, vanilla

**REFRESH**

cucumber, watercress, pear, coconut water, celery, avocado,  
ginger, parsley, lemon, aloe vera

**RECOVER**

coconut kefir, pineapple, red apple, pear, passion fruit,  
turmeric powder

## ENGLISH

HK\$508

### ORGANIC EGGS

scrambled, fried, poached or egg white

with

maple oak smoked bacon, Irish sausages,

roast cherry tomato, portobello mushroom, potato cake, lancashire black pudding

or

### EGGS BENEDICT

cured spanish ham, organic eggs and hollandaise, roast cherry tomato

inclusive: fresh fruit platter  
homemade breads and pastries  
freshly squeezed fruit juice of your choice  
tea or coffee  
still or sparkling water

## THE GRILL

HK\$548

### SIRLOIN STEAK

6oz U.S. grass fed

with

organic egg

scrambled, fried, poached or egg white

cherry tomato, mushroom

inclusive: fresh fruit platter  
homemade breads and pastries  
freshly squeezed fruit juice of your choice  
tea or coffee  
still or sparkling water

## CONTINENTAL

HK\$ 488

### EUROPEAN COLD CUTS & CHEESE

homemade bircher muesli or homemade granola

french fruit yoghurt

or

greek yoghurt

## HEALTHY

HK\$ 508

### EGG WHITE OMELETTE

with alaskan king crab and steamed baby spinach

or

### AVOCADO AND CHILLION TOASTED RYE BREAD

poached organic egg

or

### HOMEMADE ACAI BOWL

berries, kiwi and flaxseeds

inclusive: fresh fruit platter  
homemade breads and pastries  
freshly squeezed fruit juice of your choice  
tea or coffee  
still or sparkling water

inclusive: fresh fruit platter  
wholemeal breads  
freshly squeezed fruit juice or homemade healthy juice  
tea or decaffeinated coffee  
still or sparkling water

**CHINESE**

HK\$ 508

**CONGEE**

abalone, scallop or chicken

handmade Man Wah dim sum  
shrimp, pork and vegetarian dumplings

fried noodles  
sautéed market vegetable

inclusive: fresh fruit platter  
tea or coffee  
still or sparkling water

**M A N D A R I N**  
G R I L L + B A R



MANDARIN  
GRILL + BAR



OYSTER

	6	9	12
<b>FRANCE</b> GILLARDEAU, CHARENTE – MARITIME	\$ 418	\$ 618	\$ 828
FINES DE CLAIRE, MARENNES – OLERON	\$ 368	\$ 548	\$ 718
<b>ENGLAND</b> WHITSTABLE BAY	\$ 258	\$ 378	\$ 498
<b>IRELAND</b> MAJESTIC, CLEW BAY COUNTY MAYO	\$ 368	\$ 548	\$ 718
<b>SCOTLAND</b> CUMBRAE	\$ 368	\$ 548	\$ 718
<b>U.S.</b> SHIGOKU, WASHINGTON STATE	\$ 278	\$ 408	\$ 548
KUMAMOTO, HUMBOLDT BAY	\$ 328	\$ 488	\$ 648
<b>CANADA</b> FANNY BAY, BRITISH COLUMBIA	\$ 218	\$ 318	\$ 418
<b>JAPAN</b> EBISU, FUKUOKA	\$ 438	\$ 648	\$ 868

**M A N D A R I N**  
G R I L L + B A R



2 COURSE \$ 1,188

3 COURSE \$ 1,388

**STARTER**

**BETROOT**

organic, heirloom, salt baked, pickled, goat cheese



**SALMON & CAVIAR**

organic, scottish, home smoked, cedar wood, king crab, bagel, egg

+ \$ 188



**KING CRAB**

alaskan, nasturtium, herbs, lemon, butter



**FOIE GRAS**

marinated castaing foie gras, quince purée and toasted brioche



**"TEA"**

consommé, custard, truffle and sourdough



**TRUFFLE**

new season, puff pastry, wild mushroom, hazelnut and px jelly

## CLASSIC

### TARTARE

wagyu beef tartare with traditional condiments



### BISQUE

creamed lobster bisque with cognac



### SALMON

home smoked scottish salmon, condiments and toast



### DOVER SOLE

grilled or meunière style, new potato and buttered spinach



### ROAST BEEF

u.s., prime, op rib of beef, roast potato, yorkshire pudding and jus



### BEEF CHOICE

u.s., brandt, grass fed beef,  
tenderloin, striploin or rib eye,  
bearnaise sauce, grilled vegetables,  
hand cut fries or mashed potato

