



MANDARIN ORIENTAL
GUANGZHOU



TAIKOO
LOUNGE

午餐 Lunch

2017年12月14日至18日 14 to 18 December, 2017

中午12点30分至2点 12:30 noon - 2 pm

吞拿鱼鱼腩春卷 Ootoro Spring Roll

酥脆蓝旗吞拿鱼鱼腩伴茗荷
sashimi of fatty bluefin tuna with myoga in a crispy shell

圣诞鸭和可乐 Christmas Duck and Coke

香脆鸡皮与圣诞香料鹅肝和油封鸭
chicken skin crisps with Christmas spiced foie gras and duck confit

赤鲑刺身与海胆 Akamutsu Sashimi with Uni

火焰赤鲑刺身与海胆
seared sashimi of black neck sea perch with sea urchin

青柳蛤与清酒和白味噌 Aoyagi Clam with Sake and White Miso

清酒蒸青柳蛤
sake steamed clam served in shell

热和冷的香料红酒 Hot and Iced Mulled Wine

两种温度的香料红酒
glogg style spiced wine in two temperatures

“火腿的秘密” “Ham's Secret”

伊比利亚猪与小青椒和猪肉汁
Iberico pork with shishito pepper and pork gravy

“烤牛肉”和土豆泥 “Roast Beef” and Mashed Potatoes

澳大利亚M7和牛与花椒黄油和柚子酱
Australian Wagyu M7 with sichuan pepper butter and yuzu kosho

Petits Fours

南瓜批
pumpkin pie

橙和杜松子“苏打”
orange and juniper “soda”

覆盘子和黑胡椒棉花糖
raspberry and black pepper marshmallow

茉莉花茶软糖
jasmine tea gummy

CNY 888元* 每位 per person

CNY 1,188元* 每位 per person

(搭配葡萄酒 with wine pairings)

* 以上价格需另付15%服务费 All prices are subject to 15% service charge

晚餐 Dinner

2017年12月14日至18日 14 to 18 December, 2017

第一轮 晚上6点30分至晚上8点 First seating: 6:30 pm - 8 pm

第二轮 晚上8点30分至晚上10点 Second seating: 8:30 pm - 10 pm

吞拿鱼鱼腩春卷 Ootoro Spring Roll

酥脆蓝旗吞拿鱼鱼腩伴茗荷
sashimi of fatty bluefin tuna with myoga in a crispy shell

圣诞鸭和可乐 Christmas Duck and Coke

香脆鸡皮与圣诞香料鹅肝和油封鸭
chicken skin crisps with Christmas spiced foie gras and duck confit

赤鲑刺身与海胆 Akamutsu Sashimi with Uni

火焰赤鲑刺身与海胆
seared sashimi of black neck sea perch with sea urchin

脆炸虾球与玉米和香葱 Prawn Shinjo with Corn and Spring Onion

炸虾球与马蹄和球化酸甜汁
fried prawn ball with waterchestnut and ankake spheres

“火腿的秘密” “Ham’s Secret”

伊比利亚猪与小青椒和猪肉汁
Iberico pork with shishito pepper and pork gravy

热和冷的香料红酒 Hot and Iced Mulled Wine

两种温度的香料红酒
glogg style spiced wine in two temperatures

“烤牛肉”和土豆泥 “Roast Beef” and Mashed Potatoes

澳大利亚M7和牛与花椒黄油和柚子酱
Australian Wagyu M7 with sichuan pepper butter and yuzu kosho

猪肉味噌汤与烩白萝卜 Pork Miso Soup with Braised Daikon

烩白萝卜及味噌肉酱
furofuki daikon with niku miso

Petits Fours

南瓜批
pumpkin pie

橙和杜松子“苏打”
orange and juniper “soda”

覆盘子和黑胡椒棉花糖
raspberry and black pepper marshmallow

茉莉花茶软糖
jasmine tea gummy

CNY 1,288元* 每位 per person

CNY 1,888元* 每位 per person

(搭配葡萄酒 with wine pairings)

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