

MANDARIN
GRILL + BAR

OYSTERS

France
Gillardeau, Charente – Maritime
No. 1 Grade, Salty Taste of the Sea
and a Nutty Balance
HKD 88 Each

France
Perle Blanche, Normandy
No. 1 Grade, Slightly Sweet Taste,
Nutty Flavour
HKD 78 Each

Japan
Ebisu
No. 2 Grade, Rich, Creamy Texture
with a Mild Flavour
HKD 78 Each

Canada
Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
HKD 68 Each

U.S.A.
Blue Point, Long Island
No. 5 Grade, Mild Flavour,
Firm Texture with a
Slightly Sweet Aftertaste
HKD 78 Each

U.S.A.
Kumamoto, Humboldt Bay
No. 1 Grade, Small, Mild Brininess,
Sweet Flavour and Honeydew Finish
HKD 68 Each

APPETISERS

Caviar Tin 🥗🥗
Royal Cristal Oscietra Caviar, Alaskan King Crab,
Grenaille Potato, Organic Leeks, New Season’s Peas
HKD 598

House-cured Salmon Gravlax 🥗
Fresh Local Bronze Dill, Dijon Mustard,
Amalfi Lemon & Toasted Rye Bread
HKD 428

French Blue Lobster 🥗🥗
Butter Poached, “Cheddar” Cauliflower, Panna
Cotta, Royal Cristal Oscietra Caviar, Lobster Jus,
Manni “Per Me” Olive Oil
HKD 598

Hand Cut Wagyu Beef
Tartare, Smoked Freshwater Pike Roe, Slow Cooked
“Kin” Egg Yolk, 5 Seed Rye Toast
HKD 428

Hand Dived Scallops
Toasted Hazelnut Butter, Celeriac “Salt Baked”,
Fermented Scallop Garum, Golden Raisin Dressing
HKD 428

Seared Duck Liver 🥗
Fuji Apple Carpaccio, Tahitian Vanilla, Pickled
Blackberries, Wood Sorrel, Toasted Buckwheat
HKD 408

Blue Lobster Bisque 🥗
Tarragon Cream, Cognac
HKD 458

Homemade Smoked Salmon 🥗
Rye Toast, Lemon
HKD 428

MAIN COURSES

FISH & SEAFOOD

Kinki “Japanese Rockfish” 🥗🥗
Braised Black Abalone, Watermelon Radish,
Shishito Pepper, Uni and Yuzu Zest
HKD 888

Line Caught Seabass 🥗
Spanish “Carabineros” Red Prawn, Fermented Scallop
Garum, Bouillabaisse Jus, Squid Risotto
HKD 888

Aka Amadai 🥗
Saffron Grenaille Potato, Tree Mustard Leaf, Florence
Fennel Purée, Artichoke Tempura,
Sauternes and Seaweed Sauce
HKD 888

MSC Certified Whole Dover Sole 🥗🥗
Grilled or Meunière
HKD 1288

MEAT

Te Mana Lamb 🥗🥗
Fricassee of Asparagus, Morels & Broad Beans,
Sweetbread Tartlet, Roscoff Onion, Minted Lamb Jus
HKD 888

Ping Yuen Chicken
Organic, Locally Reared, Koshihikari Rice, Pomme
Soufflé, Foie Gras Mousse, Sauce Vin Jaune
HKD 888

Challandais Duck 🥗
Yuen Long “Longan Honey”, Lavendar Flower,
Liver Parfait, Confit Leg, Pancake
HKD 888

CLASSICS

Slow-roasted USDA Prime Rib of Beef 🥗
Carved from ‘The Trolley’
HKD 888

Beef Wellington 🥗
U.S. Prime Tenderloin, Sautéed French Bean,
Creamed Ratte Potato, Black Truffle Jus
(For 2 People, 48 hours pre-order
is recommended)
HKD 2288

VEGETABLE

Potato ▼
Roasted Grenaille Potato, Tonburi, Charred Local
Leek, Soy Chickpea Miso, Caramelised Local
Shallot, Pickled Pearl Onion
HKD 688

CHARCOAL GRILL

New Zealand ‘First Light’ Grass-fed Wagyu M7-9 Rib Eye, 10oz
100% grass diet with absolutely no grains,
which results in great-tasting meat with natural marbling.
HKD 1088

Organically Reared Pork Rack
Rhug Estate is a fully Organic Farm in Wales, by Lord Newborough. A family
estate run with traditional farming technics, with no added hormones,
which gives it a unique and natural flavour.
HKD 888

U.S. ‘Linz Heritage Angus’ 45-day Dry-aged Rib Steak, 32oz
The ‘Linz’ family has been in business for 50 years in the U.S. Mid-West cattle
and corn country. The farmers care a great deal to provide
the most consistent marbled, tender and juicy steaks
(For 2 People)
HKD 1888

U.S. ‘WBI’ Prime Striploin, 10oz
Born and raised in the same area of the Mid-West Cattle country
and hand-selected from steers only. It is wet-aged to perfection,
to ensure premium tenderness and flavours.
HKD 988

STEAK SAUCES

Green Peppercorn, Béarnaise, Herb Butter or Black Truffle

SIDES

Hand Cut Potato Fries ▼
HKD 108

Sautéed Seasonal Mushroom, Parsley, Crushed Garlic 🥗 ▼
HKD 108

Truffle Macaroni & Cheese ▼
(For Two People)
HKD 288

Locally Grown Organic Spinach (Steamed, Sautéed or Creamed) 🥗 ▼
HKD 108

🥛 Dairy Free

🍷 Gluten Free

🥜 Nut Free

▼ Vegetarian

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