## MAIN

### DUCK

french, barbary, roasted and confit leg with px sauce and quince



### VENISON

organic, rhug estate, roe deer, parsnip, chocolate and spiced pear



### VEAL

french, rack, homemade pasta, truffle



### BLUE LOBSTER

french, blue lobster, sorrel purée, girolle ragout, nasturtium and pea juice



### SEA BASS

line caught wild sea bass, norwegian langoustine, saucisson morteau and red wine sauce



### AMADAI

japanese amadai fish with bone marrow and bordelaise sauce



## DESSERT

### TARTE TATIN

caramel apple, puff, vanilla ice cream



### RUM BABA

orange, brioche, vanilla



### WARM WHISKY CHOCOLATE FONDANT

72% chocolate, sea salt ice cream



### CHERRY

sugar, kirsch, pistachio



### CHEESE CAKE

original, baked, blueberries



### SOUFFLÉ

lemon / chocolate-orange / salted caramel / coffee  
please allow us 20 minutes for preparation



### CHEESE

artisan, walnut bread, chutney  
+ \$108

## APPETISER

### PRAWN

raviolo, cod, peas, fennel

### WALDORF

scottish, salmon, salad, celeriac, apple, walnut

### DUCK

french, pressed, confit, foie gras, rhubarb

### ASPARAGUS

french, egg, salsa verde

## MAIN COURSE

### YOUNG CHICKEN

french, roast, gem lettuce

### HALIBUT

north sea, grilled, peas, mint, lemon

### BEEF

usda, short rib, romesco, charred onion

### SALSIFY

organic, lime, wild mushroom, bread

## DESSERT

### MANDARIN ORANGE

crispy sugar, espuma, grand marnier ice cream

### HAZELNUT

chocolate, whisky, coffee

### STRAWBERRY

japanese, chocolate, vanilla

### CHEESE SELECTION

artisan, bernard antony

**2 COURSES HK\$ 538+10%**

**2 COURSES + 2 GLASSES OF WINE OR CHAMPAGNE HK\$ 718+10%**

**3 COURSES HK\$ 638+10%**

**3 COURSES + 2 GLASSES OF WINE OR CHAMPAGNE HK\$ 818+10%**

## SOMMELIER WINE SUGGESTION

NV "R" de Ruinart "Brut" Champagne, France HK\$98+10%

2015 Soave Classico, Vigneto Colombara, Sergio Zenato, Veneto, Italy HK\$88+10%

2014 Chianti Classico, Villa la Pagliaia DOCG, Tuscany, Italy HK\$88+10%

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GRILL + BAR



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SPECIAL GEAY, MARENNES – OLERON	\$358	\$538	\$708
FINES DE CLAIRE, MARENNES – OLERON	\$368	\$548	\$718
PERLE BLANCHE, NORMANDY	\$398	\$588	\$788
TIA MARAA, MARENNES – OLERON	\$368	\$548	\$718
<b>IRELAND</b> MAJESTIC, DONEGAL BAY	\$368	\$548	\$718
<b>U.S.</b> SHIGOKU, WASHINGTON STATE	\$278	\$408	\$548
KUMAMOTO, HUMBOLDT BAY	\$328	\$488	\$648
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MANDARIN  
GRILL + BAR



2 COURSE     \$1,188  
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**STARTER**

**FLOWER POT**

organic, soil, cress, salad, kombucha, chamomile



**SALMON & CAVIAR**

organic, scottish, home smoked, cedar wood, king crab, bagel, egg

+ \$188



**KING CRAB**

alaskan, nasturtium, herbs, lemon



**LANGOUSTINE**

faroe island, grilled, kombu

+ \$108



**MATCHA**

japanese, tea, whisk



**ASPARAGUS**

french, german, green, white, ham



## MAIN

### LAMB

welsh, rhug estate, shoulder, cutlet, peas



### BEEF

japanese, miyazaki, tenderloin, smoked paprika, spring vegetable

+ \$188



### DUCK

welsh, rhug estate, organic, shiitake, jus



### LOBSTER

french, blue, pepper leaves, girolle, broad beans, pea juice



### FISH & CHIPS

japanese, amadai, tartare, pomme soufflé



### SEA BASS

french, line caught, salt baked, peas, flower

## DESSERT

### MANGO

japanese, mille feuille, chocolate



### BREAD AND BUTTER

brioche, raisin, apricot, vanilla



### OREO

crumble, ice cream, espuma



### STRAWBERRY

japanese, garden, ice cream, soil



### CHEESE CAKE

original, baked, blueberries



### SOUFFLÉ

lemon / chocolate-orange / salted caramel / coffee

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