MANDARIN ORIENTAL
GENEVA

Meetings and Private Dining Brochure Spring / Summer 2012

Lunch and Dinner

Appetizers

CHF 9.- per person	CHF 12.- per person	CHF 14.- per person
Mini Olive and Tomato Pie	Sea Bass Tartar with Lime and Coriander	Balik Salmon with Lime Cream
Tomato Verrine, Cucumber Tartar and Mozzarella with Basil	Crab and Shrimp with Lemon and Confit Tomatoes	Sautéed Foie Gras with Confit Pineapple and Gingerbread

Starters

CHF 28.- per person	CHF 30.- per person	CHF 34.- per person
Andalousian Gazpacho with Diced Vegetables	Trio of Tomatoes (Stuffed, Carpaccio, Mini Pies)	Poached Lobster with Spring Vegetables and Ginger Broth
Tomato and Marjoram Risotto	Red Mullet Fillet with Eggplant Caviar and Courgette Carpaccio	Duo of Salmon and Tuna, Vegetable Spring Rolls and Asian Vinaigrette
Fresh Herb marinated Scottish Salmon with a Crunchy Fennel Salad	Cuttlefish Ink Risotto with Red Mullet Fillet and Herb Salad	Lobster Risotto with Shellfish and Confit Lemon Jus
Beef Carpaccio with Rocket Salad and Parmesan Shavings	Pan Sautéed Prawns with Pesto, Bulgur and Mint Flavoured Vegetables	Sautéed Foie Gras with Apricots and Brioche Crouton

Intermediates

CHF 15.- per person	CHF 17.- per person	CHF 19.- per person
Anchovy and Confit Pepper Terrine with Parmesan Shavings and Tapenade Oil	Mini Penne with Morel Mushrooms and Asparagus	Monkfish, Artichoke Barigoule, Cherry Tomatoes and Olives
Prawn Pissaladière with Herb Salad and Cucumber Vinaigrette	John Dory Fillet with Steamed Courgettes, Tomatoes and Indian Spices	Open Ravioli with Prawns, Baby Vegetables and Shellfish Cappuccino

Main Courses

CHF 44.- per person	CHF 47.- per person	CHF 49.- per person
Cod Steak with Grenoble Style Garnish, Beans, Mushrooms and Confit Tomatoes	Roast Salmon, Vegetable Barigoule and Basil Emulsion	Monkfish with Fondant Peppers, Steamed Saffron Potatoes and Pepper Jus
Scorpion Fish with Artichoke and Olive Purée, Confit Fennel and Bouillabaisse Jus	Sea Bass Fillet with Shallot Puree and Diced Tomato Vinaigrette	Roast Veal Mignon, Creamy Parmesan Polenta with Asparagus Tips
Roast Chicken with Baby New Potatoes, Courgettes and Jus	Rack of Lamb with Tajine Style Vegetables and Mint Bulgur	Beef Fillet with Stuffed Baby Vegetables and Olive Jus

Desserts

CHF 17.- per person	CHF 19.- per person	CHF 22.- per person
Chocolate Mousse, Cappuccino Coffee Cream	Litchi Bonbon with Kayambe Chocolate Centre, Darjeeling Tea Cauce	Chocolate Soufflé with Nougat Ice-Cream
Raspberry and Vanilla Millefeuille with Lime Sorbet	Red Berry Charlotte with Limoncello Tiramisu	Vanilla Custard Cream with Hibiscus
Strawberry and Mint Soup, Tansy Ice-Cream	Peach Macaroon with Verbena Sorbet	Cherry Conversation with Amaretto Ice-Cream
Pink Grapefruit Profiteroles, Milk Chocolate Sauce	Cheese Cake Flavoured Iced-Parfait with Rhubarb Sorbet	Homemade Apricot and Honey-Pinenut Ice-Cream Cake