

MANDARIN

G R I L L + B A R

Classic Experience Tasting Menu

Amuse Bouche ㊥

Seasonal Changing Pre-Starter

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Chef's Oysters Selection (3 pieces)

Served with Condiments

or

Home Smoked Salmon ㊥㊥

Carved Tableside

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Caviar Tin ㊥㊥㊥

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, Sweetcorn

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Red Prawn

Uni, Seaweed, Brown Crab, Bronze Fennel, Caviar

or

Lobster Bisque Cappuccino ㊥

Oscietre Caviar

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MSC Certified Whole Dover Sole ㊥

Grilled or Meunière, Lemon Butter Sauce

or

Tenderloin

Wagyu, Celeriac, Local Mushroom Fritter with Foie Gras, Truffle, Vin Jaune Jus

or

Beef Wellington ㊥

U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus

(For Two People, 48 Hours Pre-order Is Recommended, Supplement Charge of \$488 Per Person)

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Basque Cheesecake ✓

Pedro Ximénez

or

Fondant ✓

Manjari Valrhona Chocolate, Sour Cherry, Tonka Bean Ice Cream

or

Cheese Platter ✓

3 Types of Cheese

HKD 2,180+10% Per Person

**Applicable for dinner only*

㊥ Dairy Free ㊥ Gluten Free ㊥ Nut Free ✓ Vegetarian