THE CHINNERY

MANDARIN ORIENTAL, HONG KONG

À LA CARTE

In 1802, London-born George Chinnery boarded a ship for Madras in search of his fortune. He spent the next 50 years abroad painting portraits and landscapes of India, Hong Kong & Macao. A treasure trove of the documented past, The Chinnery pays tribute to his life filled with discoveries, colours & flavours.

À LA CARTE

SHARING BITES

Beef Short-Rib 198
Braised, bone marrow, gribiche, mustard

Scotch Egg 188
Iberico pork, organic egg, chutney

Spiced Cauliflower 188
Fritter, harissa mayonnaise, burnt lemon

Samosa 2 pc 98 | 4 pc 198
Spiced minced lamb, mint yoghurt sauce

Chicken Wings 188
Homemade BBQ sauce

Onion Bhaji 178
Garden mint yoghurt

Welsh Rarebit 168
Mature Cheddar cheese, Worcestershire sauce

STARTERS

Scallops 368
Smoked bacon, pork fat crumbs, malt vinegar butter sauce

Beef Tartare Small 248 | Large 368
Organic egg, capers, gherkin, parsley, sourdough

Chicken Liver Parfait 288
Cognac, onion compote, toasted brioche

Chinnery Prawn Cocktail 368
Marie Rose sauce, baby gem lettuce

French Onion Soup 218
Gruyère cheese, crouton

** Seafood is MSC certified and sustainably sourced.
Prices are in Hong Kong dollars and subject to 10% service charge.

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STARTERS · CONTINUED

** Pickled Herring — 288
Red onion, chicory & celeriac remoulade, new potato, sour cream, toasted rye

Maine Lobster — Half 498 | Whole 788
Marie Rose sauce or Hot Thermidor

Potted Shrimps — 168
Butter, spices and toasted sourdough

MAINS, CURRIES, AND CLASSICS

Fisherman's Pie — 398
Mixed seafood, fish cream sauce, dill, parmesan potato crumb

** Fish & Chips — 398
Atlantic cod fillet, beer batter, tartare sauce, potato fries

Cottage Pie — 388
Minced beef, root vegetables, peas, creamed potato, gratinated

Steak & Mushroom Pudding — 428
Guinness, bone marrow, suet

Chicken Pie — 388
Mushroom, green beans, asparagus, yellow wine sauce

Bangers & Mash — 378
Pork & apple sausage, cream potato, onion sauce

** Salmon Tandoori — 398
Char-grilled, sweet pepper, yoghurt sauce

Lamb Hotpot — 388
Slow cooked, caramelised shallot, potato, carrots

Rogan Josh — 388
Braised lamb shoulder, tomato, Indian spices

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MAINS, CURRIES, AND CLASSICS · CONTINUED

** Kerala Meen Curry — 368
Smoked codfish, tamarind, coconut milk, curry leaf

Buttered Chicken Tikka — 408
Cooked with tomato, butter, yoghurt, aromatic spices

Pardah Biriyani — 328
Puff pastry, baked mushroom, garam masala, spices, basmati rice

SIDES

ALL DISHES ARE $118 — 118

Buttered Spinach

Buttered Carrots

Creamed Organic Potato

French Fries

Peas & Bacon

Aloo Gobi

Black Lentil Dhal

Basmati Rice

Choice of Naan
Garlic, Butter or Plain

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DESSERTS

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Chocolate Tart Cake Served warm with Whisky ice cream	188
Rice Kheer Cardamom, toasted nuts	178
Seasonal Crumble Cinnamon & pear, yoghurt ice Cream	178
Eton Mess Marinated strawberry, vanilla ice cream	178
Crème Carmel Burnt sugar, vanilla	178

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